

10. Food Safety and Hygiene Procedures

Hand Washing

Before you prepare, cook or eat any food on site, wash your hands thoroughly at the hand washing station with soap and water and then use the hand-sanitiser provided. Please inform the Session Leader if any hand washing supplies have run out.

Food Preparation

- Wash all fresh fruit and vegetables thoroughly in clean tap water before cooking or serving.
- Make sure any food preparation surfaces or equipment you use are clean before chopping or preparing any food on site. If in doubt, wash them.
- If food is heated, make sure that it is piping hot throughout. If not being eaten immediately, keep food covered and out of the sun.
- Make sure any table surfaces used for eating are thoroughly wiped clean with anti- bacterial spray.

Washing-up

There are two washing up bowls, one for cleaning and one for rinsing. Please pour any waste washing-up water onto the compost heap.

Food safety checks

The Project Director carries out regular checks on all areas of food safety on the PLOT. Please inform the Project Director of any food safety/hygiene concerns you have.

Disclaimer:

Please note any food consumed at the PLOT that has not been prepared on site, or food taken home and re-heated/cooked is eaten at participants' own risk.