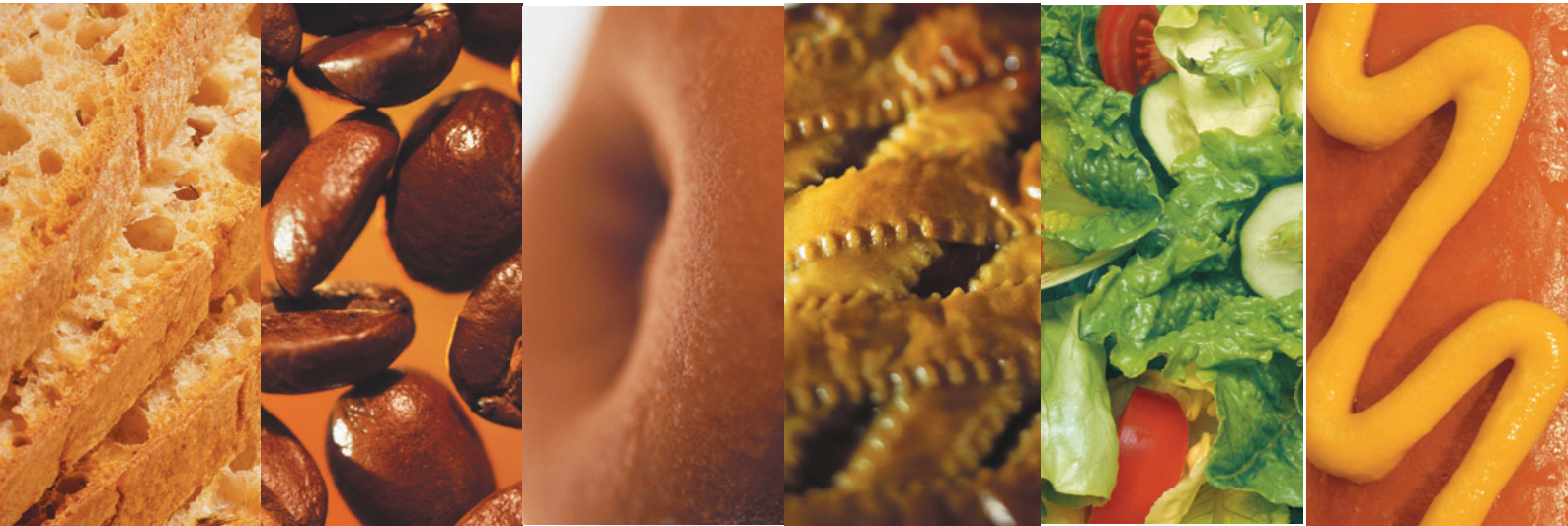


Food Safety Program Template Food Events

Victoria's Safe Food System

បែបបទកម្មវិធីសុវត្ថិភាពចំណីអាហារ
ពិធីបុណ្យចំណីអាហារ
ប្រព័ន្ធចំណីអាហារប្រកបដោយសុវត្ថិភាពនៃរដ្ឋវិចិត្រ



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Published by:

Public Health Group, Victorian Government
Department of Human Services.

1410302

This publication is available at the Internet address:
www.health.vic.gov.au/foodsafety

Introduction

In May 2001, the Food Act was amended to include compulsory Food Safety Programs (FSPs) for all registered food businesses and other organisations preparing and selling food. This includes all events held by voluntary groups and community organisations.

An “Event” is defined as:

- Being held no more than once in any given month and less than 12 times per year
- Operating for no more than 1 day at a time (doesn’t operate on consecutive days)
- Having no storage of food on the site of the event between days of operation

Any food business that does not meet the above criteria is not considered to be an event and should not use the DHS Events Template to develop a Food Safety Program.

NB: Canteens or barbecues operating every time there is a home game for a sporting club are not considered to be an event.

If the event being held fits the definition of ‘Event’ above, a Food Safety Supervisor (FSS) with formal qualifications is **not** required. However, it is required there be an Event Coordinator.

It is intended that the Events Food Safety Program Template will assist voluntary associations, community groups or clubs intending to hold an event where food is sold.

A customised Food Safety Program (FSP) is developed using the Events Food Safety Program Template through the determination of which food preparation and handling processes will be required at the event.

The FSP produced will ensure:

- Food is prepared and handled in clean and hygienic conditions;
- Food at the event is safe – the food being free from various types of contamination;
- Food handlers are aware of appropriate food safety practices.

All instructions in the resulting FSP must be followed from the preparation of the food for the event through to the point of consumption or sale. Food handlers participating in the event must have all the relevant information from this template communicated to them by the Event Co-ordinator. Many pages of the FSP are to be photocopied and given to food handlers to remind them of the importance of safe food handling.

Where there are many businesses participating in the event, the Event Co-ordinator must ensure they are all following the instructions in the Event FSP. Where a participating business has their own FSP, and doesn’t wish to follow the Event FSP, the Event Co-ordinator must ensure their FSP covers off-site events. If it doesn’t, the Events FSP will have to be used

សេចក្តីផ្តើម

នៅក្នុងខែឧសភា ឆ្នាំ ២០០១ មានការកែប្រែច្បាប់ចំណីអាហារ (Food Act) ដោយមានការដាក់បញ្ចូលកម្មវិធីសុវត្ថិភាពចំណីអាហារចាំបាច់ (FSPs) សំរាប់អាជីវកម្មចំណីអាហារទាំងអស់ដែលមានការចុះឈ្មោះ និងអង្គការដទៃទៀត ដែលរៀបចំនិងលក់ដូរចំណីអាហារ។ កំណែប្រែច្បាប់នេះរួមបញ្ចូលទាំងព័ត៌មានអំពីនីតិវិធីដែលរៀបចំធ្វើឡើងដោយក្រុមស្ម័គ្រចិត្តនិងអង្គការសហគមន៍ទាំងឡាយ។

អត្ថន័យនៃ“ពិធី” ណាមួយគឺមានខ្លឹមសារដូចតទៅ៖

- រៀបចំធ្វើឡើងមិនឲ្យលើសពីមួយដងក្នុងមួយខែ ហើយតិចជាង ១២ដងក្នុងមួយឆ្នាំ
- ប្រព្រឹត្តទៅមិនលើសពីពេលមួយថ្ងៃ នៅក្នុងត្រាយមួយលើកៗ (មិនប្រព្រឹត្តបន្តជាប់ថ្ងៃជាហូរហែទេ)
- គ្មានសម្ភារៈទុកដាក់ចំណីអាហារនៅទីកន្លែងពិធីនោះ នៅក្នុងពេលដែលគ្មានការរៀបចំធ្វើពិធី។

អាជីវកម្មចំណីអាហារដែលមិនបានគោរពតាមគោលការណ៍វិនិច្ឆ័យខាងលើនេះ គឺមិនត្រូវគេចាត់ទុកថាជាពិធីដែលគួរតែប្រើបែបបទស្នីអំពីពិធីរបស់ DHS សំរាប់បង្កើតឲ្យមានកម្មវិធីសុវត្ថិភាពចំណីអាហារនោះឡើយ។

កលាន់សំគាល់៖ អាហារគ្មានកង់ទិស ឬក៏ពិធីអាងសាច់ ដែលប្រព្រឹត្តទៅគ្រប់ពេលនៅត្រាយមានការលេងកីឡាក្នុងលក្ខណៈគ្រួសារសំរាប់ក្លឹបកីឡា គឺមិនត្រូវគេចាត់ទុកថាជាពិធីឡើយ។

បើសិនជាពិធីដែលគេរៀបចំធ្វើឡើងមានលក្ខណៈសមស្របទៅនឹងនិយមន័យរបស់ “ពិធី” ដែលមានរៀបរាប់ចូលនៅខាងលើនេះ គឺពុំមានតម្រូវការឲ្យមានអ្នកត្រួតពិនិត្យគ្រប់គ្រងសុវត្ថិភាពចំណីអាហារម្នាក់ (FSS) ដែលមានសម្បត្តិវិជ្ជាជីវៈការនោះទេ។ យ៉ាងណាមិញ ច្បាប់តម្រូវឲ្យមានអ្នកចាត់ចែងពិធីម្នាក់។

មានការយល់ឃើញថា បែបបទកម្មវិធីសុវត្ថិភាពចំណីអាហារនេះនឹងជួយដល់បណ្តាសមាគមស្ម័គ្រចិត្ត និង ក្រុមសហគមន៍ ឬក៏ក្លឹបទាំងឡាយ ដែលមានបំណងរៀបចំឲ្យមានពិធីអ្វីមួយ ដោយមានការលក់ចំណីអាហារ។

