



Policy – Food Hygiene

Food Safety Guidelines – Church Owned events

Definition

As a Church we have a duty of care to all who eat food on our premises and as such All Saints PCC have adopted the following food hygiene policy. The policy applies to Church owned events and subsequently those users preparing food either in the centre kitchen or at home for later distribution on the premises.

Conditions

All Saints' PCC has adopted the foods standards agency food management system, "Safer food, better business" to be used for all Church owned events i.e. Tuesday Lunch Club, Big Ted and various other one off events

Requirements

All events will have a nominated trained catering person or persons. These individuals must have been trained using the "Safer food, better business" food management system. Their names will be recorded in the manual along with date on which the training took place. This person/s will be responsible for all the aspects of hygiene and food management during the period of the event they are leading. No food can be prepared and served without the nominated person/s being present.

For all other details relating to the policy please refer to the "Safer food, better business" documentation, the master copy is held by the Church Operations Manager

No	<i>Policy Document Change History</i>	<i>Date</i>	<i>Who</i>
N	Initial release	25/07/07	RP