

FOOD SAFETY GUIDELINES



Keeping our members safe.
Basic rules for kitchen duty.



Wash hands before you begin working in the kitchen then regularly throughout the session and:

- Between touching cooked food or raw food regardless of glove use
- After using the bathroom
- After touching the bin
- After sneezing or coughing

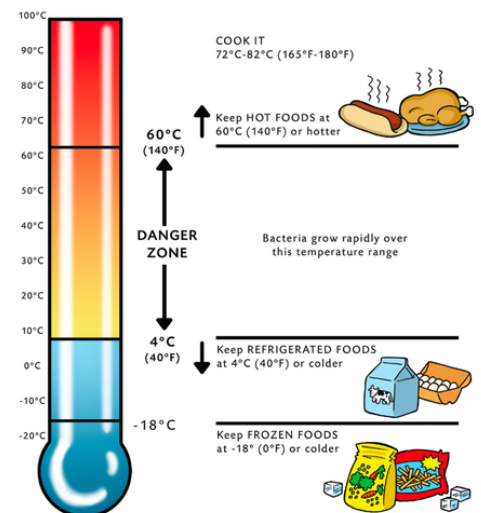
Hand soap and paper towel must be available.

Food handling gloves must be worn when preparing cooked or prepackaged food and changed regularly if going from meat to cake.



Hair must be tied back if long and do not touch your face or lick your fingers while preparing food.

Temperature Danger Zone



Keep cold food cold 4C or less and hot food hot 60C +
Food should not be left sitting at room temp for more than 2 hours.

Reheated food is discarded after each workshop and cannot be distributed to members.



Milk to be poured in a jug and the rest stored in the fridge. The jug must be returned to the fridge when not in use ie: during demonstrations. Cannot be stored at room temp for more than 1 hour especially during hot weather.

Open bins available in kitchen area to avoid contamination with hands.

