

FOOD SAFETY - a guide for staff

- Over 500 people a day catch a foodborne illness. It is estimated that 40% of these cases could have been prevented by following simple food safety guidelines.
- Summer brings warmth and moisture – which bugs love. Take extra care with food in hot weather.
- Higher risk foods include: raw meat, seafood, cooked rice and pasta.

Do not to handle food if you are unwell

Refrigerate or freeze left-overs within 2 hours (sooner in warm weather).

EVERYONE NEEDS TO FOLLOW GOOD HYGIENE PRACTICES (CHILDREN AND STAFF)

- Hand-washing: soap, warm water; rub vigorously for 20 seconds.
- Dry hands well – germs love moisture and warmth.

Chopping boards and utensils should be washed regularly in warm soapy water.

Always keep raw food and cooked food separated.

Be aware of food allergies. Do you know where the list of children with allergies is kept?

Cover any food left out, until it is served for eating or put in storage.
Children's bags (lunch boxes) should be kept in a cool area, away from direct sun.