



STURT BOWLING CLUB

Safe Food Handling

We are mandated by Safe Foods Australia to ensure we have the appropriate practices in place to keep our members and the public safe from any contamination. Standard 3.2.2A remains a critical component of safety regulations in Australia. It emphasises safe handling and potentially hazardous foods; effective cleaning and sanitizing practices and; improved record keeping ensuring traceability.

All members who regularly handle food are encouraged to do the Safety Online course - <https://dofoodsafely.health.vic.gov.au/en/> Takes approx. an hour. Please give a copy of your certificate to Wendy Rutten once completed.

The following are key points to keeping food and customers safe

- If you are unwell, do not come to the Club and contact Lyn Witt (0413 043 313) for sandwich preparation or David Paley (0416 082 914) for Night Owls - with a replacement if possible.

Essential elements when working with any foods

- Ensure you have thoroughly washed your hands at the appropriate sink (sing happy birthday)
- Wear an apron (gloves are preferred but not essential) when in food prep areas
- Clean all food areas before **and** after cooking/preparing
- Use tongs where possible to handle any foods and ensure you are wearing gloves
- Take off your apron and gloves if you leave the food prep area, on return wash your hands again and put on your apron and re-glove
- Do not eat or drink while you are cooking or serving food
- We are a smoke free environment, including the BBQ area
- All foods are to be kept in the fridge until ready to cook
- Most foods, especially eggs, meat, poultry, fish should be cooked to an internal temperature of 75c or higher
- After cooking food, it must be cooled to 21c within 2 hours
- Hot food should not be put directly into the fridge after cooking as this effects the efficiency of the fridge
- If food can be but back into a fridge if it has not been left out for more than 2 hours.
- If food has been left out for more than 2 hours then you can serve it for up to 4 hours and then it needs to be thrown out.
- No food is to be kept out/warm for more than 4 hours and then served.
- If you place food in the fridge, please date it with the stickers provided on the fridge.

**If you have any questions or comments about any safe food handling, please contact:
Wendy Rutten 0412 244 146, Lyn Witt 0413 043 313**

Please sign and date this form on the fridge in the kitchen if you help with night owls, sandwiches or any other event at the club where food is handled.