



Food Hygiene Rating Scheme

RS Sales Food Hygiene Customer Support Pack



FOOD HYGIENE RATING

0 1 2 3 4 5

VERY GOOD

Food Hygiene Rating Scheme

RS Sales Food Hygiene Customer Support Pack

What is the purpose of the Food Hygiene Rating Scheme? (FHRS)

The purpose of the **FHRS** is to allow consumers to make **informed decisions** about the places where they eat out or shop for food and, through these decisions, encourage businesses to improve their **hygiene standards**.

How RS Sales can help you achieve a rating of 5.

Our dedicated sales advisors are on hand to recommend & advise on:

- The right equipment to manage food safety
- The chemicals that meet the required standards
- The right cleaning materials to improve cleanliness
- The best food preparation supplies for your operation
- The development of a hygiene management system
- Best practice - How to use equipment effectively
- Cleaning logs/schedules
- Cost reduction
- COSHH data



What to expect.

A food safety officer from the local authority will inspect your business to check that it follows food hygiene law so that the food is safe to eat.

At the inspection, the officer will check the following three elements:



HOW HYGIENICALLY THE FOOD IS HANDLED

How it is prepared, cooked, re-heated, cooled and stored.



THE PHYSICAL CONDITION OF THE BUSINESS

Including cleanliness, layout, lighting, ventilation, pest control and other facilities.



HOW THE BUSINESS MANAGES WAYS OF KEEPING FOOD SAFE

Looking at processes, training and systems to ensure good hygiene is maintained.



HYGIENIC HANDLING OF FOOD

A Food Safety Officer will inspect how food is prepared, cooked, re-heated, cooled and stored on your premises.

Colour coding

Use a colour coded system when preparing food to help prevent cross contamination.

Prevent Cross Contamination

Raw Meat

Raw Fish

Cooked Meats

Salad / Fruits

Vegetables

Dairy Products



Cleaning & Handling

Wearing disposable food safe gloves when handling food & cleaning will also help to prevent cross contamination.



Lightly powdered disposable Vinyl gloves



Lightly powdered disposable Latex gloves



Powder free disposable Nitrile gloves



Powder free disposable blue Vinyl gloves



Odourless sanitiser
5L & 750ml

*Ideal for:
Food Preparation,
Fridges & Freezers,
Shop Fixtures
and Shelving.*



Antibacterial and
cleaning sanitiser

*Removes all food types
including animal fats,
vegetable oils, starches
and proteins.*

Cleaning surfaces

Clean your food preparation surfaces & catering equipment with our food safe, unperfumed sanitisers.

Our sanitisers are tested under BS EN1276.



Makes
140 x 750ml
spray flasks

Smart Dose D10 1.4L

*Highly concentrated
detergent disinfectant
for cleaning and
disinfection of all surfaces
in food premises.*



Makes
150 x 750ml
spray flasks

Suma Bac conc D10

*Highly concentrated
detergent disinfectant
for cleaning and
disinfection of all surfaces
in food premises.*



CROSS-CONTAMINATION IS ONE OF THE MOST COMMON CAUSES OF FOOD POISONING.

BACTERIA USUALLY GROW IN THE 'DANGER ZONE' BETWEEN 8°C AND 60°C.



Water resistant thermometer with folding probe

Temperature range
-39.9 to 149.9 °C

Colour coded to avoid cross contamination.



Mini RayTemp infrared thermometer

Temperature range
-50 to 330°C.

Laser dot alignment.



Fridge freezer thermometer

Programmable audible alarm.

Remote probe.

Max/min memory.



Comark C20

Has BioCote® anti-microbial protection.

Gives long-lasting protection against bacteria, helping you keep it sanitary and safe for use.

Temperature monitoring

Using the right temperature monitoring equipment on cooked food, fridges & freezers will give you correct & safe readings

Temperatures below 8°C, growth of bacteria is stopped or significantly slowed down. Above 60°C the bacteria start to die.