នឹងមានការតម្រូវឲ្យមានការរៀបចំនូវកម្មវិធីសុវត្ថិភាពចំណីអាហាររៀងៗខ្លួន ដោយការប្រើបែបបទកម្មវិធី សុវត្ថិភាពចំណីអាហារសំរាប់ពិធីនានា តាមរយៈការសំរេចទិសដៅដោយផ្អែកទៅលើប្រភេទនៃការរៀបចំធ្វើពិធីអាហារ និងដំណើរការលក់ដូរ ការទុកដាក់ចំណីអាហារទាំងនោះ នៅកន្លែងធ្វើពិធីនោះ។

- កម្មវិធីសុវត្ថិភាពចំណីអាហារដែលគេរៀបចំឡើងនោះនឹងធានាឲ្យប្រាកដថា៖
- ចំណីអាហារនឹងត្រូវគេរៀបចំទុកដាក់នៅក្នុងស្ថានភាពស្អាតនិងមានអនាម័យ;
 - ចំណីអាហារនៅនឹងពិធីនោះគឺមានសុវត្ថិភាព-ចំណីអាហារនោះគ្មានការឆ្លងប្រឡាក់ប្រឡូសលាយឡំនឹងអ្វីឡើយ;
 - អ្នករៀបចំទុកដាក់ចំណីអាហារទាំងនោះមានការដឹងយល់អំពីបែបបទអនុវត្តសុវត្ថិភាពចំណីអាហារយ៉ាងសមរម្យ។

ត្រូវមានការអនុលោមតាមសេចក្តីណែនាំទាំងអស់ដែលដាក់ចេញនៅក្នុងកម្មវិធីសុវត្ថិភាពចំណីអាហារ តាំងពីការរៀបចំធ្វើនិងទុកដាក់ចំណីអាហារសំរាប់ពិធីនោះ រហូតដល់ចំណុចលក់ដូរ និងទទួលទានចំណីអាហារ គ្រប់បែបយ៉ាង។ អ្នករៀបចំទុកដាក់ចំណីអាហារទាំងអស់ដែលចូលរួមនៅក្នុងពិធីនោះ ត្រូវតែទទួលបានព័ត៌មានពាក់ព័ន្ធពីបែបបទនេះ ដែលជំរាបជូនដោយអ្នកចាត់ចែងពិធី។ ត្រូវមានការចតម្លងនិងចែកចាយជូននូវកម្មវិធីសុវត្ថិភាពចំណីអាហារជាច្រើនទម្រង់ ទៅអ្នករៀបចំទុកដាក់ចំណីអាហារដើម្បីរំលឹកឲ្យពួកគេដឹងអំពីសារសំខាន់ នៃការរៀបចំទុកដាក់ចំណីអាហារទាំងនោះ។

នៅក្នុងស្ថានភាពដែលមានអាជីវកម្មជាច្រើនចូលរួមនៅក្នុងពិធីនេះ អ្នកចាត់ចែងពិធីត្រូវតែធ្វើឲ្យប្រាកដថា អ្នករៀបចំទុកដាក់ចំណីអាហារទាំងនោះគោរពតាមសេចក្តីណែនាំនៅក្នុងកម្មវិធីសុវត្ថិភាពចំណីអាហារសំរាប់ពិធី។ នៅក្នុងស្ថានភាពដែលអាជីវកម្មមានកម្មវិធីសុវត្ថិភាពចំណីអាហារខ្លួនឯងផ្ទាល់ ហើយមិនចង់ធ្វើតាមកម្មវិធីសុវត្ថិភាពចំណីអាហារសំរាប់ពិធីនោះ អ្នកចាត់ចែងពិធីត្រូវតែធ្វើឲ្យច្បាស់ប្រាកដថា កម្មវិធីសុវត្ថិភាពចំណីអាហាររបស់អាជីវកម្មទាំងនោះ គ្របដណ្តប់ដល់កិច្ចការនៅក្រៅពិធីកន្លែងរបស់ពិធីផងដែរ។ បើសិនជាកម្មវិធីសុវត្ថិភាពចំណីអាហាររបស់អាជីវកម្មនោះមិនគ្របដណ្តប់ដល់កិច្ចការនៅក្រៅពិធីកន្លែងរបស់ពិធីទេនោះ គេត្រូវតែប្រើកម្មវិធីសុវត្ថិភាពចំណីអាហារសំរាប់ពិធីហើយ។

If events of the same format are held regularly – Sausage sizzles every few weeks, for example – one of the two other templates available from the Department of Human Services may be preferable – the ‘Food Safety Program Template for Retail and Food Service Businesses’, or ‘Foodsmart’ which is available on the internet (<http://www.foodsmart.vic.gov.au>). These templates can be used to create a Food Safety Program suitable to your needs and that is only submitted once to cover all of your events.

បើសិនជាទម្រង់ការនៃពិធីបែបនេះប្រព្រឹត្តទៅជាទៀងទាត់ - ឧទាហរណ៍ មានការអាំងសាច់ជ្រូករាល់៣ អាទិត្យម្តងនោះ - ជាការប្រសើរបើលោកអ្នកប្រើបែបបទមួយក្នុងចំណោមបែបបទ២៧ទៀតដែល ក្រសួងសេវាជំនួយពលរដ្ឋ (DHS)មានជូនលោកអ្នក - “Food Safety Program Template for Retail and Food Service Businesses (បែបបទកម្មវិធីសុវត្ថិភាពចំណីអាហារសំរាប់អាជីវកម្ម លក់រាយ និងអាជីវកម្មសេវាចំណីអាហារ)” ឬ “Foodsmart (ហ្វូតស្មាត)” ដែលមានជូននៅតាមអ៊ីនធឺណិត (www.foodsmart.vic.gov.au)។ លោកអ្នកអាចប្រើបែបបទទាំងនេះ សំរាប់បង្កើតនូវកម្មវិធីសុវត្ថិភាពចំណីអាហារដែលសមប្រកបទៅនឹងតម្រូវការរបស់លោកអ្នក ហើយលោកអ្នកដាក់បែបបទនេះតែម្តងទេ សំរាប់គ្រប់គ្រងរាល់ពិធីទាំងអស់របស់លោកអ្នក។

This is a registered Food Safety Program Template (No.4) with the Department of Human Services.
This is Edition 2. This edition of the template was created in 2003.
This template will be reviewed and re-registered annually. Check that you are using the current edition of the template.

នេះជាបែបបទកម្មវិធីសុវត្ថិភាពចំណីអាហារ (No.4) មួយដែលបានកាត់ចុះឈ្មោះជាមួយនិងក្រសួងសេវាជំនួយពលរដ្ឋ (Department of Human Services) ។
នេះជាការនិពន្ធបោះផ្សាយលើកទីពីរនៃបែបបទដែលបានបោះពុម្ពនៅឆ្នាំ ២០០៣។
បែបបទនេះនឹងត្រូវត្រួតពិនិត្យ និងចុះឈ្មោះសារឡើងវិញ ជារៀងរាល់ឆ្នាំ។ សូមអែកមើលឲ្យច្បាស់ថា លោកអ្នកកំពុងប្រើបែបបទចុងបច្ចុប្បន្ន។

How do I use this book?

1. Photocopy this entire document.
2. Choose someone to be your Event Coordinator (see page 1).
3. Go to the Event Details page (page 2) and fill in the table.
4. Answer all the questions on page 3. (What Happens at Your Event?) Where you answer 'Yes' to a question, you'll need to use the section(s) shown. For example, if you answered 'Yes' to 'Do you store, display or serve food at room temperature?', you should use Section C, Section H and Section I.

By putting together the sections applying to your event, with the lists and event details page, you have completed your Food Safety Program. You should then photocopy your Food Safety Program and submit it to your Local Council. Check with your Local Council to see what parts of this document need to be lodged with them. Some Councils may only require a copy of the first and last few pages of your Food Safety Program.

If you have already submitted your Food Safety Program, you will need to review your FSP and advise your local council Environmental Health Officer of any changes should any of the following occur prior to the event:

- Structural alterations to food preparation areas;
- Additional equipment for food preparation is obtained;
- Changes to the types of food or food operations of the organisation; or
- There's a change in the Event Coordinator.

How Do I Use Our Event Food Safety Program?

1. Photocopy and distribute all relevant information to people working at the event.
2. Complete the Food Providers List.
3. Complete Part 1 of the Event Checklist just before the Event.
4. During the Event, complete Part 2 of the Event Checklist.
5. During your event, your Food Safety Program and records should be available to your local council's Environmental Health Officer.

If You Need Help with Your Food Safety Program

- Contact the Environmental Health Officer at your local council.
- Call the Template Assistance Hotline on 1300 888 498.
- Visit the Food Safety Victoria Web site www.health.vic.gov.au/foodsafety

There is also a video pack, *Food Safety Guidelines for Community Events*, which is available in local libraries or from your local Council. It is a useful tool to help train food handlers for your event and is available in a number of different languages. Contact your Environmental Health Officer for assistance

តើខ្ញុំប្រើសៀវភៅនេះយ៉ាងដូចម្តេចទៅ?

