

# Emergency Catering Supervisors Checklist

## What do I need to keep food safe?

- Plenty of hot and cold water - use an urn if you need to.
- Refrigeration to keep cold food cold - fridges, mobile cool rooms, insulated coolers or insulated boxes with ice.
- If storing frozen food, you must use a freezer.
- Hand washing facilities with running water - a container with a tap, soap and paper towels.
- Sinks and containers big enough to clean cooking equipment and utensils.
- Adequate bench and table space for food preparation.
- Covers to protect food not in storage from pests and dust - a clean cloth will do.
- Cleaning equipment, detergents and sanitisers.
- A place to store food safe from animals and insects.
- Enough rubbish containers to collect and store all waste.
- Food handlers who have been instructed how to handle food safely - use food handlers checklist

***Use this list to check that the food you make is as safe as possible***

Published by Food Safety Unit  
Victorian Government Department of Human Services Melbourne Victoria  
September 2007

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