



Safe Practices and Guidelines for Serving Food on the Dingle Food Festival Taste Trail 2019

The following are important easy-to-use guidelines which will ensure safe practices are conducted while serving food on this year's taste trail. It is important that all people involved in the serving of food at the Festival are familiar with and adhere to these guidelines, to ensure and promote safe food for consumption.

We ask all participants to brief their staff fully to continue to assess safe practices throughout each stage of the process at the Festival.

At any stage please feel free to contact the Taste Trail Committee tastetrail@dinglefood.com should you have any queries on any matter regarding the practices of providing safe food for the taste trail.

These guidelines are laid out in simple-to-use stages that will ensure that all risks are assessed and monitored to provide safe food practices:

- 1. Delivery**
- 2. Storage**
- 3. Handling**
- 4. The Cooking and Holding of food**
- 5. Serving / Display**
- 6. Documentation and Records**



1. Delivery

Ensure all food items are delivered at the correct temperature (all meats, poultry, fish, dairy products must be delivered at a temperature of between 0°C and 5°C).

Ensure that all raw and all cooked products are kept separated at all times during delivery and throughout the entire process.

The name of the supplier must be noted for traceability.

Check all items to ensure that the packaging etc, has not been damaged.

Check all items are free from any unnecessary smells, etc.

Decant larger items into smaller containers etc to avoid over-handling.

Once goods are received to your satisfaction, please store the goods in the correct facility either chilled or ambient.

Wash all vegetables etc and store accordingly.

Record temperatures of delivery on documentation.

2. Storage

All food items which need refrigeration must be stored between 0°C and 5°C at all times.

For non-food premises cool boxes may be used for limited periods. The same temperature requirements apply.

Place food in covered containers where possible at all times.

Label and date all food items.

Separate all cooked food items and uncooked food items and store in separate containers etc.

Always ensure cooked food items are placed higher in the fridge than non-cooked food items.

3. Handling/Hand-washing

Ensure you have adequate hot water available for hand-washing facilities (for non-food premises this issue can be resolved with pump flasks etc), soap and paper towels are required at all times.

Wash hands thoroughly throughout every stage of food preparation and especially after using toilets, after touching hair, face or body, after smoking or eating, after handling raw meats, poultry or fish, after handling money and after any other times when hands may have become contaminated.

If you are using gloves, please ensure the glove only touches food items and does not come into contact with hair, body parts, food tokens, money or any item which may cause cross-contamination

4. The Cooking and Holding of Food

Please have a probe and wipes available at all times when cooking food items (advice will be offered to all participants on food items that need to be probed).

For items that do need to be probed, ensure that the core temperature is recorded to 75°C or equivalent time temperature combination e.g. 70 degrees for 2 minutes. (IS 340:2007).

At all times cook small batches to avoid holding of food for long periods of time (advice will be given to all participants regarding their taste offerings etc).

If food has been cooked previously and has been stored correctly and needs to be reheated, ensure that it reaches 70°C .

If food has to be held hot, always ensure it remains at 63°C and is served within 25 minutes maximum.



5. Serving

Re-enforce all of the steps of food handling and hand-washing etc.

Have appropriate utensils such as tongs, spatulas etc available at all times, always try to use such utensils as opposed to serving food items from your hands.

Ensure such utensils are kept clean and continually washed with hot water.

If you are using gloves, please ensure the glove only touches food items and does not come into contact with hair, body parts, food tokens, money or any item which may cause cross-contamination.

Display

All participants should keep their display clean at all times.

All participants are advised to limit the amount of food they display at any one time. This means that all the rest of the food items can be stored as according to the guidelines for food storage and will ensure that the customer's food is fresher and hasn't been left on display for an unnecessary period of time.

Always make sure that the customer cannot touch the food before it is served, the use of see-through containers or glass displays etc will help with this.

If the participant does not have a refrigerated display they can always have ice-packs etc under their products if needed.



6. Documentation and Records

Please fill out the following documentation and return them when returning your tokens

Date:

Food Delivery Records					
Food Item	Supplied By	Check Use By Date	Temp. * °C	Comments/Action	Sign

*Chilled food: 0°C to 5°C; Frozen food: less than or equal to -18°C; Hot Food: greater than or equal to 63°C.



* Cooking: Core temperature 75°C or above; Reheating: core temperature 70°C or above

** It is not necessary to record the time started cooking, if the core temperature is checked.

Hot Hold/Display Records						
Food	Time Into	Core Temp* (1st Check)	Core Temp* (2nd Check)	Core Temp* (3rd Check)	Comments/Action	

* Keep hot food above 63°C.

Manager/Supervisor check on /	/	Sign	
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Comments: