



## Food handlers' responsibilities

**Goal:** Ensure everyone who handles food understands and practices good personal hygiene.

What can go wrong?	What can I do?	How can I check?	What if it is not right?
Food safety may be at risk if staff are ill and/or do not use good personal hygiene practices	<p>Inform staff of their responsibilities when handling food. Ensure they follow your food safety program.</p> <p>Ensure that all staff who handle food:</p> <ul style="list-style-type: none"> <li>• bathe or shower daily</li> <li>• keep fingernails trimmed, clean and free from nail polish</li> <li>• avoid touching nose, mouth, hair and skin during food preparation</li> <li>• do not cough, spit or sneeze directly onto any food</li> <li>• tie back long hair and wear head gear (such as hats and disposable hair nets) to prevent hair getting into food</li> <li>• use disposable tissues to blow their noses and wash their hands after each time</li> <li>• wear minimum jewellery (a plain wedding band is acceptable)</li> <li>• do not wear uniforms outside the food area</li> <li>• wear suitable protective clothing while preparing and handling food</li> <li>• use disposable gloves appropriately</li> <li>• do not change clothes or eat or drink in food preparation areas</li> <li>• cover cuts or sores with a bright coloured (preferably blue) waterproof adhesive bandage.</li> </ul> <p>Inform visitors of personal hygiene rules.</p>	Observe the personal hygiene and food handling practices of all staff.	<p>Improve staff supervision and training.</p> <p>Address non-compliant staff behaviour.</p> <p>Develop and implement a staff training plan.</p> <p>See <i>dofoodsafely</i>, the free online learning program at <a href="http://dofoodsafely.health.vic.gov.au">http://dofoodsafely.health.vic.gov.au</a>.</p>



