Food safety

Introduction

Bega Valley Shire Council education and care services will ensure that safe handling practices and temperature control of food are the cornerstones of food safety.

Strategies

Education and training

The Approved Provider and Nominated Supervisor will ensure:

- A regular pest inspection is undertaken to ensure there is no danger of contamination from pests
- All Educators, Staff and others involved in food preparation, storage and/ or handling will:
  - Complete a food handling course, or be trained on the job by other qualified food handlers and follow all practices for safe preparation, storage and handling of foods.

Hygiene and food safety practices

All Educators, Staff and others involved in food preparation, storage and/ or handling will:

- Follow all established food handling procedures
- Wash hands before and after handling food
- Use gloves at all times when handling food, or when serving food
- Provide children with individual servings of foods, and discourage children from sharing or tasting another child’s food
- Ensure food or eating utensils spilled on the floor will be discarded and replaced
- Ensure bottles and made up formula are stored in the refrigerator, heated once only and any remnants discarded after consumption
- Follow displayed procedures for storage and heating of bottles of milk or breast milk.

All Cooks will ensure:

- Thermometers are placed in all refrigerators and the temperature of these checked to ensure they remain below 4
- Hot foods are raised above 60 degrees when cooked (70 degrees when reheated) and cold foods kept below 4 degrees
- Foods are cooled before served to children
- Raw foods are kept separate from cooked and ready-to-eat food
Uncooked food is not kept above cooked food in the fridge

Separate chopping boards and utensils are used for raw, ready-to-eat, and cooked foods

All dishes and eating utensils are cleaned and sanitised in the dishwasher before use. If the dishwasher is out of order, then disposable plates and eating utensils will be used.

Storage

All Educators, Staff and others involved in food preparation, storage and/or handling will ensure:

- Fruit and vegetables are stored under cover and washed before preparation
- Packaged foods are stored at appropriate temperatures in designated food storage areas and remain in sealed containers with tight fitting lids once opened.
- Leftovers are refrigerated/frozen within 2 hours in shallow containers.

Evaluation

All educators, staff and others staff involved in food preparation, storage and/or handling follow food safety principles.

Statutory legislation and considerations

- Education and Care Services National Regulations, 2011.

References

- National Health and Medical Research Council, Staying healthy in child care, (4th Ed)