

## The Law...

### for Waste, Health and Hygiene

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Guides



At Access Point we're always looking to make your life a little easier and ensure you're up to date with what the law requires.

For Waste, Health and Hygiene the law states that adequate arrangements must be made for the removal and storage of food waste and other refuse, here are some of the key points to bear in mind.

### **Waste Management**

**The law states:** Food waste and other refuse must not be allowed to accumulate in food rooms, except so far as is unavoidable for the proper functioning of the business.

All reasonable efforts for cleanliness of the working / customer environment should be made during the working period. An effort should be made to clean away food waste and other refuse at close of business as leaving out overnight can cause vermin or bacterial problems.

Ensure you have an appropriate bin for all food waste and other refuse. Recycle waste where possible ensuring you have the correct containers / bin for doing so.

Ensure proper arrangements are made with either the local council or a specialist contractor for trade collections. They'll give you a note when they collect it, make sure to file it safely with any other documentation for health inspections.

**Waste water removal:** The foul sewer is designed to carry contaminated wastewater to a sewage works for treatment, whereas the surface water drain carries uncontaminated rainwater directly to a local river, stream or soakaway.

Failure to dispose of your waste water correctly will not only be detrimental to the environment but is also an offence and you may be prosecuted and liable to fines.

**We recommend that each business has a “responsible person” who takes an LPG course to advise members of staff on how to use LPG safely.**

If you use LPG as part of your cooking processes, we think it’s vital that you understand exactly how to use and store it safely. How else can you keep your customers, your staff and yourself safe while cooking with LPG?

With an LPG training qualification, you’ll put safety at the centre of your food business.

## **Fuel Storage**

LPG canisters need to be either stored in a lockable vented cage, in a purpose built housing attached to your unit or with a chain and lock securing it to the outside of your unit.

Petrol for use with generators, there is a lot of legislation regarding this topic, please click on [this link](#) to visit the HSE website for full information.

**There’s a lot that goes into health and hygiene and we don’t need to visit all of the requirements here.**

As long as you follow our requirements, for both you and your staff, to hold a minimum of a level two award in Health and Hygiene (valid within the last three years) you’ll know all you need to pass inspections and keep your customers and staff safe and well.

Remember we’re always here to help, so if you still need some advice, give us a call or email and we’ll be happy to share a few ideas.

Call Access Point **01704 544999**, email [\*\*hello@apuk.net\*\*](mailto:hello@apuk.net) or visit our website [\*\*www.apuk.net\*\*](http://www.apuk.net)