

Food Safety

SUPPLY OF FOOD

- Checked and received in person.
- Undamaged and in good condition.
- Delivered at correct temperature.
- Delivery records kept.

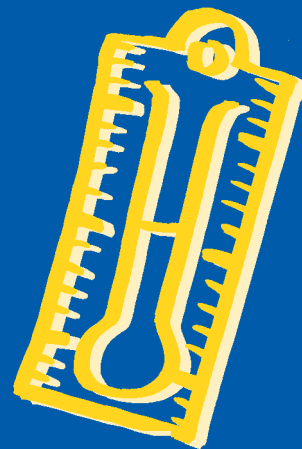


PREMISES HYGIENE

- Keep work area and equipment clean and well maintained.
- Have a programmed cleaning schedule in place.
- Include both cleaning and sanitising procedures.
- Effective pest control program applied.

FOOD STORAGE

- Hot food – above 60°C.
- Cold food – below 5°C.
- Frozen food – below – 15°C.
- Dry food – cool and well ventilated.
- Ensure all food stored or displayed is covered or kept in containers.
- Ensure raw food is stored below cooked or ready to eat food.



PERSONAL HYGIENE

- Wear clean clothing.
- Ensure long hair is tied back.
- Cover cuts or sores with coloured band-aids and wear a glove.
- Do not handle food when sick.
- NO smoking in food premises.

FOOD HANDLING

- Wash hands and/or change gloves frequently.
- Minimise hand contact with food eg use tongs or gloves.
- Clean and sanitise utensils and equipment after use.
- Thaw food in refrigerator or microwave thoroughly before cooking.
- Rapidly cool cooked food to below 5°C
- Rapidly reheat cooked food to above 75°C.
- Do not allow cooked food to contact raw food, or utensils used for handling raw food.



WASTE

- Maintain and regularly sanitise waste bins.
- Keep waste bins on-site.
- Keep lid closed to prevent odours and/or flies.

**For further information regarding safe food handling contact:
Adelaide City Council Environmental Health Section on 8203 7118.**