

Sutton United Football Club

Food Hygiene Policy



Purpose

Sutton United Football Club is committed to ensuring that any food prepared, served or consumed during club activities meets high standards of hygiene and safety, protecting the health of players, staff, volunteers and visitors.

Scope

This policy applies to all food handling, preparation, storage and consumption at training sessions, matches, events or club facilities.

Responsibilities

Club Management:

- Ensure food is stored, prepared and served safely in accordance with food hygiene legislation
- Provide training and guidance for staff and volunteers handling food
- Ensure cleaning and sanitation of kitchen and food areas is maintained

Staff and Volunteers:

- Wash hands thoroughly before handling food
- Use clean utensils, equipment and surfaces
- Store food at correct temperatures and discard expired items
- Avoid cross-contamination between raw and cooked foods
- Report any concerns about food safety immediately

Players and Participants:

- Follow instructions regarding hygiene and food consumption at club events
 - Do not share food that could cause allergies or contamination
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Allergies and Dietary Requirements

- Staff must be aware of known allergies or dietary requirements for players and participants
 - Food provided should be clearly labelled with allergen information
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Monitoring and Review

- Food hygiene standards will be regularly checked and reviewed
- Any incidents or breaches of hygiene procedures will be recorded and addressed promptly
- This policy will be reviewed annually or after any significant food-related incidents

Policy reviewed: March 2026

Signed: OSCAR J LUGG

Name: Oscar Lugg

Position: Soccer School & Academy Lead

Date: 23rd March 2026

