

Hot Water - interruption of supply Hand Washing and Cleaning Procedures

**It is a legal requirement that premises preparing or selling food have hot running water for hand washing and cleaning
Managers should check the hot water provision daily**

Effective, thorough and regular handwashing and cleaning are critical to the safety of any food handling and storage activity within our business

If your building's hot water supply should be temporarily interrupted, log an emergency call via the helpdesk and introduce the following procedures:



Interim handwashing procedure:

Place plug in handwash sink and add some cold water Top up with hot water from boiler/ pan/kettle using a jug

Wash hands using antibacterial handwash soap Remove plug, to drain water

Dry hands using blue roll

Food surface sanitising:

All surfaces must be cleared of all debris before cleaning and sanitising

Spray surface with sanitiser and wipe with blue roll to clean

Spray surface with sanitiser again and leave for the *increased* contact time – 5 minutes - to sanitise

Dry thoroughly with blue roll.

If the hot water supply cannot be restored, then a contractor can supply hot water urns as a short term measure if an immediate solution cannot be found