



KING'S CHURCH IVER

FOOD SAFETY POLICY

Primary Responsibility:	Elders
Issued:	1 st July 2024
Review Period:	3 years
Next Review Date:	June 2027

Purpose and Scope

Several activities in the life of King's Church Iver involve food. Sharing food together forms an important part of our fellowship. This document summarises King's Church Iver's policy for maintaining the safety of food.

This policy applies to activities where food or refreshments are stored or prepared at King's Church Iver, or where food or refreshments (possibly prepared elsewhere) are served at King's Church Iver. It also applies to the serving of food or refreshments at official functions of King's Church Iver held at other locations (e.g., Church Away Day).

This policy does not apply to the following:

- External organisations using the facilities at King's Church Iver.
- Food or refreshments prepared or served at the homes of church members, employees, or volunteers, even if this is served as part of a church function (e.g., Home Groups etc).

This policy recognises the provisions of the Food Safety Act 1990 and The Food Safety and Hygiene (England) Regulations 2013.

Definitions

It is recognised that not all activities carry the same level of risk. For the purposes of this policy, the following definitions shall be applied:

- "Refreshments" refers to be the serving of tea, coffee, biscuits, pre-prepared cakes, and related finger foods.
- "Food" refers to the preparation or serving of hot or cold food on plates

or bowls that may be considered as a meal.

With respect to food safety, the preparation and serving of communion shall be considered in the same manner as for refreshments.

Policy

- Food storage areas, the kitchen and serving areas shall be maintained in a clean and tidy condition. The fridge, freezer and oven shall be cleaned regularly.
- Fridge and freezer temperatures and contents shall be regularly checked and any foods out of date or damaged will be disposed of.
- Food shall be stored in designated cupboards. Food shall not be stored on the floor, whether in the kitchen or elsewhere in the building, as this may encourage pests.
- All employees and volunteers that regularly prepare or serve food will be provided with training to obtain the Basic Food Hygiene Certificate. King's Church Iver will pay for training and any reasonable expenses.
- The church will provide consumables (e.g., gloves, disposable towels, etc.) to enable employees and volunteers to follow this policy.
- Everyone involved in serving of food or refreshments shall wash their hands before they start, and as necessary during the activity.
- Everyone involved with the preparation or serving of food shall wear disposable gloves and clean aprons whilst involved in the activity.
- When chopping food, the correctly coded chopping boards will be used. These will be replaced when the surface is no longer suitable.
- The church does not have suitable facilities for the preparation of allergen-free foodstuffs. Gluten-free or other allergen-specific foodstuffs shall be purchased from reliable suppliers and shall be served on separate dishes to avoid contamination. Allergen-specific advice from the box shall be provided when requested.
- Food prepared offsite may be reheated before serving. This food should be heated thoroughly to a temperature of more than 63 degrees Celsius. Any reheated food left at the end of the activity shall be thrown away. However, rice must be cooked fresh on the premises and MUST NOT be reheated.
- Any external caterers providing food for church functions shall possess the appropriate Food Hygiene Certification.
- Open ingredients and leftover food stored in the fridge or freezer shall be fully wrapped and clearly marked to show who it belongs to and when it was put in the fridge / freezer. Unmarked or out-of-date food shall be thrown away.

- Whenever practicable, the dishwasher shall be used for cleaning crockery and cutlery following the serving of food. The dishwasher shall be maintained in good working order to maintain effectiveness.
- Washing up shall be done using the dishwasher or in the hottest water consistent with safety and rinsed in clean water. Gloves will be supplied by the church.
- Clean tea towels shall be used on each occasion, and they shall be washed before reuse. Disposable kitchen towels or kitchen roll will also be provided.

Guidelines for employees and volunteers preparing or serving food are provided in the attachment. These are displayed prominently in the kitchen.

Signed on behalf of King's Church Iver

A handwritten signature in black ink, appearing to read 'J Plaskett', with a stylized flourish at the end.

Name: John Plaskett

Role: Elder/Trustee

Date: 1st July 2024

King's Church Iver

FOOD SAFETY NOTICE

- Are you well? Do not prepare food for others if you are unwell.
- Cleanliness must be your top priority.
- Please wash your hands before all food preparation or delivery and wear disposable gloves. (Found in the drawers under the sink)
- Hair should be tied back and ideally covered.
- Cuts and grazes should be covered with blue waterproof plasters (found in the First Aid supplies box in King's Church kitchen)
- Use clean, dry tea towels from the drawer or disposable paper towels.
- Please use the colour-coded chopping boards
 - Orange = raw meat
 - Yellow = raw fish
 - Red = vegetables, fruit & salad
 - Green = cooked meat
- Washing up should be done in the hottest water possible. Use the sanitiser (dishwasher) or use the washing up gloves provided (found in the drawers under the sink).
- Food must be served at the correct temperature:
 - Hot food should be piping hot ($> 63^{\circ}\text{C}$)
 - Cold food should remain chilled until served ($< 8^{\circ}\text{C}$).
- **Any food that has touched the ground at all must be thrown away.** All spills should be cleared up immediately.
- Regular users should obtain the Basic Food Hygiene Certificate – details are available from the office.