

Safe Food Handling Practice Guidelines

To assist in organizing a safe event the following requirements have been provided to minimize the possibility of food borne illness for your protection and that of those you will be serving.

FOOD PREPARATION AND PROTECTION:

- ❑ All food while being stored, prepared, displayed or transported to the site must be protected against contamination from dust, insects and other sources. Provide adequate protection by covering the food entirely with plastic wrap, aluminium foil, and clean cloths or wrap items individually and/or, where possible, use sneeze guards. Containers of food must be stored at least 15 cm (six inches) above the ground.
- ❑ Transport, store, and maintain potentially hazardous foods at required temperatures. **Cold Foods** must be kept at 5 degrees Celsius (41 degrees Fahrenheit) or lower and **Hot Foods** at 60 degrees Celsius (140 degrees Fahrenheit) or higher.

Optional, if cooking:

- ❑ Use a probe thermometer to check the internal temperature of food. Thermometers must be provided inside coolers to ensure cold food is being kept cold.
- ❑ Thoroughly cook meat, especially hamburgers. The meat should not be pink after cooking and the juices should run clear (no blood). Do not place cooked food on plates or containers that held raw food prior to cooking.
- ❑ Ensure hot food storage facilities (capable of continuously maintaining food temperatures at 60 degrees Celsius, 140 degrees Fahrenheit) are available for hazardous foods requiring hot storage and shall be.
- ❑ Cook hazardous foods to an internal temperature of 74 degrees Celsius. While cooking on grills, foods must be protected from dust, rain and other contaminants.
- ❑ Offer condiments such as, milk, cream, sugar, mustard, catsup, etc. in either individual packages or dispensed from a container (pump dispenser or squeeze bottle).
- ❑ Transport, store and dispense ice in a sanitary manner. Obtain ice from an approved source in chipped, crushed or cubed form in single service closed containers or bags, and store properly to prevent contamination.

PERSONAL HYGIENE:

- ❑ Wash hands with clean water and soap before starting work, after each visit to the toilet, smoking, after handling garbage, after handling cash and as frequently as possible during the day to maintain clean hands and arms.
- ❑ Wear clean clothing and appropriate headgear to confine the hair when preparing foods.