

Te Awamutu Bible Chapel (TABC)

Food Safety Policy

Statement of Commitment

TABC will strive to ensure the safety of all the food consumed in the premises.

- We will use the New Zealand MPI Safety Food Control Plan as a guideline
- We will ensure all Church Ministry Leaders whose ministry involves food, will be aware of this policy

Procedures

All events under TABC's control that involve food will follow these procedures

- Have a nominated person in charge of the food process
- If any doubt of the health of personnel involved in the handling of the food, they will be relieved of their role immediately
- Personal Hygiene of regular hand washing will always be followed
- Keep areas clean and sanitised
- Protect food from contamination
- Store food at correct temperatures
- Check for pests regularly
- Prepare food using safe proven methods
- Keep raw and cooked foods separate
- Source food from proven safe providers only
- Defrost, cook and reheat food with proven safe methods
- Cool cooked food to be stored, quickly
- Serve food by proven safe methods
- Know what is in the food
- Label and keep allergen food separate
- Clean up using proven safe methods

If in doubt of any of these procedures, consult the NZ MPI Food Safety Control Plan for more detail.