

Food Hygiene

- Fridge Temperature should be between 1-5°C
- To test the thermometer, place in ice and see if it drops, and then in hot water, record this in the food hygiene folder.
- When reheating food, it should reach 83°C, this applies to all home cooked foods
- When food is delivered from Slice of pie, it should be temperature checks upon arrival and should be at least 63°C
- All processed meals follow the guidelines on timings but ensure they are hot throughout, always stir half way through to ensure there are no hot spots but should reach up to 75°C
- Follow the same process for testing the food probe.
- Aprons must be worn at all times when preparing food and wash your hands thoroughly with warm water and soap



- You must dry your hands using paper towels not tea towels.
- Cleaning ~ when cleaning the tables was down with soapy water first, then spray with antibac spray leave for couple of minutes and then wipe down
- Fridges should be cleaned with bicarbonate soda
- All surfaces must be cleaned before food is prepared.

This procedure was reviewed January 2025 by Victoria George Manager V.George

Proofed By Elaine Burnett Managing Director

Next review: January 2026