
Preamble.

It is the policy of Andrews Farm Community Church (AFCC) that where food is provided as an aspect of our ministry, irrespective of whether food is sold or provided free of charge, the food served is of a consistent high quality, prepared and delivered in such a way that it complies Food Standards Australia New Zealand (FSANZ) in relation to the South Australian Food Act 2001.

We are committed to high standards of food handling and hygiene. This will be achieved by:

- Complying with all relevant standards, acts and regulations that apply in South Australia.
- Providing good quality, safe food;
- Ensuring all staff and volunteers have the skills and knowledge required to fulfil the responsibilities and tasks assigned to them at Food Events;
- Maintaining the premises and equipment in good working order;
- Keeping the premises and equipment clean;
- Maintaining good pest control management practices;
- Monitoring food handlers to ensure good hygiene practices;
- Dealing with approved food suppliers;
- Ensuring that quality assurance measures are maintained for the food and services provided.

Application.

Development of a food safety culture?

Food safety is a top priority.

Food safety culture in an organization is how all stakeholders think and act in their daily actions to make sure that the food they make and serve is safe. It's about all people having pride in producing safe food every time, recognising that a good quality product must be safe to eat.

A strong food safety culture comes from people understanding the importance of making safe food and committing to doing whatever it takes, every time.

Therefore AFCC needs to develop and maintain a Food Safety Culture throughout the entire handling and presentation of food and drink.

The consumer is also responsible for ensuring that the food served is kept in a safe in presentable manner by their actions.

Basics for Handling Food Safely

You cannot see, smell, or taste harmful bacteria that may cause illness.

For all intent and purposes, all people should become aware of what is required in adhering to the Food Safety Policy.

These are outlined in the document "Food Safety – Fact Sheet".

The details are based on safe steps in food handling, cooking, and storage and are essential to prevent food borne illness as directed by SA Health, City of Playford and Food Standards Australia New Zealand.

Competent Persons

To ensure consistency and integrity, only people deemed competent (i.e. undertaken food safety instruction) are allowed to handle and prepare food for consumption.

Ad hoc helpers can only assist after receiving instructions from the person deemed to be supervising the occasion of handling and preparing food for consumption.

At risk People.

A number of at risk groups are vulnerable to food-borne pathogen, generally a contamination of seafood, and manufactured meat products amongst others have been identified. At risk persons include:

- The sick, and people with a weak immune system
- Frail and elderly
- Infants and babies.
- Pregnant women.

If you are serving food to at risk persons then you will need to check your State or Territory food legislation. If the legislation includes a code of practice to address the issue of contamination of seafood with Listeriosis, than you need to develop strategies within your food safety program to include this code.

Community Barbecues.

As community based barbecues are an inherent method of mission for AFCC, healthy practices have to be followed.

These details are set out in the document titled “Food Safety – Fact Sheet”.

Office use only: -			
Form: Food Safety Policy.			
Composed	Dec 2018.	Review due	Dec 2019
By:	R Smith	By:	
			Reviewed
			By: