



# FOOD PROTECTION

**Food protection is required while food is being stored, prepared, transported and displayed.**

**Contamination of food products may occur due to –**



**Not washing hands, particularly after using a handkerchief, going to the toilet, handling money, handling raw products, touching pets;**

- ❑ **Not cleaning surfaces or utensils before and between use;**
- ❑ **Poor storage temperature of food;**
- ❑ **Poor storage in refrigerator/ chiller;**
- ❑ **Not keeping raw and cooked food, particularly meats, separate at all times;**
- ❑ **Allowing unauthorised persons, or pets, into the food preparation / serving area;**
- ❑ **Not using separate chopping / cutting boards / areas of benches for raw and cooked food;**
- ❑ **Handling food and money;**

## **Use of Gloves**

- ❑ **While gloves are encouraged they are not a substitute for hand washing. Gloves should be changed regularly.**

## **Storage temperatures**

- ❑ **Frozen foods should be thawed in a refrigerator or under running potable water;**
- ❑ **Meats, both cooked and uncooked, should be placed in a refrigerator / chiller upon delivery;**
- ❑ **Hot Food** should be stored at a temperature above 60°C;
- ❑ **Cold Food** should be stored at a temperature below 4°C;
- ❑ **Displayed frozen foods must be stored at a temperature of –12°C (minus 12 degrees Celsius)**
- ❑ **Hot foods should be placed in shallow containers to promote quicker cooling prior to placing in refrigerator.**

## **Transportation**

**Food should be transported in chilli-bins, which are –**

- ❑ **clean**
- ❑ **airtight**
- ❑ **provided with frozen slicker pads**
- ❑ **sufficient size**
- ❑ **located in the shade on arrival at the site**