



Sanitation, food safety and hygiene

Our company uses daily fresh products from the market, that's why we DO NOT keep a warehouse stock. Just before every class, all supplies are delivered to the school for the purposes of the specific class.

FOOD SAFETY & HYGIENE POLICY

The Food Safety & Hygiene Policy created by The Culinary Center identifies the various steps that are involved in the fulfilment of a precise task within the Food handling & processing procedures, explains how to act & to proceed during each of these steps and give examples of how to put into action the eight Values that are defined by The Cookery Club.

EMPLOYEES & PARTICIPANTS GUIDELINES

All our employees and the participants are following specific guidelines, which include:

- Strict Personal Hygiene
- Regular Hand Washing
- Proper eating and drinking at work
- Glove and Utensils use at each food production stage
- Strict Service Hygiene standards
- Visitors in the kitchen are allowed only if rules are met
- All faculty employees are certified as Safe Food Handlers

ILLNESS, HAZARDS AND PEST CONTROL

There's a minefield of biological, chemical, and physical hazards that can contaminate our cooking procedures within classes. Our cooking school recognizes these dangers and informs participants with written material within the classes, so they can effectively and accurately understand how to avoid them. Moreover, we follow practices as proper hand washing, buying foods and supplies from approved vendors, proper cooking, and preventing cross-contamination that help participants avoid most of these hazards.

Office also has a policy on critical situations that may arise as to:

- Responding to a food borne illness complaint (till now none)
- Responding to a physical hazard found in food (till now none)

One needs to take utmost care while working inside the kitchen. It is of paramount importance to handle kitchen equipment in a correct manner. This not only is safe but also aids to increase the equipment-life. Following are a few guidelines to handle various kitchen equipment.

- Regular Maintenance to facilities and machinery
- Equipment proper cleaning and sanitizing using food approved and procedures

Office keeps track records of practices as: Regular Pest control, Regular Machinery Cleaning & Maintenance, Daily Cleaning Program



EMERGENCIES

In accordance with the Work Health and Safety Legislation of Greece, our company and its Directors recognise their moral and legal obligations to provide a safe and healthy working environment for employees, apprentices, contractors, volunteers and labour hire employees. The Culinary Center is also committed to providing a safe and healthy environment for its customers/clients and visitors so far as is reasonably practical. We are committed to implementing and maintaining a clear, Work Health and Safety Management System that has the support of everyone in the organisation. This part includes the following data:

- Avoid any contact with blood and other bodily fluids | Pharmacy Corner
- Food safety Policy in emergency situations (as this is clearly stated in the working policy manual)