Food handling

The planning considerations that are common to all curriculum activities can be found in the [CARA generic template](). These must be considered as well as the activity-specific considerations outlined below.

Activity scope

This guideline relates to food handling as a curriculum activity. Food handling refers to the storage and assembly of raw or cooked ingredients, but not cooking as an activity.

Mandatory/special requirements

Mandatory requirements must be met for the activity to be conducted. Special requirements are to be considered in the planning and delivery of this activity.

Demonstrations undertaken by teachers should exemplify safe and hygienic procedures and practices.

For activities involving cooking, read this in conjunction with the [Cooking and maintaining a safe kitchen]() activity guideline.

Risk Level

- Low risk: Use of non-electrical equipment and implements that will not cause injury unless deliberately misused.

- Medium risk: Use of electrical appliances and cutting or garnishing tools (e.g. mandolin slicer) that could cause injury if sufficient training or supervision is not provided.

Minimum supervision requirements

- Covered in the Planning Considerations section as outlined in the [CARA generic template]().

Minimum qualifications for supervisors

Low risk level

- An adult with competence (knowledge and skills) in food hygiene and handling; safety procedures; the use of all applicable equipment; and supervising students in low-risk food handling activities.

Medium risk level

- An adult with competence (knowledge and skills) in food hygiene and handling; safety procedures; the use of all applicable equipment; and supervising students in medium-risk food handling activities.

Minimum requirements for equipment/facilities

- The location meets all of the requirements for a safe kitchen set out in the [Cooking and maintaining a safe kitchen]() activity guideline.

- The same control measures in relation to equipment and hygiene apply, regardless of where the activity occurs (i.e. in a classroom, outdoor area, camp etc).

- Appropriate personal protective equipment including covered non-porous shoes and protective clothing (e.g. clean apron).

- Clean up equipment (e.g. broom, dustpan, breakages bin, spill kit etc).

Hazards and controls

Low risk level

Hazards	Control measures

Biological material	• Ensure all food items used comply with Food Standards Australia New Zealand and are not subject to any current food recalls.
	
	• Adhere to established hand hygiene practices outlined in the Infection Control Guideline (e.g. hands and nails should be washed thoroughly with warm running water and liquid soap, and then dried thoroughly using a single use towel or disposable paper towel).
	
	• Keep uncooked food separate from cooked food and food to be eaten raw.
	
	• Ensure the same equipment and utensils are not used for raw meat, poultry and seafood as for cooked foods and food to be eaten raw (e.g. salads).
	
	• Store food that needs refrigeration or freezing in containers with lids or covers such as plastic wrap and ensure they are labelled and dated clearly.
	
	• Cover raw meats, poultry and seafood and store towards the bottom of the refrigerator or in the meat compartment.
	
	• Ensure unprocessed produce containing high levels of micro-organisms, such as unwashed potatoes and dirty eggs, do not contaminate other food, especially cooked and ready-to-eat food.
	
	• Ensure the kitchen, equipment and clothing are kept clean.
	
	• Ensure cleaning agents are used at the minimum strength necessary to maintain hygienic surfaces.
	
	• Where possible, use clean equipment to pick up food rather than hands (e.g. tongs, serving spoons etc).
	
	• Treat all clothing, equipment and surfaces contaminated by blood or saliva as infectious.
	
	• Wash fruit and vegetables that are to be eaten raw, under running water.
	
	• Do not allow students to share tasting equipment.
	
	• Do not allow people who are sick to prepare food, especially if they have vomiting or diarrhoea.
	
	• Keep hot food hot and cold food cold i.e. out of the danger zone of between 5°C and 60°C. For example:
	  - keep cooked food at 60°C or above until served
	  - refrigerate or freeze food that is prepared in advance
	  - comply with Food Standards Australia New Zealand when reheating food
	  - thaw frozen food in the refrigerator or microwave
	  - check the temperature of the refrigerator regularly.

Environmental conditions	• Ensure the kitchen, kitchen surfaces and equipment, including serving plates and dish cloths, are clean and sanitised. • Ensure the environment is controlled for pests e.g. use fly screens and food covers and do not leave food or dirty dishes on the bench.
Equipment	• Ensure equipment is clean and sanitised and does not have cracks and damage. • Ensure knives are sufficiently sharp to allow for easy cutting, and stored in a way that allows a safe selection. • Use appropriate equipment to handle food safely. • Ensure equipment is stored cleanly and safely when not in use.

Hazards	Control measures
Student considerations	- Ensure 'explicit' instruction is provided in: - keeping hands and nails clean - keeping the kitchen and equipment clean - the safe handling of food and equipment, including knives - keeping hot food hot and cold food cold. - Ensure students wear clean, protective clothing and covered, non-porous shoes. - Ensure students are familiar with all safety and evacuation procedures. - For students with known food allergies, refer to the Anaphylaxis Guidelines for Queensland State Schools and, if relevant, your school's Anaphylaxis Risk Management Plan.
Waste disposal/spill clean up	- Ensure procedures are in place to immediately manage the removal of all spilt substances (e.g. breakages bin, spill kit for large spills etc). - Instruct students in waste disposal and spill clean up procedures.

In addition to the above, for medium risk activities

Hazards	Control measures
Equipment	Ensure electrical cords are inspected regularly for damage and stored in such a way to prevent curling and stress on wires.
Extreme temperature sources	- Ensure appropriate fire extinguishers and fire blankets are available in the activity area. - Ensure students are aware of evacuation procedures in the event of a fire or gas leakage. - Instruct students how to work safely in relation to extreme temperatures (including appropriate emergency responses).
Student considerations	Instruct students in the safe handling of food and liquid heated or defrosted in the microwave (e.g. steam).

Additional links

- Food Safety Matters
  https://www.health.qld.gov.au/foodsafetymatters/

- Food safety: Food poisoning and foodborne illnesses
  http://www.qld.gov.au/health/staying-healthy/environmental/food/poisoning/index.html

- Smart Choices – Healthy Food and Drink Supply Strategy for Queensland Schools
  http://education.qld.gov.au/schools/healthy/food-drink-strategy.html