Food Standards – Code of Practice

This Code of Practice is for departmental staff and students involved in the purchase, storage, handling and preparation of food and drink for departmental events to ensure high standards are met.

This Code of Practice does not apply to:

- Catering provided by Cucina, Wentworth College The Edge or Cookies.
- Food and drink brought into the Department by staff and students for personal consumption

The following good practices must be applied:

High Risk Foods
The following foods must not be handled by departmental staff and students.

- Raw meat and poultry
- Soft-mould ripened cheese and pate
- Unpasteurised milk and other dairy products
- Eggs and products made from raw eggs
- Shellfish and fish
- Cooked rice

Perishable Food
Must be bought pre-prepared from reputable suppliers for example sandwiches platters can be ordered from Marks and Spencer
Fruits such as strawberries, grapes etc. must be thoroughly washed and dried before serving

Hygiene

- Ensure work surfaces are clean and disinfected
- Hands must be washed thoroughly
- Cover any cuts, sores or burns

Storage

- Cooked and raw products to be kept separate
- Perishable products to be kept refrigerated and only removed immediately before use
- All foods to be kept securely covered to prevent cross-contamination

Disposal

- All perishable food to be removed from display or for consumption after 2 hours at room temperature
- All leftover food to be disposed in the food caddy in the Atrium kitchen

The person who makes the room booking is the named responsible person for adhering to the Food Standards Code of Practice, unless stated otherwise on the Minor Events Form.