

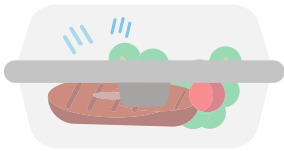
## Catering Essentials Checklist

The fast-paced, diverse nature of operating a food business within the catering industry requires specialised practices to ensure that patrons can enjoy their meals safely at various locations outside of restaurants, such as at social, sporting or entertainment events.

Caterers must take into consideration the logistics of providing food to crowds at these events, including navigating various on-site kitchens or organising safe transportation of food to the location.



These are four essential food safety considerations for the catering industry.



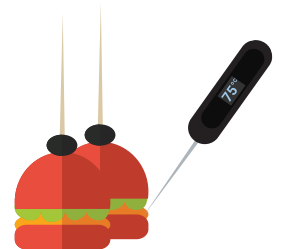
Store Food Correctly



Transport Food Safely



Preserve Personal Hygiene



Re-heat Foods Safely

### 1 Store Food Correctly

- Store ingredients and cooked food in **airtight containers**
- Ensure to **label** all containers correctly, including allergens and holding times
- Utilise **pan covers** to effectively shield foods from contaminants
- Adopt the FIFO (First In, First Out) method of storage



#### Food Safety Tip

Make sure your food storage containers are clean and in good condition.

## 2 Transport Food Safely

- Hold food at the appropriate storage **temperature** during transportation
- Utilise refrigerated transport vehicles compliant with local regulations
- Ensure that all food preparation areas have suitable refrigeration facilities
- Guarantee all staff handling food throughout its journey are **trained** in correct processes



### Food Safety Tip

Ensure to cool cooked food safely before storing for transportation.

## 3 Preserve Personal Hygiene

- Ensure that all catering staff **wash their hands** regularly
- Provide the correct **personal protective equipment** for all catering staff
- Never cough or sneeze close to where food is prepared or served
- Ensure that all catering staff are dressed appropriately in clean **uniforms**



### Food Safety Tip

A clean and tidy uniform demonstrates great personal hygiene.

## 4 Re-heat Foods Safely

- Food should be reheated within two hours of when it was originally cooked
- Food should be reheated as quickly as possible to 60 °C for maximum safety
- Use a **food thermometer with a probe** for accurate temperature measurement
- **Data loggers** can store real-time temperature readings for ultimate peace of mind



### Food Safety Tip

Use an oven, stove or microwave to reheat food safely.

Items mentioned in the checklist above are available through the website or through a Fildes Food Safety representative.

