



LAMBERT SCHOOL

Safe Food Handling

Food should be fresh and prepared in a hygienic and safe manner.

Handwashing

- Hands must be washed before cutting fruit, handling sandwiches or preparing food for cooked lunches
- Hands should not be washed at sinks where food and utensils are washed
- Hands should be washed in clean, warm water using soap
- Soap should be lathered and rubbed thoroughly between fingers and on the backs of hands
- Hands should be rinsed and dried thoroughly using paper towels provided
- Hands should be washed again after using the toilet; coughing or sneezing; touching hair, mouth, nose or ear canal; touching rubbish or sweeping

Health of Food Handler

- If the food handler becomes ill with vomiting, diarrhoea, fever or sore throat with fever, they may not continue to prepare food
- Children with band aids, warts, cuts or runny noses may not prepare food
- Children should not pick at or taste the food they are preparing unless the supervising adult allows it (eg to check the flavour before serving)

Equipment

- Work surfaces should be wiped with a clean sponge and cleaning agent before and after food preparation
- Use only sponges provided in food preparation areas
- Never use the same utensils for raw meats and foods that are ready to eat unless they have been thoroughly washed and dried
- Food that is ready to eat should be placed on clean, dry serving dishes
- Clean utensils should be used to serve food
- Children should be supervised at all times when using knives, food processor, stovetop and oven
- Hot, soapy water should be used for washing up after cooking and eating
- Plates should be clean and dried thoroughly (supervision may be necessary)
- Tea towels should be replaced when they become wet
- Fridges and cupboards are to be cleaned regularly approximately once a month.
- Raw food should be kept separate from cooked and ready-to-eat food to avoid cross-contamination
- Perishables, including sandwiches should be placed in the fridge
- Raw meat should be placed on the bottom shelf of the fridge in a sealed and date-labelled container
- Leftover perishables should be stored in the fridge in a covered, date-labelled container or disposed of appropriately
- Meat (cooked or uncooked) and leftover food should not be kept for more than 1 day