

# WCOP Food Hygiene & Safety

We work to ensure the general health and safety of all visitors, volunteers and contractors who attend our premises, or who participate in our Outreach activities elsewhere, as far as is reasonable and practicable.

We will endeavour to:

Identify health and safety risks, and to control those risks wherever practicable.

Comply with all appropriate Food Hygiene and Safety measures.

Maintain and, where necessary, replace equipment required for the performance of any particular task.

Provide safe arrangements for the use, handling, storage or transport of all food items.

Ensure safe use of hazardous substances held.

Provide adequate information, instruction and training in relation to the performance of volunteers, and to put in place procedures to ensure safe systems of working.

Provide adequate support and supervision to all volunteers employed on Outreach business.

Work to prevent accidents and work-related ill health.

Review this policy and associated procedures on a regular basis.

Consult with volunteers and visitors on health and safety matters.