Ideal Hygiene Practices

In Food hygiene, ideally, there is no room for complacency and as an FBO, you need to be prepared for an audit by FSSAI!

As a start we suggest:

1. Check your documented FSMS (Food Safety Management System – you may know it as FSS Regulations, Schedule 4, GHP - Good Hygiene Practices, HACCP). When was it reviewed? Is it still relevant? Is it up-todate?

2. Make sure the FSMS is being followed. Do team members responsible for carrying out the controls and checks know what they are supposed to be doing – and why? Devise a test specific to your procedures that they must pass.

3. Have a team meeting to find out to see if people are having problems maintaining the standards. This is a great way to get really practical solutions, get people involved and help people understand others roles.

4. Spend time observing as well as questioning. You’d be amazed by what people know they should do, what they think they do and what actually happens when they are under pressure!

5. Invest in training. Cheap on-line training solutions are not the best way to retain knowledge and understanding and allow misconceptions to spread.

6. Make sure you keep accurate records of all your monitoring checks. Remember your EHO will understand if there are a few missing entries and would prefer this to pages of ticks when checks clearly have not been made. Make sure you detail any corrective actions when targets have not been met.

7. Seek professional advice from a pest control company if you have pest problems. Don’t accept lengthy treatments that are not solving the problem. Get a second opinion.

8. Get advice from a food safety consultant. They can help you and your team prepare for an inspection and ensure your procedures suit your operation. They can carry out an in-depth audit and let you know what you need to do to achieve a top score in the most efficient way.
9. Demand excellence. Never accept poor standards of food hygiene or that’s just what you’ll get!

**Answer these questions for clues as to whether you need to improve your standards to gain a top score.**

1. Do you check these temperatures regularly: food deliveries, freezers, fridges, cooked food, food on display?

2. Have your food handlers or FSS taken a Level 1/2/3 training course (as applicable) in food hygiene in the last three years?

3. Do you have a documented cleaning schedule?

4. Do you check daily that stored food is in date and in good condition?

5. Do you have a documented food safety management system?

6. Do you have a pest control contract?

7. Do your food handlers have high standards of personal hygiene?

8. Are your premises and equipment in good repair and condition?