

Updated 2024/5

HACCP – SITE SAFETY RULES FOR FOOD HANDLING

- 1 All tables and food preparation areas scrubbed with water and a bleach solution of two egg cups full of bleach per gallon of water. *Grey water may be used*
- 2 Tables to be rinsed with potable water and a bleach solution of two egg cups full of bleach per gallon of water. Excess water removed with window scraper and allowed to dry. Plastic aprons to be worn as supplied.

1 and 2 to be completed before commencing food preparation

- 3 All fresh food handlers to wash and sanitise hands before commencing food preparation and thereafter on a regular basis, and when beginning a new preparation task.
- 4 Clean apron to be worn when preparing food. Use tongs, utensils or plastic gloves when handling or preparing food.
- 5 Ensure all participants use sanitiser on hands before being served or allowed to help themselves to food.
- 6 Washing up. Grey water heated to min 74°C and recorded on chart, then diluted with potable water to an acceptable temperature (*please be aware and take suitable precautions when handling very hot water*). All bowls and serving/eating receptacles then to be sanitised in a bowl of cold potable water with dilute bleach solution (2 egg cups per gallon) then air dried when conditions allow.
- 7 At the end of the serving period, all areas to be cleaned down with detergent and dilute bleach if further handling taking place.
- 8 All cloths and tea towels that have been in contact with food or food containers to be placed in dirty linen bin and fresh clean ones used for next meal time preparation.