

FOUNDATION CERTIFICATE IN FOOD HYGIENE

**Presented by Babergh District Council
in conjunction with the Chartered
Institute of Environmental Health**

This qualification, which is appropriate for all who handle open high risk foods through the course of their work activities, is recognised as satisfying the legal requirement for training as set out in the Food Safety (General Food Hygiene) Regulations 1995

The course fee of £50 per person includes a copy of the course text 'Food Safety – First Principles'

Courses are run in Hadleigh and Sudbury regularly through the year, and in-house courses can be arranged on request.

For further details or to request a booking form, call Julie Wallis on 01473 825705



Stop, Think, Wash!

continued from page 3

washing. Drying is also important; the action of rubbing hands with a clean paper towel removes a few more of the bacteria.

Did you know:

- Up to a half of all men and a quarter of women fail to wash their hands after visiting the toilet
- Right handed people tend to wash their left hand most thoroughly, and vice versa
- We have anything between 2 million – 10 million bacteria from fingertip to elbow
- Damp hands spread 1000 times more bacteria than dry hands – another reason why thorough drying is so important
- The number of bacteria on your fingertips doubles after going to the toilet



For more details on National Food Safety Week visit www.foodlink.org.uk. If you would like to be involved next

year, or if you are interested in organising a handwashing demonstration for your staff, call Environmental Services on 01473 825890 or email foodwise@babergh.gov.uk.

