



**Uniting Church Policy for
Congregations**

SAFE FOOD HANDLING

Most ministries, especially for children and young people, involve regular preparation and serving of food. There are a few key principles that all people handling food should be aware of:

Gloves and good hand washing practices are essential for all those preparing and serving food. **REMEMBER TO WASH YOUR HANDS AND CHANGE DISPOSABLE GLOVES REGULARLY!**

Hand washing should be encouraged for all participants before eating. Anti-bacterial gels can be used as a substitute where running water access is difficult.

Avoid cross contamination of food by using separate chopping boards, knives and storage for raw and cooked foods, and for different food types (eg meat v fruit and veg).

Tongs, spatulas, serving tools and / or gloves should be used for serving food, not bare hands.

Read labels and instructions for heating foods.

Store food at recommended temperatures (frozen at -15°C; refrigerated at 5°C or cooler) prior to serving and for left-over food.

Avoid leaving served food out for lengthy periods (eg during meetings) where food can spoil (eg cheeses and dips). Shelf stable foods (such as biscuits) should be covered if they are left for lengthy periods.

ALLERGIES

- Children and youth events are nut free, so recipes and packaged food must not contain nuts or nuts products. (This does not include “may contain traces of nuts” as is placed on some packaging).
- Where possible, gluten free options should be provided for participants, with clear labels when serving.
- At kids events, families with children with allergies should be encouraged to either discuss options with leaders or provide their own food in a labelled container.

HYGIENE KITS

Each kids and youth ministry should provide a small hygiene kit with:

- Gloves
- Tissues
- Antibac gel
- Antibacterial surface wipes