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## **Food Hygiene Guidelines**

All food should be purchased from a reliable supplier as near to the event as possible. Use by dates should be checked.

Food should be kept refrigerated at all times and unrefrigerated for as short a time as possible during transit - a cool bag can be helpful.

Frozen food should be thoroughly defrosted prior to cooking unless stated that it can be cooked from frozen.

All surfaces should be cleaned prior to cooking.

Hands should be washed prior to preparing food, after touching raw food and after using the toilet.

All fruit and veg should be thoroughly washed before use.

All hot meals must be prepared on the Church premises and there must be at least 1 person present who has completed Food Safety Training, either cooking or supervising the cooking.

All hot food must be probed and reach at least 72 degrees C for 2 minutes and the temperature recorded on the Temperature sheets in the grey folder.

If food is being cooked in advance it should be cooled within an hour and put in the refrigerator until it is ready to be reheated (Placing a hot pot in a sink of cold water is an effective cooling method). It must then be reheated to 82 degrees C.

Any food remains must be bagged in the food recycle bags and placed in the green bin.

All refuse bins should be emptied.

The kitchen should be left clean and tidy.