

Food Handling and Hygiene Policy

St Michael's PCC, Waddington has adopted the following policy based on 'Community and charity food provision - guidance on the application of EU food hygiene law' (2016) and advice from the Food Standards Agency (FSA).

This policy addresses specific areas on food handling in relation to church events where food and drinks are served. This policy asks all volunteers who prepare food, to be aware of St Michael's Church Food Handling and Hygiene Policy as detailed below.

General Advice and guidance on food preparation

Our policy sets out this advice for general food preparation situations;

- plan ahead - prepare food in advance.
- wash hands and any equipment in hot soapy water
- food preparation should be carried out by people who are not suffering from communicable illnesses such as cold, flu, vomiting and diarrhoea (no symptoms for 48 hours).
- food handling gloves should be used in the preparation of food.
- food should be kept out of the fridge for the shortest time possible
- food must be properly cooked before it is served
- keep raw and ready-to-eat foods apart
- do not use food past its 'use by' date
- know what is in the ingredients so information about allergens can be provided (e.g. provide a 'contains nuts' label for cakes)
- there must be separate hand washing facilities
- clearly label food storage facilities
- food waste must be disposed of safely
- all volunteers are offered the opportunity to undergo in-house Food Handling and Hygiene training.

Homemade cakes

Our policy offers this advice to people at home making cakes:

- always wash your hands before preparing food
- make sure that surfaces, bowls, utensils, and any other equipment is clean
- don't use raw eggs in anything that won't be thoroughly cooked, such as icing or mousse
- keep cheesecakes and any cakes or desserts containing cream or butter icing in the fridge
- store cakes in a clean, sealable container, away from raw foods, especially raw meat

- transport cakes in a clean, sealable containers
- wash hands as frequently as possible

When people are serving or selling cakes:

- when handling cakes use tongs or a cake slice or food handling gloves
- do not handle money and serve unwrapped cakes, even when wearing gloves.

Bring and share lunches

Our policy sets out this advice in addition to the above:

- In general, food that needs to be chilled, such as sandwich fillings, should be left out of the fridge for the shortest time possible. If it is left at room temperature for a long time, bacteria can grow or toxins can form, and both of these could cause food poisoning.
- Keep food out for a short time and not more than four hours. After this time, any remaining food should be thrown away or put back in the fridge but if you do put the food back in the fridge; don't let it stand around at room temperature if it is to be served again.
- The requirements for bring and share lunches are the same for all supply of food going beyond purely 'private domestic use' as detailed above.

Reusing jam-jars

St Michael's is aware that there have been recent reports in the media claiming that the FSA / EU had banned the re-use of jam jars and that this would adversely impact on charities and voluntary events. This is incorrect. This policy advises individuals reusing jam jars for occasional events to ensure proper sterilisation and good hygiene in preparation. There is no evidence that the re-use of sterilised jam jars poses any risk to health.

Food allergen labelling: Advice from the food standards agency

In relation to the new allergen labelling rules this policy states that there will be labels listing ingredients where appropriate – especially the labelling of items containing nuts.

Approved by the PCC and signed on its behalf:



Date: January 2023