

Safe food handling guide

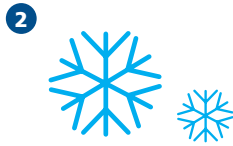
5 simple tips to avoid food poisoning



1

Clean

Wash hands with soap and running water before handling food.



2

Chill

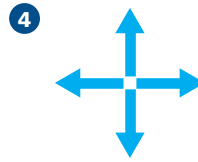
Keep cold food under 5°C or frozen.



3

Cook

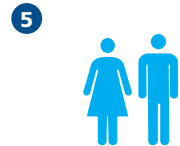
Cook food to a minimum of 75°C.



4

Separate

Store and prepare raw meat separate to cooked / ready-to-eat foods.



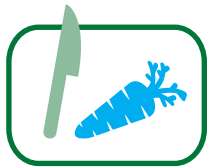
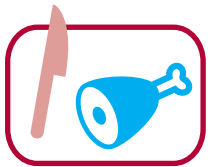
5

Don't cook for others if you have gastro

Avoid food handling if unwell.

Cross contamination

Use separate utensils and chopping boards to avoid cross contamination between raw and cooked / ready-to-eat foods.



Use by and best before



Use by

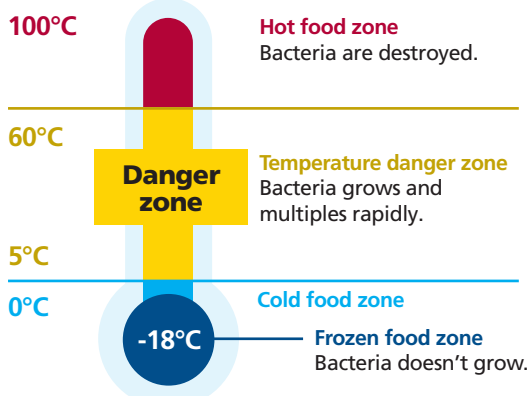
Do not use or sell food past this date. Must be disposed of immediately.



Best before

Food past this date can be eaten but might not be at its best quality.

Temperature danger zone



Use a digital probe thermometer to check temperature of foods.

0 – 2 hours

Use immediately or refrigerate.

2 – 4 hours

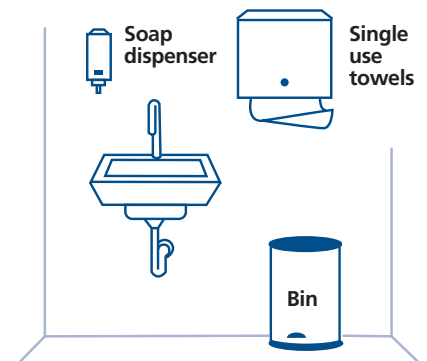
Use immediately. Do NOT refrigerate.

4+ hours

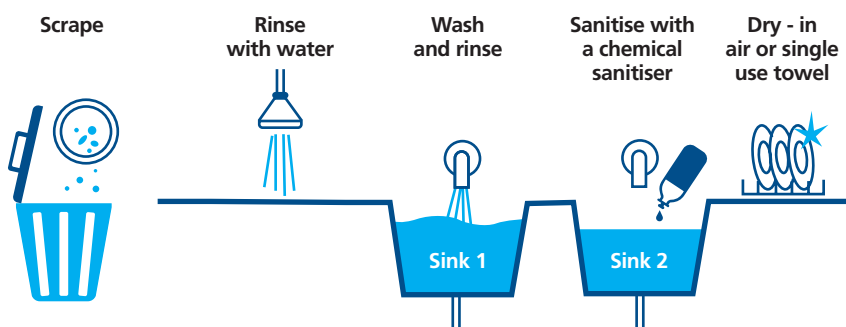
Dispose immediately. Must not be sold.

Set up for handwashing

Handwashing station must have soap, single use towels / bin and warm running water.



Dishwashing steps



Food safety training

All food handlers should have adequate training – use the following QR Code.

