



Food Safety & Hygiene Policy

At Munchies Peri Peri, food safety and hygiene are at the heart of everything we do. We are fully committed to preparing and serving food that is safe, fresh, and of the highest quality, in strict accordance with UK Food Standards Agency (FSA) guidelines and local authority regulations.

All food is prepared in a clean, well-maintained kitchen environment by trained staff who follow robust hygiene practices. This includes regular handwashing, use of protective clothing, correct food handling procedures, and strict cleaning schedules. Our team receives ongoing food hygiene training to ensure compliance with food safety laws and best practices.

We carefully manage food storage, temperature control, and stock rotation to reduce the risk of contamination and ensure freshness. Raw and cooked foods are stored separately, and all cooking equipment is regularly cleaned and sanitised. Daily checks are carried out to monitor hygiene standards and identify any potential risks.

Health and safety procedures are reviewed regularly to reflect updated regulations or operational changes. We also work closely with environmental health officers and welcome inspections as part of our commitment to transparency and continuous improvement.

By maintaining the highest food safety standards, we aim to provide our customers with confidence, peace of mind, and an enjoyable dining experience every time they choose Munchies Peri Peri.

Dated1: 01.01.2026