



# FOOD SAFETY REMINDERS FOR FOOD CATERERS

04 APRIL 2020

  
CHANGE ACT  
Analysis Consulting Training

*Change before you have to*  
- Jack Welch

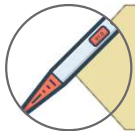
# SAFE FOOD HANDLING DURING CATERING



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

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Remove visible dirt, clean and disinfect all food and non-food contact surfaces



## WHY?

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

# KEEP CLEAN AND HEALTHY

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Wash hands thoroughly  
with soap and water



## 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

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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.

# COOK FOOD THOROUGHLY

Cook food items thoroughly  
at or above 75°C at core



## WHY?

Cooking temperature  
of generally above  
75°C kills most  
pathogenic microbes.

# 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.

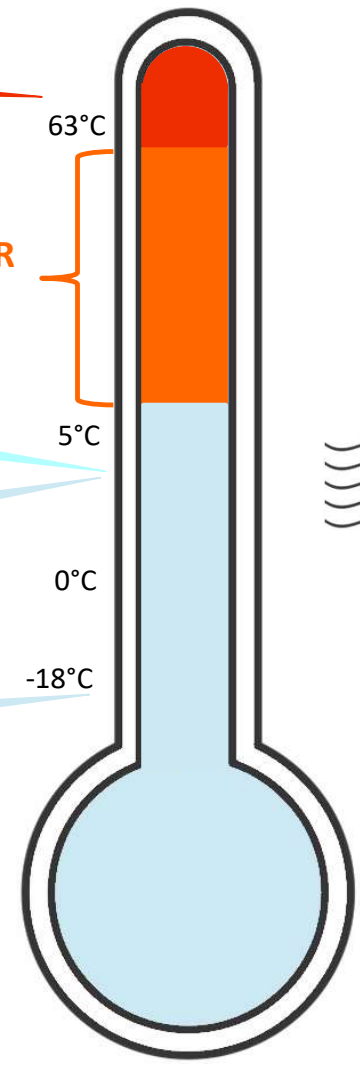
# KEEP FOOD AT SAFE TEMPERATURES

Store hot food at or above 63°C

Store chill food at 0°C – 4°C or close to melting point inside chill rooms

Thaw food at least 8 hours in advance between 1 & 5°C

Store frozen foods at -18°C or lower inside cold rooms



**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.



# KEEP FOOD AT SAFE TEMPERATURES

Do not refreeze  
products after  
thawing (Defrosting)



Keep fridges  
door closed



## 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 not contain them.




**WHY?**  
Allergens can be fatal even in trace amounts

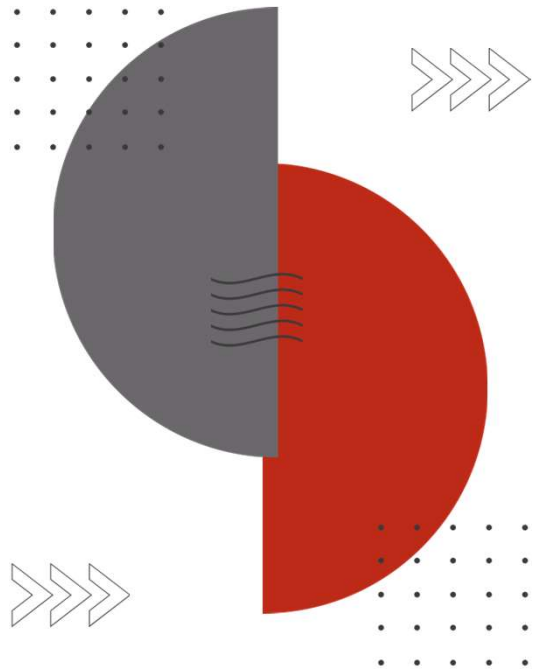


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YOU HAVE TO”

- JACK WELCH