Defrost boxes

Important to use when safely defrosting frozen food in your fridge.



Food storage containers

Required to safely store food and help avoid cross contamination.

Storage

Defrost boxes, storage containers, day dot & use by labels.



REGULARLY ROTATE STOCK AND THROW AWAY ANY FOOD THAT HAS PASSED ITS 'USE BY' DATE.



Food rotation labels

Help you to clearly identify when to use-by or dispose of food.



Label dispenser

Mon-Sun Food rotation.



CLEANLINESS AND CONDITION OF FACILITIES

A Food Safety Officer will inspect the cleanliness, layout, lighting, ventilation, pest control and other facilities.

Cleaning

It's very important to have a cleaning system in place that is adopted throughout your premises. Use a colour coded system when cleaning to avoid cross contamination between all areas of your business.



Blue

General lower risk areas



Green

Food preparation areas



Red

Sanitary appliances
& washroom



Yellow

External use



Concentrated
Germicidal
Detergent



Hard surface
cleaner
& degreaser



Multi Surface
Cleaner
750ml & 5l

Cleaning chemicals

We stock a wide range of cleaning chemicals to cover every aspect of cleaning surfaces & equipment

Hand cleaning

Make sure that all staff who work with food wash their hands properly before handling or preparing food. Harmful bacteria can spread very easily from people's hands to food, work surfaces, equipment etc. Effective handwashing helps to prevent this.



Hand wash signs



Hand sanitiser



Foam soap



Dispensers &
Hand towels/rolls



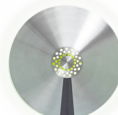
Foam soap dispenser



Insect spray



Bug zappers
16/32W



Decorative
bug killer

Pest control

Effective pest control is essential to keep pests out of your premises and prevent them from spreading harmful bacteria.



**DISINFECTION PRODUCTS
SHOULD MEET THE BS EN
STANDARDS. CHECK PRODUCT
LABELS FOR EITHER OF THESE
CODES: BS EN 1276 OR BS EN 13697.**



HOW THE BUSINESS IS MANAGED

This final section looks into how the business keeps their food safe, the processes involved, training and systems to ensure good hygiene is maintained.

MANAGING YOUR BUSINESS EFFECTIVELY IS VITAL FOR FOOD SAFETY.



Opening & Closing checks

It is essential that you and your staff carry out certain checks every time you open and close. This helps you maintain the basic standards you need to make sure that your business makes and stores food safely.

TEMPERATURE RECORDING LOG

WEEK COMMENCING _____

		LOCATIONS								SIGNED BY
DAY	TIME	1	2	3	4	5	6	7	8	
MON	AM									
	NOON									
TUE	AM									
	NOON									
WED	AM									
	NOON									
THU	AM									
	NOON									
FRI	AM									
	NOON									
SAT	AM									
	NOON									
SUN	AM									
	NOON									

Temperature control

Temperature control log books for monitoring of fridges and freezers.



Cleaning Manual

For further information about any of the products or procedures contained in this guide, contact the RS customer service team on 0800 849 4119

Cleaning manuals & cleaning logs

RS Sales offer bespoke cleaning manuals to suit your business needs. The manuals are designed to be user friendly, help you run an effective cleaning programme and cover information such as:

- Cleaning safety measures
- Colour coded cleaning equipment
- Cleaning procedures/guides
- COSHH data
- Cleaning logs for all areas of your business

Use a cleaning log to make sure that surfaces and equipment are cleaned when they need to be. It can also help to stop cleaning products being wasted or used incorrectly.



Keep raw meats and fish at bottom of fridge



You are entering a food production area
Wash your hands

Signs

Use safety signs to keep staff aware of potential hazards & reduce the risk of contamination.



PLEASE CONTACT US ON 0800 849 4119 FOR FURTHER SUPPORT AND INFORMATION ON PRODUCTS, PRICING, COSHH DATA & ANY OTHER SERVICES MENTIONED IN THIS PACK.