Food safety

Food can become unsafe during preparation, serving or storage. Poor temperature control, contamination and pests can cause foodborne illness.

Safe behaviours make safe food.

Primary Risks & Hazards to Spot







- **High-risk food at 5–60°C lets bacteria grow**
- **Food left exposed in hot weather**
- **Cross-contamination during preparation, serving or display**
- **Poor food handler hygiene**
- **Unsafe food storage**
- **Contamination from pests**

Social Infrastructure & Citizen Services

Where might this happen in our work environment?



Food preparation: wash and sanitise chopping boards between tasks. Keep rubbish bins away from prepared food and equipment.



Serving and display: handle food safely and protect it from contamination. Use food-safe gloves when handling ready-to-eat food.



Food storage: keep leftovers and ready-to-eat food sealed, separate from and above raw or unprocessed food.

Where else?

Where have you seen food safety risks in your work area?

What can we check to protect?

1. **Is temperature controlled?**
   High-risk food: no more than 2 hours total at 5–60°C. Return to temperature control quickly, especially in hot weather.
2. **Are hygiene practices safe?**
   Wash hands regularly. Fully cover hair (beard net/snood if required). Follow site Uniform and Presentation Standards.
3. **Are food stores protected?**
   Seal all food. Keep kitchens/stores clean. Maintain preventive/reactive pest control. Seal external entry points and pest hiding gaps.

What food safety risk will your team control better today?

Social Infrastructure & Citizen Services

Your safety comes first

The SI&CS Health, Safety and Wellbeing Team is here to help.

You don’t have to work through a safety concern alone.

Ask for support when:

You’re unsure

We can help you understand a hazard and discuss a safer way to work.

Something happens

We can help with hazard, incident and near-miss reporting and next steps.

You need support

We can work with you and your supervisor or manager to address health, safety and wellbeing concerns.

Do you know who is your HSW Business Partner?

Stop if the work is unsafe

Pause the task and move to a safe place. Speak up if something feels unsafe or you are unsure.

Notify your supervisor or manager

Report hazards, incidents and near misses promptly, even if no one is hurt. Explain what happened, where it is and who may be at risk.

Do not continue unsafe work

Keep the task stopped until the risk is addressed and your supervisor or manager confirms a safe way forward. Ask for help if you are unsure.