

Food Hygiene Act 2006

Main requirements of the regulations

Here is a short summary of the main requirements of Schedule 1 of the regulations.

Schedule 1, Chapter I: General requirements for food premises (other than those specified in Chapter III)	Equipment & facilities	Actions
I.1: Food premises		Keep clean, and in good repair and condition
I.2: Layout, design, construction and size	Should permit good hygiene practice and be easy to clean and/or disinfect, and should protect food against external sources of contamination such as pests	
I.3: Sanitary & hand washing facilities	Adequate facilities must be available, and lavatories must not lead directly into food handling rooms	
I.4: Washbasins	Must have hot and cold (or appropriately mixed) running water and materials for cleaning and drying hands. Where necessary there must be separate facilities for washing food and hands	Provide soap and suitable hand-drying facilities
I.5 & I.6: Ventilation	There must be suitable and sufficient means of natural or mechanical ventilation. Ventilation systems must be accessible for cleaning — e.g., give easy access to filters.	
I.7: Lighting	Food premises must have adequate natural and/or artificial lighting	
I.8: Drainage	Adequate drainage facilities must be provided	
I.9: Changing facilities	Adequate changing facilities must be provided where necessary	
Schedule 1, Chapter II: Specific requirements in rooms where foodstuffs are prepared, treated or processed (excluding dining areas and those premises specified in Chapter III)	Equipment & facilities	Actions
II.1: Rooms where food is actually prepared, treated or processed	Floors, walls, ceilings and surfaces (which come into contact with food) must be adequately maintained, easy to clean and, where necessary, disinfect	Keep all surfaces, fixtures and fittings hygienic to prevent contamination of food

II.2: Cleaning and disinfecting of tools, utensils and equipment	Provide adequate facilities, including hot and cold water, for cleaning and, where necessary, disinfecting tools and equipment	Clean and disinfect tools and equipment to ensure food safety
II.3: Washing of food	Where appropriate provide adequate facilities for washing food. Supply with hot and/or cold water as required	Wash food properly where necessary
Schedule 1, Chapter III: Requirements for movable and/or temporary premises (such as marquees, market stalls, mobile sales vehicles), premises used primarily as a private dwelling, premises used occasionally for catering purposes, and vending machines	Equipment & facilities	Actions
III.1: Requirements for premises and vending machines	The siting, design and construction must aim to avoid contamination of food and the harbouring of pests	Keep clean and in good repair to avoid food contamination
III.2(a): Working practices for movable or temporary premises	Provide appropriate facilities for personal hygiene	Take all reasonable practical steps to avoid the risk of contamination of food or ingredients
III.2(b): Surfaces	Surfaces in contact with food must be easy to clean and, where necessary, disinfect	Take all reasonable practical steps to avoid the risk of contamination of food or ingredients
III.2(c) & (d): Cleaning of utensils and foodstuffs	Adequate provision must be made for cleaning foodstuffs, and for the cleaning and, where necessary, disinfecting of utensils and equipment	Take all reasonable practical steps to avoid the risk of contamination of food or ingredients
III.2(e): Hot and cold water supply	An adequate supply of hot and/or cold potable water must be available	Take all reasonable practical steps to avoid the risk of contamination of food or ingredients
III.2(f): Waste storage and disposal	Adequate arrangements must be made for the storage and disposal of waste	Take all reasonable practical steps to avoid the risk of contamination of food or ingredients
Schedule 1, Chapter IV: Transport	Equipment & facilities	Actions
IV.1: Containers and vehicles used for the transport of food	Where necessary their design must allow them to be adequately cleaned and disinfected	Keep clean and in good order to prevent contamination
IV.2: Dedicated containers and vehicles used for bulk transport of food in liquid, granular or powder form	Containers or vehicles used must be reserved for food only and marked as such, when there is a risk of contamination	Do not use the containers or vehicles to transport anything other than food if this may result in contamination

IV.3: Containers or vehicles used for different foods or for both food and non-food products		Where necessary separate different products effectively to protect against the risk of contamination
IV.4: Where different products have been carried in the same containers		Effectively clean them between loads to avoid the risk of contamination
IV.5: Minimising the risk of contamination		Foodstuffs in conveyances or containers must be placed so as to minimise the risk of contamination
Schedule 1, Chapter V: Equipment requirements	Equipment & facilities	Actions
V.1: Equipment requirements	Articles, fittings and equipment that can come into contact with food shall be made of such materials and maintained so that they, and the surrounding areas, can be kept clean and, where necessary, disinfected.	All equipment and surfaces that come into contact with food must be kept clean.
Schedule 1, Chapter VI: Food waste	Equipment & facilities	Actions
VI.1: Food and other waste		Do not allow food and other waste to gather in food rooms, unless this is unavoidable for the proper functioning of your food business
VI.2: Containers for food and other waste	Containers must be able to be closed unless the environmental health services are satisfied that this is not appropriate. They must be kept in good condition and, where necessary, be easy to clean and	
VI.3: Arrangements for the storage and removal of refuse	Refuse stores to be designed and constructed to be easily cleaned and to prevent pests gaining access	Arrange for the proper periodic removal of the refuse and keep the area clean; protect against pests and contamination generally
Schedule 1, Chapter VII: Water supply	Equipment & facilities	Actions
VII.1: Water supply	There must be an adequate supply of potable (drinking) water	Where necessary for food safety use potable water to prevent contamination
VII.2: Ice		Where appropriate, ice must be made from potable water to prevent contamination. Ice should be stored and handled carefully to protect it from contamination

Schedule 1, Chapter VIII: Personal hygiene	Equipment & facilities	Actions
VIII.1: Personal hygiene	Food handlers must wear suitable clean and, where appropriate, protective clothing	Everyone in a food handling area must maintain a high level of personal cleanliness
VIII.2: Infected food handlers		No-one who is suffering from (or a carrier of) a disease which could be transmitted through food should work in a food handling area
Schedule 1, Chapter IX: Provisions applicable to foodstuffs	Equipment & facilities	Actions
IX.1: Raw materials		No raw materials or ingredients should be accepted if known or suspected of being contaminated and which would still be unfit after normal sorting or processing
IX.2: Protection of raw materials from contamination		At any stage of the business operation food must be protected from contamination likely to render it unfit for human consumption
Schedule 1, Chapter X: Training	Equipment & facilities	Actions
X.1: Training		All food handlers must be supervised and instructed and/or trained in food hygiene matters to a level appropriate to their job