

## **BASIC FOOD HYGIENE POINTS**

If you are involved in a Woodcraft evening or event where food is prepared and handled please familiarise yourself with the following instructions: -

- Always ensure that your hands are thoroughly clean.
- Always ensure that surfaces and equipment that you are going to use are clean and at hand.
- Always use separate surfaces and utensils for raw and cooked foods.
- Do not touch your face, hair, sneeze or cough when preparing food. If you do wash your hands again.
- Cook food thoroughly. Core Temperature 70°C for 2 minutes.
- Cover food when not in use.
- Cool food as quickly as possible. 90 minutes max before putting tin the fridge.
- If food is to be reheated, ensure it is heated as point 5.
- Cover cuts, scratches and spots with bright waterproof plasters.
- Do not taste food with your fingers or dirty utensils.
- Chill food below 5°C
- Clean up as you go along and leave everything clean and tidy when you have finished.
- Please read the booklet 'The Essentials of Food Hygiene'

**For more information see [www.easthants.gov.uk/foodsafety](http://www.easthants.gov.uk/foodsafety)**