



## Larder Management

To provide game meat of the highest standard, careful management of the larder is needed. This underpins the values of the British Game Alliance.

Before entry into larder areas all employees must agree to adhere to the procedures set out below. This record must be held on file for each member of staff with access to larders and will be checked by BGA Assurance Scheme Assessor.

### Employees must report to the Manager if they:

- Feel ill, especially if you have sickness or diarrhoea, bad cold/flu, sore throat or very bad discharge from ears, nose and/or mouth.
- Have food poisoning or are recovering from food poisoning.
- Septic spots/boils or other skin infections.

### Employees must:

- Wash hands before and after visiting the toilet.
- Ensure boots are washed and disinfected prior to entering and leaving the larder, alternatively, protective covers may be worn.
- Keep cuts and sores covered with waterproof dressings.

**Please note that smoking is not permitted in the larders at any time**

I (print name) \_\_\_\_\_ agree to adhere to the hygiene rules above at all times

Signature \_\_\_\_\_

Date \_\_\_\_\_

Signed \_\_\_\_\_ (Manager)