SAFE OVER SUMMER

Food Safety

Food safety is everyone’s responsibility — from receiving through to the consumption of food. Small mistakes like leaving food out of temperature control, using unclean equipment, or poor personal hygiene can quickly lead to foodborne illness.
Safe habits keep our people and customers healthy!

Primary Risks & Hazards to Spot

- Temperature abuse (food left between 5°C and 60°C)
- Cross-contamination between raw and ready-to-eat foods
- Poor personal hygiene, including handwashing practices
- Food stored incorrectly, e.g: not contained or sealed
- Contamination from pest activity

Discuss / Share:
Where do you see the biggest risks in your work area?
When was the last time you noticed food left out of temperature control?

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Critical Controls

- Keep potentially hazardous foods out of the danger zone (5°C–60°C) — refrigerate or keep hot
- Prevent cross-contamination — separate raw and ready-to-eat foods, and sanitise utensils and benches between uses
- Wash hands regularly, wear food handling gloves for ready-to-eat food, and keep uniforms clean and well maintained
- Store food in sealed containers — keep raw food below cooked or ready-to-eat items
- Report pest activity immediately; keep food areas clean and waste sealed
- Check temperature logs and check for pest activity regularly

Discuss / Share:

What’s one control your team could tighten up today?

Who’s responsible for checking temperature records at your site?