



RISSALAH COLLEGE WH&S POLICY CANTEEN HYGIENE

POLICY AND PROCEDURES DOCUMENTS 2017

Policy Review

This Policy was approved on 1st March 2017 and will be reviewed at least every two years. The next due date for review is therefore 1st March 2019. Where any material change is deemed appropriate to be made to this Policy, it may be amended and submitted for review and approval at an earlier date.

1. INTRODUCTION

This working manual has been prepared in the interests of establishing, and maintaining, the highest possible standards of food hygiene and food handling practices, to ensure public safety in relation to food hygiene, and to act as instruction to all staff involved with the production and service of food.

All canteen food handlers from which food is sourced, stored, prepared or served, complies with the current food safety legislation.

1.1 OVERVIEW

Good hygiene and food safety practices and informed staff are vital in the preparation, storage, distribution and service of food. These matters are of particular importance in school canteen because students may have less resistance to infection from contaminated food. Good safety and hygiene practices apply to all food services. Canteen management should ensure that contracts with third parties include specific reference to achieving compliance with the mandatory requirements as documented in this standard.

There are two fundamental requirements captured in this standard:

- Canteen management must ensure that food production and service complies with the requirements of current food safety legislation.
- Providers must ensure they adopt standards of good hygiene practice to conform to current food safety legislation and that such standards are monitored.

2. FOOD SAFETY – GENERAL INTRODUCTION

If there is an imminent risk to health, premises can be closed down and only be reopened when the Local Authority certifies that they are no longer a risk to health.

Main Offences

- To sell or possess for sale food which does not comply with food safety standards
- Render food injurious to health
- To sell food that is not of the nature, substance or quality expected by the consumer
- Falsely or misleadingly describe or present food

Obligations

- The need to identify and prevent food safety risks at all stages in the preparation and selling of food using the principles of Hazard Analysis and Critical Control Points (HACCP)
- Requirement to comply with the rules of hygiene as specified in this document throughout.
- A general requirement to carry out all food activities in a hygienic way
- The need for food handlers to report actual and suspected infections which could result in the contamination of food
- A requirement for the supervision, instruction and/or training of food handlers

Temperature Control

- The purpose of this section is to control the temperatures at which food is likely to support the growth of pathogenic (food poisoning) bacteria or the formations of toxins (poisons) are kept.
- For many foods, temperature control and time are the only ways of preventing the growth of these pathogenic bacteria.
- These conditions lay down the chill and hot hold conditions for such high-risk foods.

HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP)

This section is intended to focus controls on what is necessary for public health protection. It clarifies that it is the primary responsibility of the food business operator to produce food safely.

The Canteen Manager must ensure that the procedures operated within the canteen ensure the safety of the food supplied. The approach to food safety is based on HACCP, which is a systematic analysis of all 'hazards' or risks involved in ordering, receiving and storage. All possible hazards are identified, the critical points to ensuring food safety are highlighted and measures are in place to control and monitor the risks or hazards associated with those critical points.

The College must undertake a review of the analysis of food hazards, the critical points and the control and monitoring procedures periodically and whenever operations change. If the Canteen Manager has any concerns about additional hazards that may be specific to their workspace they should draw these to the attention of the Principal.