

PRP/06: HAND WASH FACILITIES & HAND WASHING

Hazards

1. **Microbiological**; risk of contamination from pathogenic bacteria as a result of unwashed hands
2. **Microbiological**; risk of cross-contamination from pathogenic bacteria due to dirty taps
3. **Chemical**; contamination of food by chemicals, strong smelling hand creams and fragrances
4. **Allergenic**; contamination of equipment, surfaces, food etc. due to unwashed hands

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Hands washed effectively	Visual check	Ad-hoc basis	SOP: Hand washing & hand hygiene	Instruct food-handlers on hand washing (LM)
Soap/drying facilities available at all times	Food safety inspection	As per schedule		Report shortfall in provision of facilities (FH) Replenish soap and paper towels
Hot water @ 45°C readily available	Probe test	Daily basis		Report to Estates if water not @ 45°C (LM)
Waste bin adjacent to wash hand basins	Visual check	Ad-hoc basis		Locate waste bin next to wash hand basins (FH)
Access to wash hand basins not impeded	Visual check	Ad-hoc basis		Remove obstructions and reorganise immediate area (LM)
Basins cleaned and taps sanitised on regular basis	Evaluate records	Twice-daily basis	Cleaning checklist	Review cleaning schedule (LM) Review provision of hand wash facilities (LM)
SOP for hand washing and hand hygiene in place	Review contents	Annually	SOP: Hand washing & hand hygiene	Amend contents if required and instruct food-handlers (LM) Review provision of wash hand facilities (LM)

For additional information on this subject please refer to the following procedures in the 'Food Safety Manual 2019':

- Section 7: Fitness to Work - FW/06: Hand washing

Version	Date of issue	Author	Endorsed by
V3	June 2020	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser