



Food Safety Policy

Version – 1.1

Date of publication – 19.05.2022

Published by Kerelyn Myhill
Secretary of the Trustees

Signed

Handwritten signature of Kerelyn Myhill in black ink.

Date 19.05.2022

Approved by Mark Inglis
on behalf of Seagate Elders

Signed

Handwritten signature of Mark Inglis in black ink.

Date 19.05.2022

Approved by Dave Tudor
on behalf of Seagate Trustees

Signed

Handwritten signature of Dave Tudor in black ink.

Date 19.05.2022

Food Safety in Seagate Church

Food Safety Policy Statement

Seagate Church will:

- arrange food hygiene training for those regularly involved in food preparation
- provide and maintain a register of Seagate personnel with Food Hygiene Certificates
- ensure a lead person with appropriate training is present each time a catered event takes place
- ensure that everyone involved in food preparation is issued with the Seagate food safety booklet

Food Safety Policy

Food must be safe to eat and we need to take all reasonable steps to promote safe practice and to meet the law's requirements in the preparation, cooking and serving of food to be consumed in the church.

In the type of catering we are involved with, the food is most often prepared at home, transported to the church, then reheated and served, all in uncontrolled conditions and therefore a cause for concern.

A few simple steps will reduce risk considerably.

The following notes highlight six main areas in the defence against food poisoning:

- 1. Cleanliness of food preparation areas** - many of these are common practice
 - ensure all surfaces are clean
 - use clean cloths and clean up spillages immediately
 - clean as you go
- 2. Personal hygiene** - again many of these we do already
 - wear a clean apron
 - keep long hair tied back
 - wash hands regularly especially after touching raw meat, eggs etc
 - do not use nail varnish and keep nails short
 - cover cuts with a blue waterproof plaster
 - never prepare food if suffering from diarrhoea, stomach upset or skin infection

3. Thorough cooking of food

- Food poisoning bacteria multiply between 5°C and 63°C, this is known as the **danger zone**
- when preparing food, keep the food in **danger zone** i.e. kitchen temperature for as short time as possible
- food is cooked to kill bacteria, meat should reach a core temperature of 75°C
- if food is to be consumed later in the day or next day, it must be cooled as quickly as possible (e.g. in container set over iced water) - could be divided into smaller portions before cooling
- Hot food must not be put in refrigerator as it will raise the temperature of the refrigerator

4. Temperature control of food

The following foods are 'high-risk' foods and require temperature control:

- all dairy products
- cooked products - those items that are ready to be eaten, hot or cold, and include sandwiches, pies, fish, meat, eggs, cheese, rice, soups and sauces
- smoked/cured ready to eat meat or fish
- prepared ready to eat foods e.g. prepared vegetables, coleslaw and mayonnaise products
- uncooked or partly cooked pastry and dough products - including pizzas and fresh pasta containing meat

5. Transportation of food

- chilled food should be kept under 8°C. This is achievable with the use of cool bags, frozen ice blocks etc
- ensure food is well sealed and covered so there is no risk of contamination or spillage
- once food is at the church, it should be kept under refrigeration until time of consumption or reheating
- food to be served hot should not be reheated until near time of service. All food being reheated should reach a core temperature of 82°C and be kept above 63°C. There is a probe thermometer in kitchen drawer of church to check the temperature.
- There is a time element in which food can be left out of temperature control for the purpose of food service for one occasion only i.e. can't be reheated
 - hot foods can be kept below 63°C for a maximum of 2 hours
 - chilled foods can be kept above 8°C for a maximum of 4 hours

6. Cross-contamination

The transfer of bacteria from raw foods to other foods either directly when one food touches another or indirectly via hands, equipment, work surfaces, knives etc.

This is one of the major causes of food poisoning.

To prevent this:

- store raw food below ready to eat food in the refrigerator
- wash hands after touching raw food including eggs
- use separate chopping boards for raw and ready to eat foods

Opening checks of church kitchen

- All food preparation areas are clean (wipe with sanitiser)
- Hands washed before preparing food
- All food passed its 'use by' date to be thrown out

Closing checks of church kitchen

- No food to be left out or in refrigerator, please take leftovers home
- Dispose of rubbish to outside bins
- Leave work surfaces and equipment clean
- Empty dishwasher