

ALL SAINTS PARISH

POLICY FOR FOOD HANDLING

Key Points for Food Handlers:

- Food handlers should wash their hands before starting to prepare food and in between jobs
- Food handlers should tie back long hair whilst preparing food
- Avoid touching their nose, mouth, hair and skin during food preparation
- Not cough or sneeze directly onto food
- Use disposable tissues to blow their nose
- Not put any utensils used during the preparation or serving of food in their mouth
- Not smoke whilst preparing food.

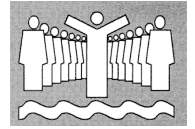
Health of Food Handler

Where a food handler has symptoms that he/she may attribute to a food borne disease or knows is suffering from a food borne disease must:

- Report he/she may or is suffering from the disease
- Not engage in food handling activities
- If undertaking other tasks located close to food handling activities, take all practicable measures to prevent food being contaminated as a result of the condition.

High Risk Foods

- All meat, poultry and seafood (cooked and raw)
- Eggs and Egg based products
- Cream and cream based products
- Dairy products and dairy based products (eg custards, cheese, coconut milk)
- Processed fruit and vegetables (eg salad mixes and unpasteurised juices)
- Cooked rice and pasta
- Cooked beans
- Salad dressings
- Stuffing for meat and poultry
- Gravies and sauces



Prevent Cross Contamination

- Use separate cutting boards for raw and cooked food (it is useful to label or use colour boards to remember their purpose)
- Prepare raw and cooked foods in separate areas
- Wash raw fruits and vegetables thoroughly to remove soil and contaminants before cutting
- Cleaning and sanitising food preparation areas
- Storing raw meats beneath and separate to cooked meats, vegetables and fruits in refrigerator
- Always wash hands with soap and water and change gloves after carrying out different tasks
- Cover all foods to prevent contamination
- Allow dishes to air dry rather than using a tea towel that could be contaminated
- Throwing away any cracked or chipped crockery as bacteria can hide in cracks and contaminate food.

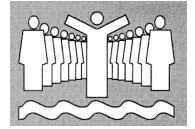
Handwashing

Food handlers should wash their hands in a separate sink to the kitchen sink. The following steps should be followed:

- Rinse hands with warm water
- Apply liquid soap so that hands are covered
- Rinse with running warm water for at least 20 seconds
- Dry with disposable paper towels or hot air dryer. Hands must not be left damp or half dry.

Hands should be washed:

- Immediately before commencing work related activity
- Immediately after using the toilet
- Immediately after using a tissue
- Before and after breaks
- Between working with different food groups eg raw meats and vegetables
- Between handling cooked and uncooked food
- After handling garbage and waste bins
- Immediately after coughing and sneezing into their hands
- After touching hair, nose, mouth or any other part of body
- After all cleaning tasks.



Sandwiches

Sandwiches usually involve a lot of handling which personal hygiene for the food handler very important. Sandwiches are often filled with potentially hazardous food and should be handled and stored appropriately.

Sandwiches should be made fresh as close to the start of the event as possible. If this is not practical, they should be keep in refrigerator. Ensure there is enough refrigerator room to store them properly.

People who are ill must not participate in sandwich making because of the food handling involved in the activity.

Barbecues

The following precautions are to ensure that food is safe at a barbecue:

- Finish preparing raw meat before leaving for the activity site. This might include slicing, marinating or skewering,
- Pack raw meat into insulated boxes with ice bricks for transportation
- Hand food with tongs or other equipment.
- Use separate equipment to handle raw and cooked foods
- Keep cooked meats and salads separate from raw meat at all times to prevent contamination
- Cover foods
- Use clean and dry utensils for serving the food – never place cooked meat back on trays that held the raw meat
- Cook chicken, sausages and hamburgers until juices run clear – steaks to preference
- Throw left over food away unless refrigeration equipment is available.

Wherever possible, single use utensils should be used and thrown away after use. These items should be kept covered until required and handled carefully to minimise any risk of contamination.