



A guide to food hygiene

There are two main types of catering to consider – professional catering and homemade goods.

Homemade food sales

There are many myths around traditional cake sales. Firstly there is no requirement to have any food hygiene certification or specific food hygiene training in place providing the events are held for charity on an occasional basis. A good rule of thumb is less often than once a month. If you are preparing food for events more often than once a month, please speak to your local fundraising manager for guidance and advice.

It is always good practice to display a sign making it clear that homemade goods are indeed homemade and that they may contain allergens, and to label for specific allergens such as nuts, eggs and gluten. **But** no guarantee must ever be given on the ingredients used as it is very simple to cross contaminate foods outside of a professional catering environment. It can take an extremely small trace of an allergen to cause a serious allergic reaction in a person with a severe food allergy.

If hot meals and complex high risk foods such as those containing partially cooked eggs are involved (such as homemade lemon curd) then we recommend reading

<http://www.food.gov.uk/business-industry/guidancenotes/hygguid/charity-community-groups/>

Professional Catering

When we engage professional caterers for an event we have a responsibility for the service and food provided, therefore we must complete due diligence checks on that Contractor.

The checks should include the following:

- Have they got an up to date food hygiene certificate from the local authority?
- Is their public liability insurance in date and at a suitable level?
- Do they have full information on food allergies?
- Are any electrical items used at the venue PAT tested?
- Are gas safety certificates available and in date for any appliances they use?
- Do they provide the right type of fire extinguishers for kitchen use?
- If they are using generators, only diesel are recommended.



Continued over...

Good Food Hygiene Practice

In all cases good food hygiene practice should be followed. This includes:

- Washing hands before handling ingredients and baking, and regularly during the cooking process.
- Not preparing or handling any foods if you have suffered from diarrhoea or vomiting in the previous 48 hours.
- Removing ornate jewellery that could harbour bacteria.
- Keeping any cuts covered with waterproof dressings.
- Wearing clean clothes and keeping hair tied back if possible.
- Keeping chilled food and cakes containing fresh cream or cheesecakes chilled during transport and sales of the goods. They should not really be sold after 4 hours outside of refrigeration.

