

Duties of Hygiene Managers and Hygiene Supervisors

Duties of Hygiene Managers

- To identify key areas of risk in various food operations for early remedial actions
- To ensure compliance with the regulations, licensing conditions and codes of practice relating to food businesses
- To monitor the health condition of food handlers and to arrange medical examination or suspension of work where necessary
- To provide in-house training for the food handlers
- To supervise the work of the Hygiene Supervisor (if any)
- To handle complaints or enquiries from customers on food hygiene matters
- To act as a focal point of contact with the Food and Environmental Hygiene Department

Duties of Hygiene Supervisors

- To advise food handlers on the proper food handling practices and ensure their observance
- To conduct daily checks on the personal, environmental and food hygiene conditions of the food establishment and keep records on the findings
- To act as a focal point of contact with the Food and Environmental Hygiene Department (Note: for food establishments not required to appoint a Hygiene Manager)