

## Unit 306: Monitoring and supervision of food safety

### Activity 20: Hygiene

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Explain how as a supervisor how you can ensure your team meet the professional personal hygiene requirements required:

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Identify areas on your hands where effective handwashing is often missed:

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Design a basic kitchen layout taking into consideration workflow and to prevent cross contamination. Take into consideration the following factors:

*Walls, floors, ceilings, windows, doors, lighting, design of waste areas, work flow (separation between high and low risk areas, good visibility), ventilation, design of building infrastructure/work areas (e.g. for pest control, storage, surfaces), washing facilities (hand washing basins, toilets), staff areas (changing, shower area as necessary), services (gas, electricity, water, drainage, sanitation).*

Identify three considerations when purchasing a new piece of kitchen equipment:

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