

Advice about Providing Food at our Community & Charity Events.

You do not need a food hygiene certificate to make and sell food for charity events at Sutton Poyntz Mission Hall. However, you need to make sure that you handle food safely. The following advice is guidance from The Food Standards Agency at food.gov.uk

Keeping food safe

Following the **4Cs** of food hygiene will help prepare, make and store food safely.

The **4Cs** of food hygiene are:-

CLEANING, CHILLING, COOKING and avoiding CROSS CONTAMINATION.

Practical tips for when you're making food for other people:

- wash your hands regularly with soap and water, using hand sanitisers if hand washing facilities are not available
- always wash fresh fruit and vegetables
- keep raw and ready-to-eat foods apart
- do not use food past its use-by date
- always read any cooking instructions and make sure food is properly cooked before you serve it
- ensure that food preparation areas are suitably cleaned and sanitised before, during and after use and wash any equipment you are using in hot soapy water
- keep food out of the fridge for the shortest time possible
- if you prepare food in advance and freeze it, ensure the food is properly defrosted before you use it

Some foods need extra care because they are more likely to cause food poisoning than others. These include raw milk, raw shellfish, soft cheeses, pâté, foods containing raw egg and cooked sliced meats.

Allergen awareness helps people make safe choices. Provide information orally or in writing if the food you are providing contains any of the following 14 ingredients - celery, cereals containing gluten, (e.g. wheat, rye, barley, and oats), crustaceans (e.g. prawns, crabs and lobster), eggs, fish, lupin, milk, molluscs (e.g. mussels and oysters), mustard, peanuts, sesame, soybeans, sulphur dioxide / sulphites (if at a concentration of more than ten parts per million) and tree nuts (e.g. almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts). This also applies to additives, processing aids and any other substances which are present in the final product.

Chilled food should be left out of the fridge for no more than four hours. After this time, any remaining food should be thrown away or put back in the fridge. If you put the food back in the fridge, don't let it stand around at room temperature when you serve it again.

Jam jars when re-used to make home-made jam or chutney should be free from chips or cracks, sterilised prior to each use and have well-fitting lids to minimise any hygiene risks to the food in the jars.