1. ថតចម្លងឯកសារនេះទាំងមូល។
2. ជ្រើសរើសសំណុំនាមករាម្នាក់ឱ្យធ្វើជាអ្នកកម្រិតចំណីអាហារ (សូមមើលទំព័រ 1)
3. បើកមើលទំព័រព័ត៌មានលម្អិតអំពីពិធី (ទំព័រ 2) ហើយបំពេញសេចក្តីនៅក្នុងតារាង។
4. សូមឆ្លើយសំណួរទាំងអស់នៅលើទំព័រ 4។ (អ្វីៗដែលកើតមានឡើងនៅពិធីរបស់លោកអ្នក?) កន្លែងដែលលោកអ្នកឆ្លើយ (yes) ទៅនឹងសំណួរណាមួយនោះ លោកអ្នកត្រូវប្រើផ្នែក(ទាំងឡាយ) ដែលមានបង្ហាញជូនស្រាប់។ ឧទាហរណ៍, បើសិនជាលោកអ្នកឆ្លើយ (yes) ទៅនឹងសំណួរ "តើលោកអ្នកទុកដាក់ តាំង បង្ហាញ ឬក៏បំប្រែប្រួលអាហារ ទៅតាមកំរិតសីតុណ្ហភាពក្នុងបន្ទប់ឬទេ?" លោកអ្នកគួរ បំពេញផ្នែក C ផ្នែក H និងផ្នែក I ។

ការប្រមូលផ្តុំផ្នែកនានាដែលមានការពាក់ព័ន្ធនឹងពិធីរបស់លោកអ្នក ដោយមានបញ្ជីនិងទំព័រព័ត៌មានលម្អិតអំពីពិធីនោះ លោកអ្នកបានបញ្ចប់កម្មវិធីសុវត្ថិភាពចំណីអាហាររបស់លោកអ្នកហើយ។ ក្រោយមក លោកអ្នកគួរបញ្ជូនកម្មវិធីសុវត្ថិភាពចំណីអាហាររបស់លោកអ្នក ហើយដាក់ជូនទៅសាលាក្រុងរបស់លោកអ្នក។ សូមចែកជាមួយសាលាក្រុងរបស់លោកអ្នក ថាតើផ្នែកណាខ្លះនៅក្នុងឯកសារនេះ ដែលសាលាក្រុងត្រូវតែប្រើប្រាស់ផ្នែកដាក់ជូនសាលាក្រុង។ សាលាក្រុងខ្លះត្រូវតែប្រើប្រាស់ផ្នែកមួយចំនួនទៀតនៃទំព័រនិងទំព័រផ្សេងទៀតនៃកម្មវិធីសុវត្ថិភាពចំណីអាហាររបស់លោកអ្នក។

បើសិនជាលោកអ្នកបានដាក់ជូននូវកម្មវិធីសុវត្ថិភាពចំណីអាហារនេះទៅសាលាក្រុងរួចហើយ លោកអ្នកចាំបាច់ ត្រូវពិនិត្យស្រាវជ្រាវនូវកម្មវិធីសុវត្ថិភាពចំណីអាហាររបស់លោកអ្នក ហើយផ្តល់ដំណឹងទៅជូនមន្ត្រីសុខាភិបាលនៅសាលាក្រុងរបស់លោកអ្នក អំពីការផ្លាស់ប្តូរទាំងឡាយណា បើសិនជាមានការប្រែប្រួលដូចតទៅនេះ កើតមានឡើង មុននឹងការរៀបចំពិធីនេះ៖

- មានការផ្លាស់ប្តូររចនាសម្ព័ន្ធនៃផ្នែករៀបចំចំណីអាហារ;
- មានការដាក់បន្ថែមនូវសម្ភារៈសំរាប់រៀបចំចំណីអាហារ;
- ការផ្លាស់ប្តូរប្រភេទចំណីអាហារ ឬក៏ប្រភេទប្រតិបត្តិការចំណីអាហាររបស់អង្គការ; ឬ
- មានការផ្លាស់ប្តូរមនុស្សមួយពាក់ព័ន្ធនឹងអ្នកកម្រិតចំណីអាហារ។

តើខ្ញុំប្រើកម្មវិធីសុវត្ថិភាពចំណីអាហារសំរាប់ពិធីរបស់យើងយ៉ាងដូចម្តេចទៅ?

1. ថតចម្លង ហើយចែកចាយរាល់ព័ត៌មានទាំងអស់ទៅបណ្តាជនដែលធ្វើការនៅពិធីនោះ។
2. បំពេញសេចក្តីនៅក្នុងបញ្ជីអ្នកផ្តល់ចំណីអាហារ។
3. បំពេញផ្នែក ១ នៃបញ្ជីពិនិត្យមើលពិធីនេះ មុននឹងពិធីចាប់ផ្តើម។
4. នៅក្នុងអំឡុងពេលដែលពិធីដំណើរការ បំពេញផ្នែក 2 នៃបញ្ជីពិនិត្យមើលពិធី។
5. នៅក្នុងអំឡុងពេលដែលពិធីរបស់លោកអ្នកដំណើរការ លោកអ្នកគួរតែមានកម្មវិធីសុវត្ថិភាពចំណីអាហារ និងកំណត់ត្រានានាសំរាប់ត្រួតពិនិត្យសុខភាពបរិស្ថានសាលាក្រុងរបស់លោកអ្នកពិនិត្យមើល។

បើសិនជាលោកអ្នកត្រូវការជំនួយពាក់ព័ន្ធកម្មវិធីសុវត្ថិភាពចំណីអាហារ

- ទាក់ទងមន្ត្រីសុខាភិបាលនៅសាលាក្រុងរបស់លោកអ្នក។
- ទូរស័ព្ទទាក់ទងបណ្តាញសេវាផ្តល់ជំនួយបន្ទាន់ពាក់ព័ន្ធនឹងរបៀបប្រើប្រាស់តាមទូរស័ព្ទលេខ៖ 1300 888 498 ។
- បើកមើលវិបសាយសុវត្ថិភាពចំណីអាហាររដ្ឋវិចត្រីយ៉ា៖

យើងក៏មានកញ្ចប់វីដេអូ ស្តីអំពីគោលការណ៍ណែនាំសុវត្ថិភាពចំណីអាហារសំរាប់ពិធីសហគមន៍ ជូនលោកអ្នកផងដែរ នៅតាមបណ្តាល័យក្នុងតំបន់នានា ឬក៏នៅតាមសាលាក្រុងរបស់លោកអ្នក។ កញ្ចប់វីដេអូនេះ មានព័ត៌មានប្រយោជន៍ក្នុងការបង្ហាត់បង្ហាញអ្នករៀបចំទុកដាក់ចំណីអាហារសំរាប់ពិធីលោកអ្នក ហើយកញ្ចប់វីដេអូនេះក៏មានជូនជាភាសាផ្សេងៗគ្នាមួយចំនួនផងដែរ។ សូមទាក់ទងមន្ត្រីសុខាភិបាលបរិស្ថានដើម្បីសុំជំនួយ។

The following areas of this template have been translated into the following languages.

- Arabic
- Cambodian
- Chinese
- Thai
- Turkish
- Vietnamese,

- Introduction pages (i to v)
- Sections L Temperature Checking (p23)
- Record: Food Providers List (p27)
- Record : Events Checklist (p29, 30)
- High Risk Foods (p35)

Check the Public Health’s food safety website for more food safety information in your language:
www.health.vic.gov.au/foodsafety

For further information about:
Preparing Food, Cooking Food, see Templates on the food safety website,
www.health.vic.gov.au/foodsafety/templates

You can also contact your local library and borrow a copy of Video on Food Safety at Food Festivals/ Events.

Your local council may also run information seminars on Food Safety before major community events; contact your councils health unit. Ask council if there will be an interpreter available at these information sessions.

Victorian Interpreter Card

The Victorian Interpreter Card is a wallet-sized card that aims to help Victorians with limited English access government services by:

- helping you request interpreter assistance
- making it easier for you to arrange for language assistance in the correct language.

<http://www.voma.vic.gov.au/web17/voma/dvcvoma.nsf/headingpagesdisplay/language+servicesvictorian+interpreter+card>

ផ្នែកនៃបែបបទ ដែលមានជំរាបជូនដូចតទៅនេះ មានបកប្រែជាភាសាដូចខាងក្រោមនេះ៖

- អារ៉ាប់
- ខ្មែរ
- ចិន
- ថៃ
- ទួរគី
- វៀតណាម

- ទំព័រនៃសេចក្តីផ្តើម (i ដល់ v)
- ផ្នែក L ការវែកវែងសីតុណ្ហភាព/កំដៅ (ទំព័រ 25)
- កំណត់ត្រា៖ បញ្ជីអ្នកផ្តល់ចំណីអាហារ (ទំព័រ 28)
- កំណត់ត្រា៖ បញ្ជីវេកវេលាពិធី (ទំព័រ 31, 32)
- ផ្នែកនៃកំដៅដែលអាចនាំឲ្យមានគ្រោះថ្នាក់ (ទំព័រ 36)

សូមចុះមើលវិបសាយសុវត្ថិភាពចំណីអាហារសុខាភិបាល ដើម្បីទទួលបានព័ត៌មានបន្ថែមអំពីសុវត្ថិភាពចំណីអាហារជាភាសាបន្ថែម
www.health.vic.gov.au/foodsafety

ដើម្បីទទួលបានព័ត៌មានបន្ថែមអំពីការរៀបចំចំណីអាហារ ការចំណីអាហារ សូមមើលបែបបទទាំងឡាយនៅលើវិបសាយសុវត្ថិភាពចំណីអាហារ
www.health.vic.gov.au/foodsafety/templates

លោកអ្នកអាចទាក់ទងបណ្តាញយោងតំបន់របស់លោកអ្នក ហើយឱ្យដេញដោលអ្នកសុវត្ថិភាពចំណីអាហារ នៅតាមកន្លែងពិធីបុណ្យ/ពិធីនានា។

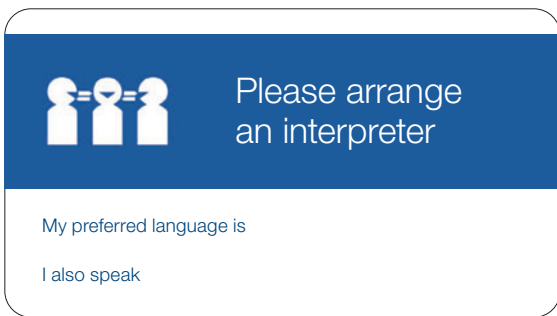
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ប័ណ្ណអ្នកបកប្រែភាសាសំរាប់ពលរដ្ឋរស់នៅក្នុងរដ្ឋវិចត្រីយ៉ា

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- ជួយលោកអ្នកឲ្យស្នើសុំជំនួយពីអ្នកបកប្រែភាសា
- ធ្វើឲ្យមានការងាយស្រួលដល់លោកអ្នកក្នុងការរៀបចំឲ្យមានជំនួយភាសាឲ្យបានត្រឹមត្រូវ។

<http://www.voma.vic.gov.au/web17/voma/dvcvoma.nsf/headingpagesdisplay/language+servicesvictorian+interpreter+card>



Contents

Title	Action	Page No.
Event Coordinator	Retain this section	1
Event Details	Retain this section	2
What Happens at Your Event?	Answer all questions	3
Permanent Premises	Use Section A 1	4
Temporary Premises	Use Section A 2	5
Selling Food from Vehicles	Use Section A 3	7
Cleaning	Use Section B	8
Personal Hygiene	Use Section C	9
How Food Poisoning and Contamination Occurs	Use Section D	11
Preparing Food	Use Section E	13
Cooking, Heating and Cooling	Use Section F	15
Product Labelling and Packing	Use Section G	16
Food Storage	Use Section H	18
Displaying and Serving Food	Use Section I	19
Temperature Control	Use Section J	20
Transporting Food	Use Section K	22
Temperature Checking ការវែកវែងសីតុណ្ហភាព/កំដៅ (p.25)	Use Section L	23
Food Providers List បញ្ជីអ្នកផ្គត់ផ្គង់ចំណីអាហារ (p.28)	Fill in Record	27
Event Checklist បញ្ជីវែកវែងពិធី (p.31)	Complete and Retain	29
Checking the Accuracy of Thermometers (Calibration)	Read	34
High Risk Foods ចំណីអាហារដែលមានហានិភ័យខ្ពស់ (p.36)	Photocopy and distribute	35

មាតិកា

ចំណងជើង	សកម្មភាព	ទំព័រ
អ្នកបាត់បង់ពិធី	រក្សាទុកផ្នែកមួយនេះ	1
ព័ត៌មានអំពីពិធី	រក្សាទុកផ្នែកមួយនេះ	2
អ្វីៗដែលកើតមានឡើង នៅក្នុងពិធីរបស់លោកអ្នក	សូមផ្តល់ចម្លើយទៅនឹងសំណួរទាំងអស់	3
ទឹកផ្លែឈើ	ប្រើផ្នែក A 1	4
ទឹកផ្លែឈើបណ្តោះអាសន្ន	ប្រើផ្នែក A 2	5
ការលក់ចំណីអាហារតាមរថយន្ត	ប្រើផ្នែក A 3	7
ការសំអាត	ប្រើផ្នែក B	8
អនាម័យផ្ទាល់ខ្លួន	ប្រើផ្នែក C	9
របៀបដែលចំណីអាហារ មានការឆ្លងចាយឡើងវិញ និងការពុលចំណីអាហារ	ប្រើផ្នែក D	11
ការរៀបចំចំណីអាហារ	ប្រើផ្នែក E	13
ការចំណី ការកំដៅ និងការធ្វើឲ្យត្រជាក់	ប្រើផ្នែក F	15
ការដាក់ខ្នុរនិងការដាក់ដាក់ចំណីអាហារ	ប្រើផ្នែក G	16
ការរក្សាទុកដាក់ចំណីអាហារ	ប្រើផ្នែក H	18
ការកាត់បន្ថយនិងការដាក់រៀបចំជូនភ្ញៀវ	ប្រើផ្នែក I	19
ការគ្រប់គ្រងសីតុណ្ហភាព/កំដៅ	ប្រើផ្នែក J	20
ការដឹកជញ្ជូនចំណីអាហារ	ប្រើផ្នែក K	22
ការវេកវេលសីតុណ្ហភាព/កំដៅ	ប្រើផ្នែក L	25 (*)
បញ្ជីអ្នកផ្តល់ចំណីអាហារ	បំពេញកំណត់ត្រា	28 (*)
បញ្ជីវេកវេលពិធី	បំពេញសេចក្តីហើយរក្សាទុក	31 (*)
វេកវេលភាពត្រឹមត្រូវនៃ ទ្វារសីតុណ្ហភាព/កំដៅ	អាន	34
ចំណីអាហារដែលចាយខូចបំផុត	ថតចម្លងហើយថែទាំ	36 (*)

* ផ្នែកមានការបកប្រែ។

Event Coordinator

When your organisation holds an event where there will be food sold – for instance, a fête, sausage sizzle or cake stall – you will need to appoint an Event Coordinator.

It is the role of the Event Coordinator to ensure that all food handlers at the event, whether they are volunteers or paid workers, understand the relevant food safety and safe food handling practices for the tasks which they are to be carrying out. To communicate such information to all food handlers, the Event Coordinator will have to conduct training or group discussions about food safety before the event.

The Event Coordinator must be familiar with the following:

- The Food Safety Program for the event.
- Safe food handling practices.
- Personal hygiene – for instance, correct washing and drying of hands
- Efficient cleaning procedures.
- Safe food preparation.
- Correct storage and transportation of food.
- How to conduct temperature checks.
- Safe Food display.

The Event Coordinator must also:

- Train all food handlers participating in the event and supply them with the relevant information from the Food Safety Program. Food handlers must understand the importance of wearing gloves and washing hands, the 2/4 hour rule, waste disposal and other aspects of the FSP.
- Check that probe type thermometers (thermometers that penetrate to the core of the food) are calibrated before the event, to make sure they are working accurately.
- Make sure any businesses participating in the event follow the instructions given in the Events Food Safety Program, or use a module from their own FSP that covers off-site events.
- Ensure all volunteers work safely with food during the event.
- Complete the **Food Providers List** with the names and contact details of people supplying food, and the food they are supplying
- Complete the **Event Checklist** to help you to monitor the event from start to finish.
- Remove any recalled food from sale when a Food Recall is issued.

What Do I Do with this Page?

Photocopy it and use it as part of your Food Safety Program.

Event Details

Name of Organisation		
Type of event:		
Location:		
Date(s) of proposed event(s):		
Time the event begins and ends	Start:	End:
Event Coordinator's name:		
Event Coordinator's address:		
Event Coordinator's phone number:		
Event Coordinator's mobile number:		
Event Coordinator's email address:		
Name of Local Council:		
Number of volunteers:		
Name any volunteers who have completed formal Food Safety Training:		
Signed by Event Coordinator:		
Date submitted:		

What Happens at Your Event?

Answer the following questions. If you answer 'Yes', then you must use the sections indicated. Put these together to make your Food Safety Program.

