



St George's URC Hemel Hempstead

Food Hygiene Policy

1.0 Introduction

The Elders of St George's Church shall strive to achieve the highest standards of health, safety and welfare consistent with their responsibilities under the Health and Safety at Work. Act 1974, other legal and statutory regulations and obligations.

This statement sets out how food and hygiene procedures will be implemented within the church.

2.0 Policy Overview

St George's provides and/or serves food for adults and children on the following basis:

- Cooked meals at Events
- Sharing Meals (Buffets)
- Snacks
- Lunches

St George's shall maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food.

3.0 Policy

- All persons responsible for food preparation shall understand the principles and guidelines as set out in "Safer Food Better Business" supplied by the food standards agency.
- At least one person in the church shall have an in-date Food Hygiene Certificate.
- The person responsible for food preparation and serving for a particular event shall carry out opening and closing checks on the kitchen to ensure standards are met consistently.
- Reliable suppliers shall be used for the food that is purchased.
- Food shall be stored at correct temperatures and checked to ensure it is in-date and not subject to contamination by pests, rodents or mould.

- Buffet foods shall be stored in a cool place; un-refrigerated food shall be served within 4 hours of preparation.
- Food preparation areas shall be cleaned before and after use.
- Separate facilities shall be available for hand-washing and for washing up.
- All surfaces shall be non-porous and kept clean.
- All utensils, crockery etc shall be clean and stored appropriately.
- Waste food shall be disposed of daily.
- Cleaning and other dangerous materials shall be stored out of children's reach.
- Children shall not have unsupervised access to the kitchen.
- When children take part in cooking activities, they shall:
 - be supervised at all times;
 - understand the importance of hand washing and simple hygiene rules
 - be kept away from hot surfaces and hot water; and
 - not have unsupervised access to electrical equipment such as blenders etc.

4.0 Reporting of food poisoning

- Food poisoning can occur for a number of reasons; not all cases of sickness or diarrhoea are as a result of food poisoning and not all cases of sickness or diarrhoea are reportable.
- Where individuals have been diagnosed by a GP or hospital doctor to be suffering from food poisoning and where it seems possible that the source of the outbreak is within the church, the Elder with responsibility for food hygiene shall contact the Environmental Health Department and the Health Protection Agency, to report the outbreak and shall comply with any investigation.

5.0 Legal Framework

- Regulation (EC) 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs

6.0 Further guidance

- Safer Food Better Business (Food Standards Agency)
www.food.gov.uk/foodindustry/regulation/hygleg/hyglegresources/sfbb/sfbbcaterers

Signed on behalf of the Elders

Approved at the Elders meeting on