

My Great Grandfathers

FOOD DISCLAIMER

My Great Grandfathers food and drink products have been prepared for the purpose of immediate consumption in the restaurant and are NOT for takeaway. We have no facility for the safe transportation of food items away from the restaurant.

I/we the undersigned confirm reading and understanding the following.

I/we have requested pre-served, leftover food is **taken away** from My Great Grandfathers Restaurant. I/we have been informed that it is NOT this restaurants policy to allow food to be removed from its premises, to be eaten at a later time, due to the potential health risks. Our attention has also been drawn to the general information on the reverse of this sheet.

I/we have decided to ignore this advice and information and have requested to take away our left over food. I/we are signing below to accept full responsibility for our actions and any subsequent consequences.

As such My Great Grandfathers, together with its owners or employees, will not under any circumstances be liable for any actual or contingent loss, claim, liability, damage, costs (including legal costs) or expense of any nature whatsoever (whether direct, indirect or consequential) and howsoever arising which you and/or, or your dependents and/or any third party may suffer or incur from any cause arising (including, without limitation, any negligent acts or omissions) in connection with or arising from consuming My Great Grandfathers prepared food **away from the restaurants premises.**

SIGNED _____

SIGNED _____

PRINT NAME

Address

Date

PRINT NAME

Address

Date

OFFICE USE ONLY

Use where a customer wishes to remove any food or drink from the Restaurant
2 copies to be signed. One for client. One for restaurant files

Meal Booked? Yes/No

Booking name:

Time:

Notes:

GENERAL ADVICE

Taking restaurant leftovers home after a meal can be potentially dangerous. Whilst transporting leftovers home to your refrigerator or oven, the food can be in a temperature danger zone – usually between 4°C and 60°C. This means that hot food begins to cool down or cold food warms up and pathogens (germs) are able to multiply.

Leftovers may become unsafe if they stay in this temperature danger zone for too long, or are contaminated for example by unclean hands, using implements that have been used on other foods, drips from meat, contacting unclean surfaces and a number of other situations.

Common pathogens on food can include bacteria such as *Campylobacter*, *Salmonella*, *Streptococcus*, *Staphylococcus*, and *Clostridium*, and viruses such as Norovirus and Hepatitis A.

Symptoms of a food borne illness may result in nausea, diarrhoea, vomiting, fever, stomach cramps, headaches and dehydration from loss of fluids. Anyone suffering such symptoms should see a doctor so that the pathogen can be identified.

Those with fragile immune systems such as the very young, the elderly, pregnant women or anyone recovering from a long-term chronic illness are most susceptible to illness carried in food. Particular care should be taken when transporting, preparing, storing and reheating leftover food in any circumstances, for these individuals.

Contact your local Environmental Health Office for more information on pathogens that can cause food poisoning.

WHENEVER IN DOUBT, THROW IT OUT!