



Food Quality and Safety

It is YOUR responsibility to ensure that food you prepare and provide for customers is SAFE

Always follow the manufacturer's storage instructions

Food Spoilage

- ❖ Food spoilage reduces the quality of food and results in a considerable wastage of food:
- ❖ Food spoilage can occur due to the action of enzymes, bacteria, mould and yeasts:
- ❖ Food spoilage requires correct temperature, moisture, time and in certain cases air:
- ❖ To reduce food spoilage –



- Buy food that is fresh*
- Buy food that is not near the end of the use by or best before date*
- Keeping dry foods dry*
- Store according to manufacturer's instructions*
- Limit the time food is stored between 4oC and 63oC*
- Correct preparation*
- Protect food from contamination*

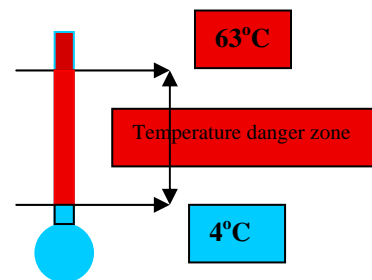
Food Poisoning

- ❖ Food poisoning is an illness, which usually occurs after eating unsafe food or drinking unsafe water:
- ❖ Symptoms may include stomach pain, feeling ill (nausea), headache, cramps, temperature diarrhoea, vomiting and paralysis:
- ❖ Food Poisoning can be due to –



- Bacteria and/or their toxin (poison)*
- Bacterial contamination of the food or water*
- Virus from customers or food handlers*
- Parasites*
- Chemicals*
- Heavy metals*
- Natural poisons (toadstools, green potatoes).*

Food poisoning bacteria can grow between 4°C and 60°C. This is called the **TEMPERATURE DANGER ZONE**. Food should spend the minimum possible time in the temperature danger zone.



Food Delivery

- ❖ Good quality food should be prepared from good quality fresh ingredients:
- ❖ Food should be delivered directly to the shop when you, or a responsible staff member, are present:
- ❖ All food should be inspected on arrival for –



*Damaged packaging
Date marking – length of shelf life remaining
Bruising or damage
Temperature of product*

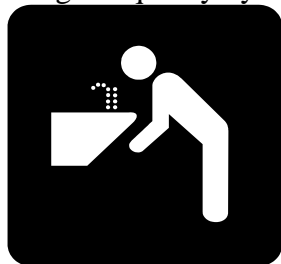
- ❖ Store food in suitable storage areas to avoid contamination:
- ❖ Operate a “last in - last out” rotation system:
- ❖ Use food before the use by or best before dates:

Quality Assurance

- ❖ Quality assurance is a way of introducing a planned and systematic approach to food production and sales by ensuring that only good quality food is available for purchase.
- ❖ Quality assurance can enhance your business and make it more profitable and also reduce the risk of contamination.
- ❖ An important aspect of quality assurance is food handler training, which can increase the knowledge and skills of the food handler.
- ❖ Good stock rotation practices ensure older stock is used first.

Water Quality

- ❖ You should ensure that the water used within the premises is from a potable supply and is of a good quality by –



*Check out the bacteriological and chemical quality of the water being supplied to your premises by contacting your local council, or -
Carry out water sampling if supply is your own individual supply
Either use only boiled water or filtered water in food preparation (including ice making machines)*

High Risk Food

- ❖ Foods provide a good environment for bacterial growth and are therefore more likely to pose a danger to health. This is particularly the case with foods that are not stored at the correct temperature:
- ❖ High-risk foods include those that contain meat, dairy products and seafood. Food which pose a lesser risk to health are dried food powders in their original package, jars and tinned food or other sealed containers which have been processed by heat and which are stored as per the manufacturer's instructions:

High-risk foods must be kept cold, below 2°C, or kept hot, above 63°C.

- ❖ Food poisoning bacteria can grow between 4°C and 60°C, (**TEMPERATURE DANGER ZONE**) . Food should spend the minimum possible time in the temperature danger zone:

Storing and Displaying Food

- ❖ Food should be stored and displayed in areas specifically designed for the purpose and so that the food quality is maintained ,
- ❖ Food shall be protected from contamination:
- ❖ Packaged food should be stored 200 millimetres above floor level: pallets are not recommended for the storage of food as they prevent cleaning of the floor area and can contaminate food with wood splinters and nails:
- ❖ Chemicals should be stored away from food areas:
- ❖ Food should be prepared from fresh ingredients, and served and consumed as soon as possible after preparation. This can be achieved by –



***Ordering only the amount of food you need (order frequently)
Not preparing food to far in advance
Keeping food at the correct temperatures.***

- ❖ All freezers, chillers and refrigerators should be fitted with a temperature measuring device and temperatures should be checked at least once per day to ensure that the unit is running at the correct temperature:
- ❖ Frozen food, in storage prior to retail sale, shall be stored at **minus 18°C or less:**
- ❖ Frozen food, in storage units within the retail area, shall be kept at **minus 12°C or less:**
- ❖ No unwrapped food shall be displayed on the counter:
- ❖ Food set out for customer selection shall be protected to prevent persons from touching, coughing or sneezing over the food:
- ❖ Raw food and cooked food shall be kept separate:
- ❖ Raw food shall be stored below other raw and cooked products:
- ❖ Food should be stored to allow air circulation within the display unit:
- ❖ Food should be stored :
- ❖ Bain maries and pies warmers are designed for keeping food hot NOT FOR HEATING FOOD: Temperature should be maintained over 63oC:
- ❖ Labels should not be placed in the food product:
- ❖ Food containers must be food grade quality:

Handling and Preparing Food

- ❖ Do not smoke
 - ❖ Wash and dry your hands –
 - *On arrival at work*
 - *After using a handkerchief*
 - *After visiting the toilet*
 - *After handling raw food*
 - *After handling money*
- WASH YOUR
HANDS
- ❖ Wash all raw product prior to use:
 - ❖ Frozen product should be thawed in the refrigerator, microwave or running clean water:
 - ❖ Use tongs, spatulas or spoons for serving food:
 - ❖ Use clean spoons to taste food:
 - ❖ Use separate, coloured chopping blocks for raw, cooked and fish products:
 - ❖ Sanitise all boards after use:
 - ❖ If gloves are worn then they should be –
 - *Thrown away if torn, contaminated or removed for any reason*
 - *Changed after handling raw food*
 - *Changed frequently (30 minutes or sooner)*
 - *Not reused*
- Wash hands before putting gloves on**
- ❖ Hot food should be placed in shallow trays, covered (not with a cloth but a purpose made cover) and either served immediately or placed in the refrigerator as soon as possible. Do not place hot food in the refrigerator, as this will raise the temperature of the fridge.

Transportation of Food

- ❖ Shall be transported in a clean, properly constructed vehicle:
- ❖ Frozen food shall be kept frozen:
- ❖ May be carried in a chilly bin, provided with freezer pads:
- ❖ Transportation time is kept to a minimum:
- ❖ No animals to be in vehicle:
- ❖ No smoking in vehicle:
- ❖ Food to be used as soon as possible:

Should you require further information please contact :

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