

CONTAMINATION POLICY

<school name> SCHOOL

As well as having skills about food safety it is important that food handlers know how to protect it from contamination. Some foods are potentially more hazardous than others and all food handlers should have some knowledge of these foods. (see attached information)

There are several different types of possible contamination and canteen staff need to have knowledge of these:

PHYSICAL CONTAMINATION includes things like insects, dirt, hair, and bits of metal, glass or plastic getting into food.

MICROBIOLOGICAL CONTAMINATION occurs when bacteria or viruses get into food. Bacteria are everywhere, on vegetables, raw meat, clothing and our hands.

CHEMICAL CONTAMINATION happens when chemicals such as insect sprays, detergents or sanitisers get in to food.

TO PREVENT:

PHYSICAL CONTAMINATION:

1. Wear clean protective clothing. Hat and apron
2. Wash your hands
3. Keep all food covered
4. Keep insects and animals out of the canteen

MICROBIOLOGICAL CONTAMINATION:

1. Keep all food covered
2. Washing hands before touching food and each time you change food types
3. Wash utensils before touching food
4. Do not work if you are ill. Especially diarrhoea or vomiting
5. Storing foods correctly (see attached diagram for fridge)
6. Stop bacteria multiplying on food by:
 - a) keeping it cold(at or below 5 degrees)
 - b).keeping it hot (at or above 60 degrees)

CHEMICAL CONTAMINATION:

1. Store all chemicals away from food
2. Use insecticides carefully, and wash hands after use. Do not spray insecticides over food or bench tops
3. Use cleaning chemicals carefully follow instructions and only use in quantities stated and for the purpose they are designed.

POTENTIALLY HAZARDOUS FOODS

- **RAW MEATS, COOKED MEATS** - and food containing them such as casseroles, lasagne and meat pies
- **DIARY PRODUCTS** and foods containing them such as milk, cream, custard and diary based desserts
- **SEAFOOD** and food containing it such as cooked prawns and crab, but not live seafood.
- **PROCESSED FRUITS AND VEGETABLES** such as prepared salads, ready to use vegetable packs and unpasteurised juices
- **COOKED RICE AND PASTA**
- **PROCESSED FOODS** containing eggs, beans, nuts or other protein rich food such as quiche and soya bean products
- **OTHER FOODS** that contain any of the above foods such as sandwiches and quiche

HOW TO STORE FOOD SAFELY IN THE FRIDGE OR COOLROOM

THE TOP SHELF
SHOULD HAVE READY TO EAT FOODS
EG: SANDWICHES, ROLLS, FRUIT SALAD ETC

NEXT SHELF DOWN
DIARY FOODS/FRUIT JUICES

NEXT SHELF DOWN
RAW VEGETABLES

BOTTOM SHELF
RAW MEATS