QUESTIONS	NO	YES	IF YES, THEN USE THESE SECTION(S)
LOCATION:			
Does your organisation have permanent premises for food preparation?			Section A Section B
Is the event to take place at temporary premises?			Section A2 Section B
Is food at the event served from a food vehicle?			Section A3 Section B
FOOD PROVIDERS:			
Do volunteers prepare food at home for the event?			Section B Section C Sections D to G Section K
Do you receive food donations from other sources?			Section D Section G Section L
Do you buy food from established food businesses for events?			Section D Section G Section L
FOOD STORAGE (BEFORE OR AT THE EVENT):			
Do you store, display or serve foods at room temperature?			Section C Section H Section I Section J
Do you store, display or serve cold foods?			Section C Section H Section I Section J Section L
Do you store or display frozen foods?			Section C Section H Section D Section L
FOOD PREPARATION:			
Do you thaw frozen food before further preparation?			Section E Section J
Are ready-to-eat foods (such as salads) prepared before, or at, the event?			Section E Section J
Is food cooked and cooled before being transported to the event?			Section F
Are potentially hazardous foods transported to the event?			Section K
COOKING:			
Is food cooked at the event?			Section C Section F Section L
Is hot food displayed at the event?			Section C Section I Section J Section L

Section A 1

Permanent Premises used for one off events

If your organisation has a permanent base (like a community hall with a kitchen) which is to be used for your event, to allow for safe food handling and correct food safety practices, the following must be available:

- Access to hot and cold water.
- A fridge and freezer (where applicable).
- Exhaust fans to keep the area free of smells and fumes.
- Hand washing facilities – ie. a basin, soap and paper towels.
- Sinks big enough to clean cooking equipment and utensils.
- Adequate bench space for food preparation.
- Uncluttered surfaces which are easy to keep clean.
- Cleaning equipment, detergents and sanitisers.
- An area to store food which is safe from pests such as mice, rats and insects.
- Barriers preventing pests like birds, animals and insects getting into the kitchen.
- Enough rubbish containers to collect and store all waste.

Note: After the event, all waste is to be removed from the venue.

Pests

It is important to watch out for pest activity (For example, droppings, webs, feathers, smells), to take appropriate action to eliminate the pest and to discard any damaged or contaminated food.

If you want more information about permanent food premises, ask your local Environmental Health Officer, or get a copy of the FSANZ Food Safety Standards. Check the FSANZ Web site: www.foodstandards.gov.au

What Do I Do with this Page?

If you answered 'Yes' to the question:

- Does your organisation have permanent premises for food preparation?
photocopy this page and use it as part of your Food Safety Program.

Section A 2

Temporary Premises set up for one off events

If your event is to be held away from a permanent kitchen, at a premise set up purely for the event itself – you may be operating a sausage sizzle or a food stall, for example – special care must be taken to keep food safe. This involves protecting the food from sunlight, dust, insects and handling by customers.

When setting up a Temporary Premises for an event, the Event Coordinator needs to ensure the following:

- A Temporary Food Premises Permit is organised through the Local Council of where the event is to be held.
- Benches or tables have surfaces that are smooth and easy to keep clean. Plastic tablecloths are ideal.
- Hand washing facilities are near the temporary premises with water, a basin, soap and paper towels. (Make your own hand washing facilities if there's nothing near the stall. A water supply can be set up using drums with taps from a camping store).
- A place to wash up cooking equipment, dishes and utensils is available. You may have to make your own if there's nothing near the temporary premises.
- Methods of disposing water from cooking, cleaning and hand washing are available. Don't just tip waste water onto the ground or down the drain.
- A fridge is available to keep cold food cold and a freezer to keep frozen food frozen (if necessary). If you plan to hire a portable cool room, get one with a calibrated thermometer so you can check temperatures.
- Where using a fridge is not possible, containers full of ice can be used to ensure food remains under 5°C.
- Enough rubbish containers are available to collect and store all waste away from food.

Note: After the event, all waste is to be removed from the venue.

Cleaning at Temporary Food Stalls

If there's no sink near the temporary premises, you'll have to provide your own temporary facilities.

Utensil washing facilities must include:

- A drum with taps filled with clean water, plus a water heater (such as an urn).
- A bucket or trough to collect dirty water.
- Detergent, sanitiser and disposable paper towels.

Also ensure the following:

- Wash utensils/dishes as soon as possible in hot soapy water and rinse thoroughly before and between uses.
- Put waste water from washing up into the sewers via a toilet. Do not tip down the drain.
- When you finish for the day, clean and sanitise all utensils and equipment before storing them.

Pests

It is important to watch out for pest activity (For example, droppings, webs, feathers, smells) and to take appropriate action to eliminate the pest and discard any damaged or contaminated food.

If you want more information about permanent food premises, ask your local Environmental Health Officer, or get a copy of the FSANZ Food Safety Standards. Check the FSANZ Web site: www.foodstandards.gov.au

What Do I Do with this Page?

If you answered 'Yes' to the question:

- Is the event to take place at a temporary premises?
photocopy this page and use it as part of your Food Safety Program.

Section A 3

Selling Food from Vehicles

Where your organisation is to sell food from a food vehicle (like a caravan) during an event, the vehicle needs to be constructed to minimise the chance of contamination of food. The vehicle should have the following:

- The driving compartment separated from the section where food is stored or sold.
- Inside floors, walls and ceilings that are smooth, non-porous, and easy to clean.
- Bench tops, work surfaces and cupboards that are smooth and able to be kept clean easily.

Recommended materials include stainless steel, colourbond and vinyl.

- Appliances and equipment installed so that cleaning is easily completed.
- The ability to safely store high risk foods (if necessary). This means refrigeration to keep food below 5°C, freezers to keep frozen food below 0°C, and/or hot holding units like a Bain Marie, which can keep hot food above 60°C.
- A mechanical exhaust if you want to grill or fry food, or use a rotisserie.
- Washing facilities, including a sink and a separate hand washing facility. Each must be supplied with cold and hot water (supplied by a hot water service), soap and paper towels.
- A tank for holding wastewater.
- Enough rubbish containers to collect and store all waste away from food.

Note: After the event, all waste is to be removed from the venue.

Pests

It is important to watch for pest activity (eg. Droppings, webs, feathers, smells) and to take appropriate action to eliminate the pest and discard any damaged or contaminated food.

If you want more information about selling food from vehicles, ask your local Environmental Health Officer, or get a copy of the FSANZ Food Safety Standards. Check the FSANZ Web site:
www.foodstandards.gov.au

What Do I Do with this Page?

If you answered 'Yes' to the question:

- Is food at the event served from a food vehicle?
photocopy this page and use it as part of your Food Safety Program.

Section B

Cleaning

Keeping the kitchen or food preparation area clean is one of the best ways to avoid food contamination. Thorough cleaning involves removal of dirt and any leftover food, followed by sanitation. Sanitation can be done with diluted domestic bleach (6mls per 5 litres of water) or boiling water.

You can make sure the food preparation area is really clean by having a regular cleaning program:

- Do your cleaning the same way every time. For example, wash down the walls before the benches, benches before floors and follow the cleaning steps from 1–6.
- Clean all your equipment and food preparation areas every time, both before and after you use them.
- Clean the surfaces of the food preparation area regularly. Remember to also clean drawer and cupboard handles.

Six Steps to Good Cleaning

1. **Pre-clean: Scrape, wipe or sweep away any food scraps, then rinse with water.**
2. **Wash: Use hot water and detergent to take off any grease or dirt.**
3. **Rinse: Rinse off any loose dirt or detergent foam.**
4. **Sanitise: Use a food grade sanitiser and follow the instructions.**
5. **Final rinse: Wash off sanitiser. (Check sanitiser instructions to see if this step is needed).**
6. **Dry: Allow to air-dry.**

If operating from permanent food premises, you'll need to have a regular cleaning schedule showing:

- What and where to clean.
- How often to do each job.
- Which chemicals to use and the proper way to use them.
- Who is responsible for each cleaning job.

Single-use paper towels are better for drying than cloths. If you use cloths, make sure that they are washed in hot water and replaced regularly.

Store chemicals and other cleaning equipment away from food preparation areas.

What Do I Do with this Page?

If you answered 'Yes' to one or more of these questions:

- Does your organisation have permanent premises for food preparation?
- Is the event to take place at temporary premises?
- Is food at the event served from a food vehicle?
- Do volunteers prepare food at home for the event?

photocopy this page and use it as part of your Food Safety Program.

Section C

Personal Hygiene

One of the keys to safe food is the good personal hygiene of the people who prepare and sell it. Bacteria that can cause food poisoning are easily transferred from the hands and clothes of people handling the food.

It's therefore important that everyone who handles food has a high level of personal hygiene. Some principles of hygiene are listed below:

Illness

Any one who handles or prepares food while sick can transfer their germs to the food and cause the consumers of that food to also become sick.

Any food handler who is sick must not handle food.

Symptoms of concern include diarrhoea, vomiting, sore throat, fever or jaundice.

A food handler who has been ill recently must not handle food until they have received clearance from a doctor.

Hand Washing

Always wash your hands before handling food.

Wash them completely, remembering the back of the hands, wrists, between the fingers and under your fingernails. Use soap and warm water for thorough hand washing, then dry with a dry single-use paper towel.

Wash your hands again:

- After visiting the toilet.
- After handling raw food.
- After using a tissue, coughing or sneezing.
- After handling garbage.
- After changing nappies.
- After handling pets or other animals.
- After smoking, or touching your hair or other body parts.
- When changing disposable gloves.
- After handling money.

