

## Guidance for Home Caterers

If you are handling or preparing food at home in a domestic kitchen as a commercial business, you must comply with the Food Hygiene (England) Regulations 2006. This guidance note looks at some problems associated with home catering and gives advice on how to follow the rules on good food hygiene practices, storage and transportation.

### Structure of your kitchen

- Floors, walls, ceilings and work surfaces should be in good condition (no holes, flaking paint, missing tiles etc)
- Clear worktops so they can be thoroughly washed and disinfected before use.
- Ensure that there are no small or loose items on shelves above work surfaces and cutting boards that could cause physical contamination.
- Hot and cold water should be available at the sink whilst preparation is being done. In a domestic kitchen we do not expect you to have a separate wash hand basin.
- Equipment, bowls, utensils should be clean and in good repair.
- Adequate storage space (Ambient, refrigerated and frozen) for ingredients and finished products.

### Safe Practices

Before you start:

- Animals should be removed from the kitchen.
- If you have young children or toddlers, keep them out of the kitchen while you are preparing food for your business.
- Any wounds should be covered with a waterproof plaster.
- A clean apron should be worn, and hair tied back or a fine mesh hair-net used.
- Where possible remove jewellery and nail varnish.
- Hands should be washed before preparing food and after handling fresh eggs or mixtures containing eggs.
- Avoid washing laundry and other domestic tasks whilst preparing food for your business.
- Avoid catering if you are unwell, particularly if you have food poisoning or diarrhoea illness for at least 48 hours after the last symptoms have elapsed.
- No smoking should be allowed in the kitchen.

Preparation & Storage:

- Eggs should be stored in the fridge and be within their best before date.
- Ingredients should be kept in sealed bags or containers until needed.
- Cooling cakes should be protected from contamination.
- Cheesecakes and cakes containing cream or butter icing should be refrigerated at 8°C or colder.
- Food to be frozen should be wrapped to prevent contamination.
- Food should be stored and transported in clean, sealable containers, away from raw foods.