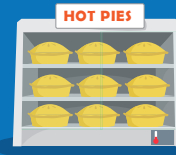


- TOP 5 FOOD SAFETY FACTORS - Retailers that handle food



NP3

Get the right training



'Most foodborne disease is caused by poor hygiene practices and improper handling of food' - WHO

It doesn't need to be a formal qualification

Everyone must know how to keep food safe.

Temperature Control

Heat and store potentially hazardous food at the right temp to stop bugs growing.



75°C and over

COOKED FOOD

60°C and over

HOLDING FOOD HOT

5°C - 60°C
Food should not be in this zone for more than 4 hrs.

DANGER ZONE



5°C and under

CHILLED FOOD

Hold food at 60°C or more. Throw away food that has been held below 60°C for more than 2 hours.

5 bacteria on a sandwich at 11am can multiply to over 10 million by 6pm. Make sure food isn't left unrefrigerated for more than 4 hours.

HOT PIES



Cleaning

Bugs can be found everywhere - even on surfaces that look clean.

Bugs can survive up to 2 hours on hard surfaces.

Crumbs encourage pests. Make sure to clean up your surfaces and floors.



Regular
CLEANING
reduces bugs

Separation

Keep cooked food separate from raw food. Keep allergens separate. Use separate equipment or wash equipment between use.



Fresh fruit & vegetables



Cooked or ready to eat foods



Raw meat, fish & eggs



Allergens

Fresh produce can have soil and pesticides. Keep this produce away from ready to eat food unless it's washed.

Bugs in raw food can make people sick. It's important to avoid cross contamination.

Allergens include:



Peanuts



Soy beans



Dairy



Cereals that contain gluten



Eggs



Sulphites



Tree nuts



Fish



Lupin



Sesame seeds



Shellfish

THESE CAN KILL

Even small traces can cause an allergic reaction.

Hygiene

Avoid spreading bugs by keeping hands clean, wearing suitable clothing and not going to work sick.

KILL 90% of BUGS
by washing your hands properly

1 in 4



people have faecal bacteria on their hands

Wet hands under running water



Rub hands together with soap for 20 seconds



Rinse hands with water



Dry hands thoroughly with a clean, dry towel or hand drier