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.