

Atlantic Catering & Logistics Limited is committed to ensuring food safety thus the following is strictly enforced as part of our process;

- Hands must be washed and sanitized before wearing and after removing gloves.
- Visitors coming to the kitchen must wear gloves if he/she has to handle any food item.
- Food handlers must wear gloves before handling ready to eat food items as well foods that will not be heat treated prior to eating.
- Gloves must be changed after handling food items and before handling another food item.
- Gloves must be removed before visiting the toilet, eating, and smoking and after coughing, sneezing and scratching the skin.
- Gloves must be removed after handling raw food products.
- Gloves must be removed when moving from one food preparation area to another.
- The wearing of gloves must be used in addition to proper hand washing and sanitization and NOT in replacement to hand washing and sanitization.

Signed by:



Maud Lindsay-Gamrat  
Managing Director

Date: 20<sup>th</sup> April 2016