Personal Hygiene

Wash hands frequently, keep fingernails short and clean, with no nail polish.

Tie back long hair, or cover it.

Wear limited jewellery – plain band type rings and plain sleeper earrings.

All cuts and wounds should be covered at all times with a clean, waterproof, brightly-coloured plaster or band-aid and disposable gloves.

Clean Personal Behaviour

When handling, preparing or selling food, wear clean clothing/clean apron, don't smoke, drink or chew gum. Don't touch or brush your hair, eat or spit.

What Do I Do with this Page?

If you answered 'Yes' to any of these questions:

- Do volunteers prepare food at home for the event?
- Do you receive food donations from other sources?
- Do you buy food from established food businesses for events?
- Do you store, display or serve foods at room temperature?
- Do you store, display or serve cold foods?
- Do you store or display frozen foods?
- Is food cooked at the event?
- Is hot food displayed at the event?

photocopy this page and use it as part of your Food Safety Program.

Section D

How Food Poisoning and Contamination Occurs

People get sick from food poisoning because the food they've eaten has contained bacteria, viruses or chemicals. It can take from an hour to a few days to develop food poisoning, depending on the cause, but the best way of preventing food poisoning is to use safe food handling practices.

Bacteria are the biggest problem, because they are so common – in soil, on animals, people and even on clothes. In the kitchen, bacteria often come from vegetables and raw meat.

Sometimes these bacteria can move from these raw ingredients to cooked food, in a process called **cross-contamination**.

The ways these germs can move include:

- Hands to food.
- Cutting boards, knives and other utensils on to food.
- From one food to another, especially from raw to cooked food.

Once bacteria are in a food, they can increase their numbers quickly. They just need the right conditions. The 'right conditions' means time, water content and a temperature of between 5°C and 60°C (sometimes called the **Temperature Danger Zone**).

Food poisoning cases have often been linked with **high risk foods** not being handled safely, or being stored in the Temperature Danger Zone.

High Risk Foods: Include meat, seafood, poultry, dairy products, small goods, cooked rice, or any food product that contains these foods. For example: pies, quiches, prepared salads or desserts.

There are five key points to breaking this chain of food poisoning:

- Someone must be responsible for every aspect of food preparation and sales.
- Each person handling or preparing must know how to handle food safely.
- Equipment and utensils used in preparing the food is clean and germ-free.
- Correct and safe food preparation.
- Correct and safe food storage.

When preparing food, you also need to be aware of other contaminants, such as chemicals (for example, cleaning agents or sprays), or physical items (for example, pieces of plastic or wood), that may get in to the food.

By following the procedures and being watchful, you can prevent contamination from occurring in the preparation and handling of food at your event.

Receiving Food

Keeping food safe starts from the moment that the food arrives.

Check the following:

- Complete the Food Providers List.
- Check that your food suppliers, whether people or businesses, are supplying safe food. Are these businesses or food suppliers registered with your local council and do they operate a Food Safety Program?
- The Event Coordinator must ensure that all food donations supplied to the event are adequately packaged and labelled.
- It is useful to establish an identifying coding system for volunteers who are producing food for the event. This is useful if a food needs to be quickly recalled – it should not be necessary to identify the person who made the product by name. For example: all foods labelled Code 6 could mean all foods produced by Mrs. Smith.
- Check that the food has been protected from contamination during transport, by a sealed container or other packaging material. Also check that it has not been damaged during transport.
- Check the temperature of deliveries when they arrive – chilled foods should be below 5°C, frozen foods should be frozen solid and hot foods above 60°C. Transfer the delivered food to appropriate storage as soon as possible.
- Record the temperatures of chilled or hot foods on the **Food Providers List**.
- Dry goods, like bread, dry ingredients or canned foods, should be in good condition, without torn packaging or heavily dented cans.
- Check there is no evidence of chemical or pest damage or infestation.
- Keep all delivery notes, invoices or receipts related to purchased food products.
- *If in doubt, throw it out!*

Why Do We Do these Checks?

If food is not checked, we may receive food that could be unsafe. Food may be contaminated during transport if raw food comes in contact with cooked food.

Pests and physical items can also contaminate the food.

The Food Providers List can assist you if following up a food complaint or recall.

What Do I Do with this Page?

If you answered 'Yes' to the questions:

- Do volunteers prepare food at home for the event?
- Do you receive food donations from other sources?
- Do you buy food from established food businesses for events?

photocopy this page and use it as part of your Food Safety Program.

Section E

Preparing Food

- No pets are allowed in the food preparation area.
- Ensure all work surfaces and utensils are clean and sanitised before preparing food.
- If rubber gloves are worn, change gloves when commencing preparation of different food types
- If gloves aren't worn, wash your hands before commencing work and regularly throughout the preparation process.
- Use separate utensils for raw and cooked foods.
- Because it's easy to transfer bacteria from raw to cooked food, it's important to have separate utensils, including cutting boards and knives, for raw food and cooked food.
- If this is not possible, thoroughly wash and sanitise equipment between uses.
- Wash all fruit and vegetables in clean water before using them.
- Don't use food from damaged containers like dented cans, torn packaging, leaking packages and cracked eggs.
- To avoid **cross-contamination**, don't let raw food come into contact with cooked food.
- If you are making preserves, use only acidic foods like berries, citrus or stone fruit. Vegetable preserves must be in a solution that contains at least 50 per cent vinegar. Ensure all jars are sterilised before being filled by immersing them in boiling water for one minute.
- Frozen food should be thawed thoroughly before cooking.
- Thaw frozen food at the bottom of the refrigerator, in a lidded storage container or covered with cling wrap.
- Food can also be thawed in a microwave, but must be cooked immediately.
- Never put thawed food back into the freezer.
- Cook thawed food immediately after thawing.
- *If in doubt, throw it out!*

Handling and Preparing Food

- Cooked, or ready-to-eat food shouldn't be handled with bare hands. Use tongs, spatulas, spoons, or wear disposable gloves.
- Raw food to be cooked can be handled with bare hands, but hands must be washed between tasks.
- When using disposable gloves change them:
 - Every hour.
 - When they tear.
 - When you change tasks, like moving from cleaning to cooking, or from food preparation to serving cooked food, or handling money.

Why Do We Do these Checks?

- The food may be unsafe if it is not prepared in this manner. (See “How Food Poisoning and Contamination Occurs” Section D).
- Food may be cross-contaminated when raw food is in contact with cooked food, or through incorrect use of utensils.
- Food handlers may contaminate food.
- Pests, chemicals and physical items can also contaminate the food.

What Do I Do with this Page?

If you answered ‘Yes’ to the following questions:

- Do volunteers prepare food at home for the event?
 - Do you thaw food before further preparation?
 - Are ready-to-eat foods (such as salads) prepared before, or at, the event?
- photocopy this page and use it as part of your Food Safety Program.

Section F

Cooking, Heating and Cooling

- Ensure frozen food is thawed completely before cooking.
- Only remove meat from the fridge just prior to cooking it. Never leave it sitting around.
- Cook all foods thoroughly, especially meat, fish, and chicken.
- Use a probe type thermometer (A thermometer which penetrates into the centre of the food) to check that the internal temperature of the cooked food reaches at least 75°C.
- Throw out any marinade that was used on raw meats – do not baste food that is being cooked with this marinade.
- Cook eggs until both the yolk and white are firm.
- Always use clean utensils for cooked meats, never use the same plate that held the raw meat.
- When cooking, make sure that raw food does not come in contact with cooked foods.
- Reheat food thoroughly and ensure an internal temperature of 75°C is reached.

Cooling

- For faster cooling, divide the food into smaller quantities or place in shallow containers.
 - Food, once cooked and protected from contamination, may be left at room temperature until the temperature drops to 21°C – as long as this occurs within two hours. Then, refrigeration is required.
 - When cooling **high risk** food, the following temperature milestones should be met. (See FSANZ Food Safety Standards):
 - The temperature should fall from 60°C to 21°C within two hours.
 - The temperature should then fall from 21°C to 5°C within the next four hours.
 - The initial drop in temperature must be faster than the second drop in temperature, as bacterial growth is optimum at 43°C.
 - Check temperatures using a probe type thermometer.
 - *If in doubt, throw it out!*
- NB:** This cooling procedure doesn't apply to bakery goods such as cakes and biscuits. These products will, however, need to be protected from physical contamination through the use of a tea towel, for example.

Why Do We Do these Checks?

- If food was not cooked and cooled in this manner, it may be unsafe (See “How Food Poisoning and Contamination Occurs” Section D).
- Food may be cross-contaminated where raw food is in contact with cooked food, or through incorrect use of utensils.
- Food handlers may contaminate food.
- Pests, chemicals and physical items can also contaminate the food.

What Do I Do with this Page?

