



CHOCOLATE WORKSHOP

"Quite simply we are selling FUN, but we're coating it in chocolate first"

Food Hygiene Policy

A planned approach to food hygiene is extremely important. We at the CHOC-O-BLOC CHOCOLATE WORKSHOP recognise this and we endeavour to achieve the highest possible standards of hygiene. By enforcing the following controls for customers through a training demonstration, and for staff through an in-house hygiene certificate.

- Anti-bacterial hand-wipes are provided to both customers and staff before each session.
- There is a strictly no-smoking policy.
- We would prefer that customers do not bring any belongings edible or otherwise into the CHOCOLATE WORKSHOP. However an area will be provided for the storage of customers belongings away from the activities (which customers may only use at their own risk).
- Each activity has been designed to eliminate the need for anyone to touch the chocolate throughout the making process. We affectionately refer to this as our "hands free" approach to each activity.
- Customers and staff must only use products and utensils provided.
- On completion each customer is provided with a new personalised bag into which they can deposit their confectionery creations.
- Should any customer or member of staff have any concerns regarding breaches in the hygiene policy or the standard of hygiene within the CHOCOLATE WORKSHOP they should raise the matter immediately with the present management representative.

All reported hygiene related queries will be recorded in the log. The management response to the query will be recorded adjacent to the query. Any improvements to hygiene precautions will be embodied into the staff training and customer demonstrations immediately.