

The Food Safety Act 1990

The Food Safety Policy

of

The Pastor and Deacons of the Church meeting at the above chapel acknowledge that the regulations relating to food safety and hygiene, including the condition of premises, particularly kitchen surfaces, kitchen floors, washing up facilities etc apply to church premises where food is served, whether or not the church is or is not required to be registered under the Food Safety Act, and undertake to comply with the regulations.

This Church does not believe it needs to be registered under the Act providing the following policy is adhered to, which will also help us to comply with the regulations.

- That only dry goods such as Tea, Coffee, Sugar, Biscuits and Crisps be stored at the Chapel, and that they are stored in suitably sealed containers.
- The provision of food on the premises is only of an occasional nature.
- A basic risk assessment will be carried out when selecting what food to provide at chapel special services. The assessment will take into account the type of ingredients used, the likely temperature on the day and how long the food will be laid out for before being served.
- We recognize that while there would normally be no problem with cakes that do not have high risk ingredients, such as fresh cream, there may be a degree of risk with other foods and sandwich fillings and it is our policy to avoid providing these if there is any risk of the food going off.
- That where food is prepared at home and brought to the chapel, the Food Standards Agency publication "Preventing Food Poisoning – Good hygiene at home" be followed. This guidance is reproduced on the following page.
- That care is taken when transporting food to the chapel. That it be sufficiently covered, kept cool and out of direct sunlight.
- That a suitable cool box, bag or fridge be used to keep items such as milk at their recommended temperature before being used.
- That non-charitable organisations be not allowed to use the premises.

Signed on behalf of the Church

Date: _____

Position: _____

Reference material:

The Baptist Union guidelines C.9 Food Safety (02/2006)

http://www.baptist.org.uk/resources/resource_downloads/192.pdf

The Food Standards Agency websites

<http://www.Eatwell.gov.uk>

<http://www.food.gov.uk>

Food Standards Agency publication

“Preventing Food Poisoning – Good hygiene at home”

There are four main things to remember for good food hygiene – we’ve called them the 4 Cs. You should think about them whenever you’re in the kitchen.

The 4 Cs

1 cleaning **2** cooking **3** chilling **4** cross-contamination

1 Cleaning

You can prevent the spread of harmful bacteria by observing good personal hygiene and keeping work surfaces and utensils clean.

It’s important to wash your hands regularly, especially:

- after visiting the toilet
- after handling raw foods
- before touching ready-to-eat food

And remember:

- don’t handle food when you are ill with stomach problems, such as diarrhoea or vomiting
- don’t touch food if you have sores or cuts, unless they are covered with a waterproof dressing

2 Cooking

Proper cooking kills food poisoning bacteria such as listeria, salmonella, *E. coli* O157 and campylobacter. It’s important to cook food thoroughly, especially meat. Make sure that food is cooked right through and piping hot in the middle.

When reheating food make sure it’s piping hot all the way through and don’t reheat it more than once.

3 Chilling

It’s very important to keep certain foods at the right temperature to prevent bacteria growing or toxins forming. Always look at the label on the packaging. If it says that the food needs to be refrigerated, make sure you keep it in the fridge. If food that needs to be chilled is left standing at room temperature, food poisoning bacteria can grow and multiply to dangerous levels. Cooked leftovers should be cooled quickly and then put in the fridge. Putting food in shallow containers and dividing it into smaller amounts will speed up the cooling process.

4 Cross-contamination

Cross-contamination is the transfer of bacteria from foods (usually raw) to other foods. The bacteria can be transferred directly when one food touches (or drips onto) another, or indirectly, for example from hands, equipment, work surfaces, or knives and other utensils. Cross-contamination is one of the major causes of food poisoning.

To prevent cross-contamination:

- always wash your hands thoroughly after touching raw food
- keep raw and ready-to-eat foods separate
- store raw meat in sealable containers at the bottom of the fridge, so it can’t drip onto other foods
- use different chopping boards/work surfaces for raw food and ready-to-eat food
- clean knives and other utensils thoroughly after use with raw food

This policy guidance is offered by the Gospel Standard Trust, as a template to help Gospel Standard Churches in forming their own policy on Food Safety. How it is used must be the responsibility of the churches themselves. The guidance must not be relied upon as a substitute for specific professional or legal advice.