

Managing food hygiene

Food hygiene requirements for your charity food provider.

[Good food hygiene](#) makes sure the food you serve is safe to eat. Ensure your operation is familiar with and follows the four main areas:

- [cleaning](#)
- [cooking](#)
- [chilling](#) and
- [avoiding cross-contamination](#)

Following guidance on [personal hygiene](#), such as handwashing, will also help ensure high food safety standards.