

FORM 4 FOOD HYGIENE

Under the Food Hygiene Regulations there are requirements to be observed when preparing food for consumption at social and other venues. At St Chad's we fall into this category. Our insurance company, and the Local Authority who inspect us regarding Health and Safety, have advised that we provide food hygiene information to all who might be involved.

As part of our Health and Safety Policy, which covers many aspects of church safety, our Parochial Church Council have agreed on what should be included and made known to anyone involved in the preparation of food at the church hall or elsewhere. This is based on recommendations from our insurers. In no way is it intended to discourage those who kindly provide food for functions at our premises or infer that they are not meeting high standards of cleanliness.

The following are based on our insurers Guidance Notes:

- If it is likely that previous activities on the premises could cause food contamination, thorough cleaning is required before food preparation.
- Food contact surfaces should be in sound condition, clean and easy to disinfect.
- Hand washing should not be done at the same sink or basin where the food is prepared.
- Separate sinks should be used for food preparation and washing of utensils. Where this is not practicable, a single sink should be cleaned between such use.
- Wounds should be covered, preferably with high visibility waterproof dressings.
- Food temperature control should be efficient. Food which needs temperature control for safety must be at or above 63⁰ C for hot storage or at or below 8⁰ C for chilled storage. Insulating boxes should only be used for short periods.
- If food stuff is left in the hall kitchen refrigerator, it must be used or otherwise disposed of within its 'safe to eat' period.
- Ready to eat foods should be kept away from raw foods that might contaminate them while in storage or during preparation.
- It is advisable to keep a record of the source of food products for example where the ingredients or completed foods were purchased.
- Particular care is required to ensure domestic pets will not contaminate food preparation areas.