If you answered ‘Yes’ to any of these questions:

- Do volunteers prepare food at home for the event?
- Is food cooked and cooled before being transported to the event?
- Is food cooked at the event?

photocopy this page and use it as part of your Food Safety Program.

Section G

Product Labelling and Packing

- Ensure foods are protected from contamination, in sealed/closed containers or in cling wrap.
- Limit the time high risk foods are between 5°C and 60°C.
- Designated packaging area is to be clean and sanitary prior to starting packaging.
- Ensure packaging area is uncluttered and free from any material not used for packaging of food.
- Store packaging materials in safe and sanitary conditions.
- Do not use damaged packaging.

Food Labelling

- Food sold at events that raise money solely for charity or community causes do not need to be labelled.
- However, you *should* be able to answer a person's request about the food, such as what ingredients it contains. For this reason, it is a good idea to have all food labelled with at least the following:
 - A description of the food.
 - The name and address of the person or company who made it so that it can be traced, if there is a problem with the food.
 - A list of ingredients.
 - A 'best-before' date to show how long the food will keep.
 - Identification of the presence of nuts.
 - Any special storage conditions (for example, 'keep refrigerated after opening').
- The label may be handwritten, with a waterproof pen.
- The Event Coordinator must ensure that all food supplied to the event is adequately packaged and labelled.
- An identifying coding system for volunteers who are producing food for the event is useful if a food needs to be quickly recalled. It should not be necessary to identify the person who made the product by name. For example, all foods labelled with Code 007 means all foods produced by Mrs. Clancy.
- Use the **Food Providers List** to keep a record of all food supplied.
- Below is a sample of information to be included on product labels:



Food Allergies and Labelling

Because some people can be severely allergic to certain types of foods, it is important that information about the product is available upon request.

If you do not wish to label the food, a sign or brochure advising customers of the presence of foods that can cause allergies must be available.

Foods that commonly cause allergies include the following:

- Peanuts and peanut products.
- Gluten.
- Crustacea (shellfish) and Crustacea products.
- Egg and egg products.
- Fish and fish products.
- Soy beans and Soy bean products.
- Milk and milk products.
- Other nuts and nut products.
- Sesame seeds and sesame seed products.
- Sulphites at a level of more than 10mg/kg.

For more information, about allergies see this Web site: www.foodallergies.com.au

Why Do We Do these Checks?

- If food is not packed and protected, the food could be unsafe (See “How Food Poisoning and Contamination Occurs” Section D).
- Food may be cross-contaminated when raw food comes in contact with cooked food, or through incorrect use of utensils.
- Pests, chemicals and physical items can also contaminate the food.
- Food handlers may contaminate food.
- Labelling of food items ensures that the consumer of the food is informed of its contents. This is important where the consumer may be allergic to some food ingredients.
- Details on Food Providers are required if a food poisoning investigation is conducted.
- Food provider and ingredient details are also required when a recall has been issued by FSANZ, or by a food company.

What Do I Do with this Page?

If you answered ‘Yes’ to any of these questions:

- Do volunteers prepare food at home for the event?
 - Do you receive food donations from other sources?
 - Do you buy food from established food businesses for events?
- photocopy this page and use it as part of your Food Safety Program.

Section H

Food Storage

- Ensure all food and storage containers are stored off the floor or ground, to assist with pest control and cleaning.
- Do not store utensils in food, for example: a ladle in soup or spoon in icing.
- All storage areas are to be clean, sanitary, in good repair and pest-proofed.
- Store food away from direct sunlight and moisture.
- Chemicals, cleaning equipment and personal belongings must be stored separately from food.
- Ensure that all foods in storage are labelled and protected from contamination, in undamaged packaging or sealed containers.
- Stock is rotated, using the first in first out principle, so that food is within its use-by date or best before date.
- Only take food out from storage for further preparation when ready to use.
- *If in doubt, throw it out!*

Why Do We Do these Checks?

- If food is not stored in this manner, it could be unsafe (See “How Food Poisoning and Contamination Occurs” Section D).
- Food may be cross-contaminated through incorrect use of utensils.
- Pests, chemicals and physical items can also contaminate the food.

What Do I Do with this Page?

If you answered ‘Yes’ to any of the questions:

- Do you store, display or serve foods at room temperature?
- Do you store, display or serve cold foods?
- Do you store or display frozen foods?

photocopy this page and use it as part of your Food Safety Program.

Section I

Displaying and Serving Food

- Wrap or cover all food on display.
- Tag or label food trays, not the food.
- Do not mix food on display with new batches.
- Refrigerated displays should keep the food at 5°C or colder. Keep raw and cooked foods separate.
- Ensure utensils and display equipment are cleaned and sanitized before use.
- Have separate utensils available for raw and cooked items.
- Allow time for hot display (For example, Bain marie or pie warmer) to reach holding temperature before adding the food.
- Hot displays should keep the food at 60°C or hotter.
- Don't reheat food in hot display equipment.
- Hot foods and ready-to-eat foods not packaged must be protected from contamination.
- Disposable gloves should be worn and changed regularly when serving. Don't handle money with gloves.
- If gloves are not worn, hands should be washed regularly.
- Separate utensils are to be used for service to customers.
- Don't overload display equipment by stacking food above the level of the trays.
- Do not leave potentially hazardous foods at room temperature, at Danger Zone Temperatures of between 5°C and 60°C, for longer than four hours.
- Throw out any potentially hazardous foods which have been out of temperature control for longer than four hours.
- *If in doubt, throw it out!*

Why Do We Do these Checks?

- If food was not displayed in this manner, it could be unsafe (See "How Food Poisoning and Contamination Occurs" Section D).
- Food handlers may contaminate food.
- Food may be cross-contaminated where raw food is in contact with cooked food, or through incorrect use of utensils.
- Pests, chemical and physical items can also contaminate the food.

What Do I Do with this Page?

If you answered 'Yes' to any of these questions:

- Do you store, display or serve foods at room temperature?
 - Do you store, display or serve cold foods?
 - Is hot food displayed at the event?
- photocopy this page and use it as part of your Food Safety Program.

Section J

Temperature Control

Potentially Hazardous Foods including meats, dairy, poultry, fish, cooked rice, coleslaws and prepared salad (and any product that includes these), both in raw or ready to eat forms must be stored at the correct temperature. This means:

- Frozen foods to be stored frozen (solid) at -15°C or colder.
- Chilled foods to be kept at 5°C or colder.
- Hot foods at 60°C or hotter.
- If it is not possible for these foods to be kept at the appropriate temperature, the two four hour rule can be applied. The two hour/four hour rule is as follows:

The 'Two hour/four hour' Rule:

If any ready-to-eat high risk food has been at a temperature of between 5°C and 60°C :

- For a total time of less than 2 hours, it must be refrigerated or used immediately.
 - For a total of longer than 2 hours but less than 4 hours, it must be used immediately.
 - or
 - For a total of 4 hours or longer, it must be thrown out.
- Defrost freezers regularly and don't overload them.
 - Check and record the temperature of refrigeration equipment with a calibrated thermometer regularly. (See "Checking the Accuracy of your Thermometer" on page 38 of this booklet.) Report problems with fridge and freezer temperatures to the Event Coordinator immediately.

Time

- Don't keep food in storage too long. Date label containers and remember the 'first-in-first out' rule (use products with earliest use-by-date first).
- Throw high-risk food out after it's been out of temperature control, and in the Temperature Danger Zone, (That is, at temperatures warmer than 5°C and less than 60°C .) for four hours or longer.
- If the event is less than four hours from the point of the food leaving refrigerated storage to consumption of the food, use an insulated cooler with adequate ice blocks to completely cover the food and to keep the temperature as low as possible. Use a probe type thermometer to check the temperature inside the insulated cooler.
- Keep a record of the time the food is removed from temperature control on the Event Checklist. The food must be thrown out after four hours out of temperature control.

Contamination

- Raw food should be stored away from cooked food – For example, in your refrigerator, store raw food below cooked foods to prevent drips from the raw food potentially causing contamination to the cooked foods.
- Protect food from pests and other forms of contamination, ie. don't leave food without packaging or a protective cover. Cover all food with lids, foil or plastic wrap. Don't leave food in an opened can – transfer it to a suitable container.
- *If in doubt, throw it out!*

What Do I Do with this Page?

If you answered 'Yes' to any of these questions:

- Is food transported to the events in a refrigerator or cooler?
- Do you store, display or serve cold foods?
- Do you thaw frozen food before further preparation?
- Are ready-to-eat foods (such as salads) prepared before, or at, the event?
- Are potentially hazardous foods transported to the event?
- Is hot food displayed at the event?

Photocopy this page and use it as part of your Food Safety Program.

