

Kitchen Food Safety Training

Yours Kitchen Syndicate Food Safety Training

Although we encourage collaboration and participation in the Yours Kitchen, preparing and serving food to the public comes with risks. If you wish to prepare food on your own, please make sure you go through the following training with someone in the Kitchen Syndicate.

Kitchen Syndicate members should be familiar with the relevant sections of the MPI Food Control Plan template: <https://www.mpi.govt.nz/dmsdocument/16684-Simply-safe-and-suitable-food-control-plan-template-colour>

Health & hygiene

How and where to wash hands.
What clothing is appropriate.
When to not come in due to illness, and where to record illness.

Preparing & cooking food

Cleaning work areas and equipment.
How to check temperature of food.
When to discard heated food.

Separating food & knowing ingredients

How to separate raw meats and cooked meats.
How to separate foods that contain common allergens and foods that do not.
How to separate chemicals or poisons and food.
How and where to record allergens.

Cooling & defrosting food

How to cool food, and when to discard.
How to defrost food, and when to discard.

Sourcing, receiving, and storing food

How to receive cold food deliveries.
How to store, label, and separate food.
How to check and receive donated goods.

Cleaning & sanitising

Where to put dirty cloths and towels.
Which clothes and towels to use.
Which bins to use, and how to empty them.
Which cleaning products to use.

When things go wrong

How to record a formal customer food safety complaint.
What to do in the instance of a food safety failure.

Transporting food elsewhere

How to make sure food is kept at the correct temperature when transported.
How to make sure allergens are recorded/communicated.

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