

Atlantic Catering & Logistics Limited is committed to controlling wound and infection in order not to impact food safety. The following is our commitment;

Food handling employees with lesions, cuts between the elbow and the wrist will be dressed with water proof plaster and covered with sleeve of the uniform. Also cuts, lesions on the hand will be dressed with coloured plaster and glove worn on it.

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

Gloves would be used as a substitute for wound control.

Food handler suffering from diagnose intestinal infection will not handle food until cleared by a recognized medical practitioner.

Food handlers with symptoms (diarrhoea, abdominal pain and vomiting possible fever of intestinal infection will not handle food until cleared by a recognized medical practitioner.

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

Signed by:



Maud Lindsay-Gamrat
Managing Director

Date: 20th June 2014