## **KENT SHARED LIVES Policies & Procedures**

## (21) Hygiene and food safety

It is the policy of Kent Shared Lives to ensure that Shared Lives placements are set up and supported in a manner that encourages and safeguards the health and well-being of both individuals and Shared Lives hosts.

Good food hygiene is essential in ensuring that the food that people eat is safe. Poor food hygiene can put people at risk. Harmful bacteria that cause food poisoning can spread very easily, leading to serious illness or even death. This is especially dangerous for people who are very young or old or who are physically ill or vulnerable.

It is Shared Lives responsibility to ensure that individuals are supported in a clean and safe environment and that Shared Lives hosts have the knowledge and skills necessary to enable them to understand and implement good food hygiene practices.

It is the Shared Lives host's responsibility to ensure that their knowledge and skills with regard to food hygiene are up to date and that they can demonstrate that they follow food safety guidelines.

## Procedure

- 1. Shared Lives will, as part of pre placement training, provide all Shared Lives hosts with learning materials necessary to enable them to understand the principles of good food hygiene and to be able to put these into practice, including the cleanliness of kitchens and food areas, good standards of personal hygiene, the importance of the safe purchase, storage, preparation, cooking and disposal of food and methods of preventing cross contamination.
- 2. Shared Lives will ensure that Shared Lives workers have the knowledge and skills to recognise good practice in relation to food hygiene and to monitor and guide the work of Shared Lives hosts.
- 3. Shared Lives will ensure that Shared Lives hosts continue to be provided with learning opportunities, advice and information in order to ensure that their knowledge and skills with regard to food hygiene are up to date.
- 4. Shared Lives will support the Shared Lives host to inform and support individuals to understand where possible, the importance of food hygiene principles and how to put these into practice.

Information: Food Standards agency - Food safety