

## Education Essentials Checklist

Education facilities including childcare centres, kindergartens, schools, and tertiary learning institutions are required to prioritise safety throughout food handling processes to ensure students of all ages are protected against food safety related issues.



There are three important considerations to remember when serving food in educational facilities



Food Handling



Food Storage & Display



Legal Requirements

### 1 Food Handling

As food handlers in the education industry may be volunteer based such as within a school canteen, ensure volunteers are following personal hygiene practices.

- Wash hands thoroughly
- Keep long hair tied back
- Make handling of money a separate responsibility to kitchen staff
- Cover cuts with blue band aids or dressings
- Do not work when experiencing an infectious illness
- Wear a clean apron when in the kitchen



#### Food Safety Tip

Make a habit of regularly washing hands within the kitchen.

## 2 Food Storage & Display

Within the education industry, 'ready-to-eat' meals and snacks are an easy option for kitchens to provide to students on their limited breaks.

- Check holding and display equipment temperatures regularly
- Do not overfill holding and display equipment
- Store foods so that older products are sold first
- Wrap or cover displayed food
- Do not offer food with damaged packaging
- Monitor the use and sell by-dates of products carefully



### Food Safety Tip

Ensure to wrap or cover displayed food to prolong its use by.

## 3 Legal Requirements

Different education settings may be subject to various local and state legislative requirements.

- School canteens must develop and register a Food Safety Program (FSP)
- A food safety supervisor must be appointed to ensure that all food handlers are following safety protocols
- The food safety supervisor must complete training at a registered organisation



### Food Safety Tip

Appoint a food safety supervisor to monitor food safety practices.

