*West Ryde Anglican Church have reviewed the Food Handling Information from Food Standards Australia. www.foodstandards.gov.au*

*In the interests of food safety and the health and well-being of the congregation and its visitors, West Ryde Anglican have adopted the following guidelines.*

**Working with Food Guidelines**

* Do not handle food if you are unwell with vomiting, diarrhoea, fever, or sore throat with fever, OR if you have been diagnosed with a food-borne illness.
* If you have infected sores on your hands, arm or face, or discharges from ear, nose or eyes, you can continue to handle food provided you take extra precautions to prevent contamination of food.
* Ensure that body parts and clothing do not come into contact with food, or surfaces that contact food. This includes hair, saliva, mucus, sweat, blood, fingernails, clothing, jewellery or bandages. Long hair should be tied back.
* Wash hands with soap, lathering well, rinse in clean water and dry thoroughly with paper towels

1. BEFORE handling food, or handling ready-to-eat food after handling raw food
2. AFTER using the toilet, coughing, sneezing, blowing the nose, eating, smoking, touching hair, scalp or body opening, handling rubbish and other waste.

* Wipe down benches and tables with antibacterial spray and paper towels prior to and after food preparation/serving.
* Wear a new pair of disposable gloves when handling ready-to-eat food, or use tongs or other implements instead.
* Empty garbage bins promptly after use.
* Wash tea towels after every event. Only use fresh tea towels for drying dishes.
* Cooked food should be prepared fresh for an event and leftovers removed from the site.
* All frozen food should be labelled with the date it was made and description of ingredients.
* Once thawed, food cannot be refrozen.
* Check thermometer to ensure that fridge/freezer is at appropriate temperature prior to removing food for use.