



Newco Catering & Logistics Ltd

WOUND AND INFECTION POLICY

Food handling employee with lesions / cuts between the elbow and the wrist must be dressed with water proof plaster and covered with the sleeve of the uniform. Also cuts and lesions on the hand must be dressed with colored plaster and glove worn on it.

Employees with secretions or discharges from the neck up and between the finger tips and the elbow must be excluded from any work involving direct contact with food. Employee without secretions may however, be allowed to work if the wound is not beyond dressing. Food handlers who sustain accidents during food handling should immediately seek first aid at the first aid station and the item being handled during the accidents should be discarded.

Gloves should not be used as a substitute for wound control.

Food handler suffering from diagnosed intestinal infection must not handle food until cleared by a medical authority.

Food handlers with symptoms (diarrhea, abdominal pain and vomiting, possible fever or intestinal infection must not handle food until cleared by a medical authority.

Food handlers are instructed to report to head of department when they notice symptoms of intestinal infection as well as skin infection.

APPROVED BY: MANAGING DIRECTOR

SIGNATURE:

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