

Sutton Poyntz Mission Hall Food Safety Policy

There are occasions during the year when people who use the hall prepare or serve food for others to buy or share.

Following Food Standards Agency (FSA) guidance, we have provided two documents on the safe preparation and serving of food and cakes. These documents can be found in the kitchen and on our website pages at suttonpoyntz.org.uk

Food Safety documents provided

Please refer to our 2 Food Safety Precaution documents regarding:-

- Keeping food safe by following the 4Cs
- Practical Tips for when you're making food for other people
- Foods needing extra care
- Allergen awareness
- Chilled foods
- Jam Jar re-use
- Cake making, transporting and storing

Local Authority Registration

According to FSA guidance on food safety law, we do not have to register with Dorset Council's Food Hygiene and Safety, Environmental Health Department because the food is not supplied to others on a regular basis.

If however any user organisation wishes to start providing any food of a type that requires extra care in preparation and handling (for example including the cooking of fresh meat), on a regular basis (more than 6 times a year), they should discuss the proposal with the Mission Hall Committee.

Food Safety training is not required when preparing or selling home-made food in the Mission Hall but it may be useful to have someone with that training.

References

Food Standards Agency information for community and charity events can be found on their website - food.gov.uk

Health & Safety and village halls information at - dorsetcommunityaction.org.uk

October 21st 2024

missionhall@suttonpoyntz.org.uk