



FOOD SAFETY REMINDERS FOR PRODUCTION

07 APRIL 2020



Change before you have to
- Jack Welch

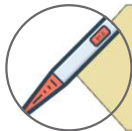
SAFE FOOD HANDLING DURING PRODUCTION



Adhere to your cleaning, maintenance and operations' schedule



Adhere to your quality control plan



Use calibrated measuring equipment for your controls



Ensure your CCPs and other monitoring records are filled



Apply all labelling instructions and First In First Out



Fill all production records

KEEP CLEAN AND HEALTHY

Wash and disinfect your hands regularly
with soap, water and disinfectant
Remove visible dirt, clean and disinfect all
food and non-food contact surfaces.
Do not work with food if you are ill.



WHY?

Pathogenic bacteria are carried on hands, soil, equipment and cloths. They can be transmitted to food and cause food borne illnesses.

DON'T CROSS CONTAMINATE RAW AND COOKED FOOD

Don't mix:

Clean and dirty items

Raw and cooked items

Keep food in well labelled
containers

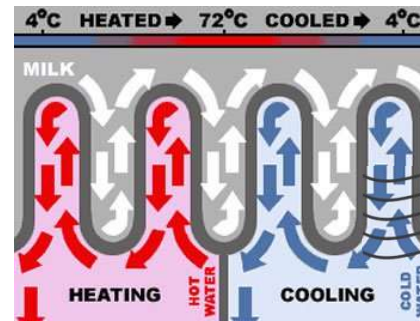


WHY?

Pathogenic bacteria may be present on raw food and their juices. They may get transferred to cooked food during storage and preparation.

THERMAL TREATMENTS

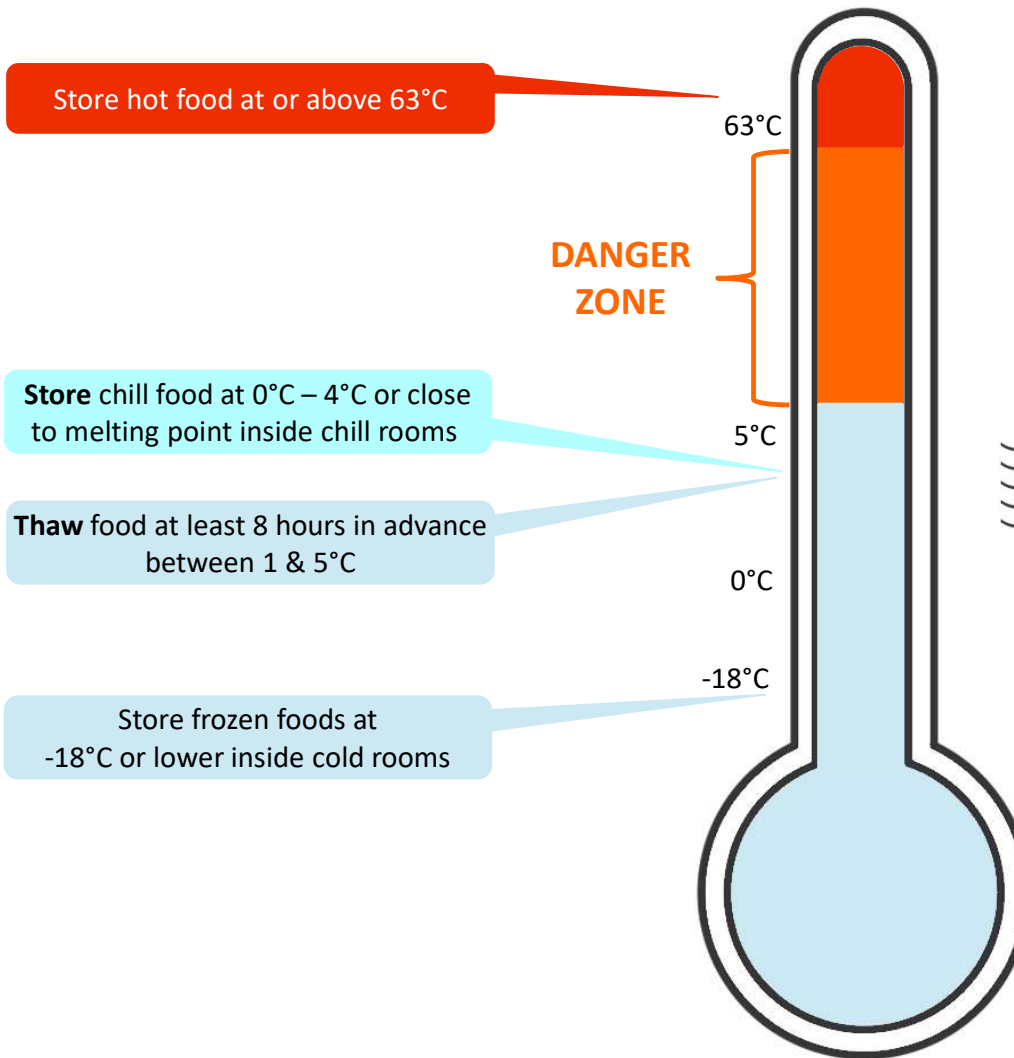
Respect your usual thermal treatment as appropriate for your processes



WHY?

Time and Temperature combination kills most pathogenic micro-organisms

KEEP FOOD AT SAFE TEMPERATURES



WHY?
Pathogenic Microbes thrive well between 5-63°C, the danger zone for the food. Keeping the pathogens outside the danger zone will keep food safe.

MANAGE ALLERGENS

Always ensure you inform your customers of the presence of allergens.

Ensure you avoid traces of allergens in food which should contain them



WHY?
Allergens can be fatal even in trace amounts

USE SAFE WATER AND RAW MATERIALS

Wash and disinfect fruits
and vegetables thoroughly
with potable water




WHY?

Water, ice and raw food may be contaminated with pathogenic microbes and toxins. Careful selection and washing can reduce the risk.

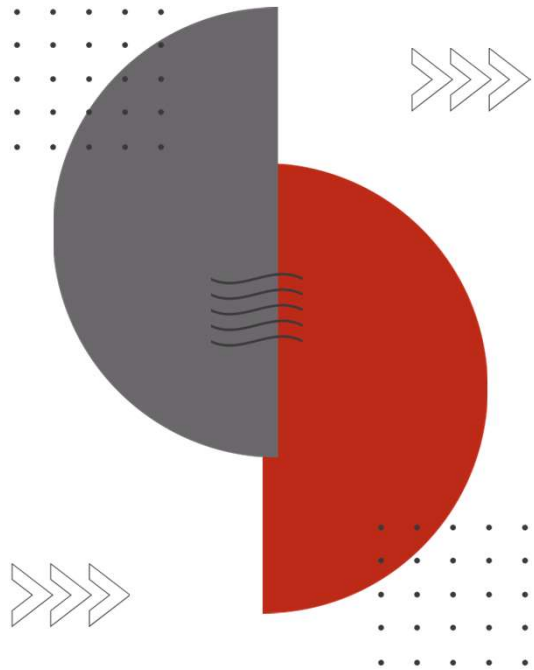


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YOU HAVE TO”

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