



Sligo Centre for Independent Living (SCIL)

SCIL are committed to taking all necessary measures to ensure the safety of food prepared by our staff in the Service User's home, that is to be consumed by the Service User.

All aspects of the food preparation process that could come under our control, such as storage, cooking, chilling, handling and feeding/serving of meals are carried out to the highest standards of food safety & hygiene.

SCIL are committed to ensuring full compliance with current National and EU Food Hygiene Legislation, Hygiene Code of Practices and Food Safety Technical Standard Guidelines, which are relevant to food preparation in the home.

To achieve this overall policy SCIL are committed to providing adequate resources, including financial, training, personal protective equipment to ensure food safety.

All employees that are required to prepare or handle food will be trained in basic food hygiene; this training will be refreshed as required.

Employees are responsible for the quality of their own work and are committed to providing a high quality service.

Procedures will be followed to ensure this Food Safety Policy is effectively implemented and maintained.

The food safety systems will be continuously monitored and updated as necessary.

It is critical that effective food safety systems are in place and training is provided at Level 1 Basic Food hygiene for those staff members that are involved in preparing and handling food in the home, to protect the Service User from food safety hazards.

The 4 different types of food safety hazards are:

1. Microbiological – e.g. bacteria growth due to poor temperature control or food not being cooked through, contamination from dirty hands etc.
2. Chemical – e.g. cleaning chemicals getting onto food, chemical contamination within the food ingredients, etc.
3. Physical – hair, glass, packaging etc in food.
4. Allergens – e.g. peanuts, gluten, molluscs, etc.

The type of food that is generally prepared by our staff when working in the home is snack type food e.g. sandwiches, opening a yogurt, warming up soup etc. Our workers would not usually be involved in cooking dinners, but occasionally they may be asked to reheat dinners or serve hot dinners to the client. It is critical that food prep and food handling staff are aware of the Food Safety Policy and all

the basic food hygiene requirements which are included in the basic food safety training (Included in Practical Care Skills Training module) such as:

- Importance of food safety
- How food contamination can occur
- Food allergens
- Importance of personal hygiene
- Safe food handling & storage
- Pest control & cleaning
- Introduction to HACCP
- Process control & CCPs
- Record keeping

Approved by:

Maria Mulligan, CEO, SCIL

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