



Penthwell Farm Ltd – Food Hygiene Policy

1. Policy Statement

At Penthwell Farm Ltd, we are committed to producing and supplying safe, high-quality food. We recognize that maintaining excellent food hygiene is vital for the health of our customers, staff, and visitors, and for the reputation of our farm.

We will comply with all relevant food hygiene legislation, including the **Food Safety Act 1990** and **Food Hygiene Regulations**, and adopt best practices for food handling, storage, and preparation.

2. Responsibilities

2.1 Management Responsibilities

Management at Penthwell Farm Ltd will:

- Ensure all staff are trained in food hygiene practices appropriate to their roles.
- Maintain clean and safe facilities for handling, processing, and storing food.
- Implement procedures for controlling hazards, including contamination and spoilage.
- Monitor compliance with food hygiene policies through regular checks and audits.
- Ensure records of cleaning, temperature control, and training are kept up to date.

2.2 Employee Responsibilities

All staff involved with food handling must:

- Wash hands regularly and follow personal hygiene practices.
- Wear clean protective clothing and hair restraints where required.
- Follow procedures for safe food handling, storage, and preparation.
- Report any illness, injury, or condition that may affect food safety.
- Ensure equipment and surfaces are cleaned and sanitized after use.

3. Food Handling & Hygiene Practices

- **Handwashing:** Staff must wash hands before handling food, after using the restroom, and after contact with animals or contaminated surfaces.
- **Personal Hygiene:** Nails should be clean and trimmed; jewellery that may contaminate food should not be worn; hair should be tied back or covered.



- **Cross-Contamination:** Raw and ready-to-eat foods must be stored separately to prevent contamination. Separate cutting boards, utensils, and containers must be used when handling different food types.

This section is included for future reference. At present, Penthwell Farm Ltd only raises and retails meat. There is currently no food processing or preparation carried out on site.

- **Temperature Control:** Foods must be stored, cooked, and cooled at safe temperatures to prevent bacterial growth. Regular temperature checks will be recorded.
- **Cleaning & Sanitizing:** All food contact surfaces, equipment, and utensils must be cleaned and sanitized before and after use.
- **Waste Management:** Food waste must be disposed of promptly in designated containers to prevent contamination.

4. Training

- All staff involved in food handling will receive training in food hygiene appropriate to their role.
- Training records will be maintained and reviewed periodically to ensure continued compliance.

5. Monitoring & Auditing

- Regular inspections and hygiene audits will be conducted to ensure compliance with this policy.
- Temperature logs, cleaning schedules, and food safety records will be maintained.
- Any non-compliance or hazard identified will be addressed immediately with corrective action.

6. Illness & Reporting

- Staff must report illnesses, including gastrointestinal symptoms, to management immediately.
- Any food suspected of contamination will be removed from use and investigated.
- Serious food hygiene incidents will be reported to the appropriate regulatory authority if required.



7. Policy Review

This Food Hygiene Policy will be reviewed annually or following any significant changes in operations, legislation, or incidents.

Signed: *Janka Penther*

Role: Co-Founder

Name: Janka Penther

Date: 8th January 2026