



# Eastwood Community Baptist Church

## Food Handling Policy

### Overview

Any persons on the Church premises who use the food preparation and kitchen facilities should:

- take all practicable measures to prevent unnecessary contact with ready-to-eat food
- Active Supervision of children/young people in food preparation areas
- Abide by church policies in food handling and hand washing.
- Record any incidents or hazards using the appropriate forms (Incident and Hazard Report).
- Follow directions by church officers on the use of the facilities and what procedures must be adhered to.

People are advised that this Policy is in line with practices highlighted in the *Australian and New Zealand Food Standards Code- 3.2.2 and the Food Preparation and Storage Practices Policy of the NSW & ACT Baptist Churches 2013*.

### Policy

#### 1. A food handler must, when engaging in any food handling operation –

- take all practicable measures to ensure his or her body, anything from his or her body, and anything he or she is wearing does not contaminate food or surfaces likely to come into contact with food;
- take all practicable measures to prevent unnecessary contact with ready-to-eat food using methods such as gloves which are to be changed regularly.
- ensure outer clothing is of a level of cleanliness that is appropriate for the handling of food that is being conducted;
- only use on exposed parts of his or her body bandages and dressings that are completely covered with a waterproofed covering;
- not eat over unprotected food or surfaces likely to come into contact with food;
- not sneeze, blow or cough over unprotected food or surfaces likely to come into contact with food;
- not spit, smoke or use tobacco or similar preparations in areas in which food is handled; and
- not urinate or defecate except in a toilet.

## **2. Washing Hands**

- whenever his or her hands are likely to be a source of contamination of food;
- immediately before working with ready-to-eat food after handling raw food; and
- immediately after using the toilet.

## **3. A food handler must, when engaging in a food handling operation that involves unprotected food or surfaces likely to come into contact with food, wash his or her hands;**

- before commencing or re-commencing handling food;
- immediately after smoking, coughing, sneezing, using a handkerchief or disposable tissue, eating, drinking or using tobacco or similar substances; and
- after touching his or her hair, scalp or a body opening.

## **4. A food handler must, whenever washing his or her hands –**

- use the hand washing facilities provided;
- thoroughly clean his or her hands using soap and warm running water; and
- thoroughly dry his or her hands

## **5. Ready to eat & Cooked Foods**

- Cooked or ready-to-eat food shouldn't be handled with bare hands. Use tongs, spatulas, spoons, or disposable gloves.
- Use separate utensils for each type of food
- Raw food to be cooked can be handled with bare hands, (disposable gloves are preferable)
- Change disposable gloves every hour &/or when they tear &/or when you change tasks.