

# Warm spaces

## Food safety guidance



**If your warm space is planning to provide food there are a few things to think about.**

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### **Food hygiene training**

Those handling or preparing food, should have sufficient food safety knowledge to ensure they handle food safely. It is not a legal requirement to have a food hygiene certificate, however this can assist where handling open, high risk foods.

Level 2 food hygiene courses can be found at <https://www.bathnes.gov.uk/services/environment/food-safety/food-hygiene-training>

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### **Allergen information**

If you are preparing food, it is important to make sure that those who receive the food know what is in it.

Information about the 14 declared allergens can be provided orally or in writing to help consumers make an informed and safe choice.

### **You can use food labels, charts and lists**

<https://www.food.gov.uk/sites/default/files/media/document/allergen-chart.pdf>

**Allergen signs may also be used to display, at the point where food is offered for consumption.**

<https://www.food.gov.uk/sites/default/files/media/document/allergen-signage.pdf>

## Food safety catering guidelines - for good practice

- Keep yourself clean and wear clean over-clothing e.g., an apron
- Wash your hands thoroughly and regularly
- Ensure cuts and sores are covered with a wash proof dressing
- Do not cough or sneeze over the food and do not allow anyone who is suffering with an upset stomach to handle food
- Do not smoke, eat or drink (including tasting the food), in any area where food is being handled
- Always keep perishable food in the fridge (between 5°C - 8°C), with raw and cooked foods kept separate to avoid cross-contamination
- Clean as you go. Keep all equipment and surfaces clean
- If food is to be served hot, ensure that you follow the instructions on the packaging of the food to ensure that it's cooked thoroughly and ensure it is piping hot before service. You are advised to use a probe thermometer to check internal temperatures of high risk foods have been reached
- If defrosting food, plan ahead to leave enough time and space to defrost small amounts of food in the fridge
- If preparing sandwiches, remember that fillings such as cooked meats, fish and dairy products must be handled hygienically. When prepared, cover with cling film, and keep cool until required (do not leave unrefrigerated for more than 4 hours)

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### Registration

If you are planning to prepare sandwiches or serve hot food, you may need to register with us. For guidance on registering, please visit <https://www.food.gov.uk/business-guidance/registering-as-a-food-business-charity>

If you require any further information, please contact

### Health Safety and Food Team

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