Section K

Transporting Food

- Don't allow animals or pets in a food transport vehicle.
- Food which has to be kept cold or frozen should be transported at the correct temperature.
- If you are transporting food to an event, keep chilled food cold by using an insulated cooler with plenty of ice or cold blocks.
- If you have an air conditioned car, it will be cooler to transport the food with the insulated cooler inside the car, rather than in the boot.
- Any meat in the insulated cooler must be protected or packaged, so it is not in direct contact with ice or cool packs.
- All foods are to be covered or protected. Using closed containers or cling wrap during transport.
- Food that is to be served hot should be transported cold and heated at the event where it's to be served, unless it can be transported quickly enough to avoid being in the Temperature Danger Zone of 5°C to 60°C. If out of the Temperature Danger Zone apply the two four hour rule (see Section J).
- *If in doubt, throw it out!*

Why Do We Do these Checks?

- If high risk food was not transported, correctly the food could be unsafe (See “How Food Poisoning and Contamination Occurs” Section D).
- Food at the Danger Zone Temperatures from 5°C to 60°C allows bacteria to grow and to be unsafe.
- Food may be cross-contaminated where raw food is in contact with cooked food, or through incorrect use of utensils.
- Pests, chemicals and physical items can also contaminate the food.

What Do I Do with this Page?

If you answered ‘Yes’ to the following question:

- Are potentially hazardous foods transported to the event?
photocopy this page and use it as part of your Food Safety Program.

Section L

Temperature Checking

Keeping food at the right temperature is very important to stop bacteria from growing. Remember:

- Frozen food to be frozen solid at -15°C or colder.
- Chilled foods to be kept at 5°C or colder.
- Hot food to be kept at 60°C or hotter.
- Avoid the Temperature Danger Zone (5°C to 60°C) for high risk foods for any longer than four hours. Apply the two hour/four hour rule (See Section J).
- Using a probe type thermometer (a thermometer which penetrates into the centre of the food) is the best method to check that these foods are not in the Temperature Danger Zone.
- When organising an event, ensure that food is consumed in less than four hours from the point of the food leaving refrigerated storage, to consumption of the food.
- Use an insulated cooler with adequate ice blocks to keep the temperature of food as low as possible.
- Use a probe type thermometer to check the temperature in the insulated cooler(s).

The 'Two hour/four hour' Rule:

If any ready-to-eat high risk food has been at a temperature of between 5°C and 60°C :

- For a total time of less than 2 hours, it must be refrigerated or used immediately.
- For a total of longer than 2 hours but less than 4 hours, it must be used immediately.
- or
- For a total of 4 hours or longer, it must be thrown out.

What to Do?

- Check and write down the temperature of storage equipment such as bain-marie, fridges and freezers, on the Event Checklist.
- Check and write down the temperature of food on arrival, on the Food Supplier List.
- Check and write down the temperature of cooking and hot holding displays during the event, on the Event Checklist.
- Check the two hour/four hour rule for ready-to-eat food.
- *If in doubt throw it out!*

Using a Probe Type Thermometer

(A Probe Thermometer is a thermometer that penetrates the surface of the food, taking the core temperature of the food)

- Store the thermometer in a clean and hygienic place. Train people working at the event in the proper use of this type of thermometer.
- Clean, sanitise and dry the thermometer before using it.
- Sanitise the probe of the thermometer by:
 - running the metal tip under hot water (80°C) for 6 seconds;
 - washing in a sanitising solution; or
 - using alcohol swabs.

Before taking temperature readings of food:

- Clean and sanitise the probe between checking each food, to prevent the food becoming contaminated.
- Sanitise the probe between taking the temperature of raw and cooked products.

When checking temperatures:

- Check the core temperature of food by inserting the probe into the centre of the food, or the thickest point. Measure liquids at their thickest point.
- Take the reading at least 10 seconds after insertion, when the temperature reading has stabilised.
- Place the thermometer probe between two packages of packed or frozen food items, to take a surface temperature measurement.
- Do not damage packaging when checking the temperature, as this may lead to contamination.
- Mix or stir liquids for example, soups and sauces, before checking their temperature.

What Do I Do with this Page?

Photocopy and distribute to anyone who will need to measure temperatures.

Photocopy this page and use it as part of your Food Safety Program.

ផ្នែក L

ការត្រួតពិនិត្យសីតុណ្ហភាព/កំដៅ

ការទុកដាក់ចំណីអាហារនៅក្នុងសីតុណ្ហភាពត្រឹមត្រូវគឺជាធានាសំខាន់ណាស់ ក្នុងការបញ្ឈប់មិនឲ្យបាក់តេរីកើតឡើងបាន៖

- ចំណីអាហារដែលត្រូវធ្វើឲ្យកក ត្រូវតែមានលក្ខណៈកករឹងទាំងអស់ដោយបិតនៅក្នុងកំរិត ១៥អង្សាសេ ក្រោមសូន្យ ឬត្រជាក់ជាងនេះ។
- ចំណីអាហារត្រជាក់ត្រូវតែបិតនៅក្នុងកំរិត ៥អង្សាសេ ឬត្រជាក់ជាងនេះ។
- ចំណីអាហារត្រូវតែបិតនៅក្នុងកំរិត ២០អង្សាសេ ឬក្តៅជាងនេះ។
- បញ្ជីស្តុកសីតុណ្ហភាពបិតនៅក្នុងកំរិតគ្រោះថ្នាក់ (៥ ទៅ ៦០អង្សាសេ) សំរាប់រយៈពេលលើសពី៥ម៉ោង ចំពោះចំណីអាហារដែលងាយខូចបំផុត។ អនុវត្តន៍វិធាន២ម៉ោង/៥ម៉ោង (សូមមើលផ្នែក)។
- ការប្រើប្រាស់អាហារស្រស់ស្អាតសីតុណ្ហភាព (ខ្នាតរង្វាស់សីតុណ្ហភាពដែលអាចចូលទៅដល់ជំរៅកណ្តាលនៃ ចំណីអាហារ) គឺជាវិធីសាស្ត្រដ៏ល្អបំផុតសំរាប់កែច្នៃឲ្យឲ្យដឹងថា ចំណីអាហារទាំងនោះ មិនបិតនៅក្នុងកំរិត សីតុណ្ហភាពដែលនាំឲ្យមានគ្រោះថ្នាក់ឡើយ។
- នៅពេលដែលធ្វើការរៀបចំពិធី សូមធ្វើឲ្យប្រាកដថា ត្រូវតែមានការទទួលបានភ្លាមនូវចំណីអាហារទាំងឡាយណា ដែលចេញផុតពីកន្លែងរក្សាទុកក្នុងទូទឹកកក ដោយមិនត្រូវទុកឲ្យលើសពី ៥ ម៉ោងឡើយ។
- សូមប្រើធុងត្រជាក់ដែលមានដាក់ស៊ុមហ៊ុំជុំសំរាប់រក្សាធាតុត្រជាក់ ដោយប្រើដុំទឹកកកឲ្យបានគ្រប់គ្រាន់ ដើម្បីរក្សា សីតុណ្ហភាពនៃចំណីអាហារឲ្យបានត្រជាក់បំផុត។
- សូមប្រើប្រាស់អាហារស្រស់ស្អាតសីតុណ្ហភាព ដើម្បីកែច្នៃមើលកំរិតសីតុណ្ហភាពនៅក្នុងធុងត្រជាក់ (ទាំងឡាយ) ដែលមាន ដាក់ស៊ុមហ៊ុំជុំសំរាប់រក្សាធាតុត្រជាក់។

វិធាន “២ម៉ោង/៥ម៉ោង”

បើសិនជាចំណីអាហារដែលធ្លិនស្រាប់ ហើយងាយខូចបានបិតនៅក្នុងសីតុណ្ហភាពមួយដែលមាន កំរិតពី៥ទៅ៦០អង្សាសេនោះ៖

- សំរាប់រយៈពេលជាសរុបតិចជាង២ម៉ោងនោះ លោកអ្នកត្រូវរក្សាចំណីអាហារនោះទុកក្នុងទូទឹកកក ឬក៏ទទួលបានចំណីអាហារនោះភ្លាម។
- សំរាប់រយៈពេលសរុបលើសពី២ម៉ោង ឬវិញតិចជាង ៥ម៉ោងនោះ លោកអ្នកត្រូវទទួលបាន ចំណីអាហារនោះភ្លាម; ឬ
- សំរាប់រយៈពេលសរុប ៥ម៉ោង ឬយូរជាងនេះ សូមបោះចោលចំណីអាហារនោះទៅ។

តើត្រូវធ្វើយ៉ាងណាខ្លះ?

- សូមកែច្នៃមើលហើយសរសេរចុះនូវសីតុណ្ហភាពនៃឧបករណ៍រក្សាទុកដាក់ចំណីអាហារ មានដូចជា បែនម៉ារី (bain-marie) ទូត្រជាក់ និងទូទឹកកក នៅលើបញ្ជីត្រួតពិនិត្យមើលពិធី។
- ត្រួតពិនិត្យហើយសរសេរចុះនូវសីតុណ្ហភាពនៃចំណីអាហារដែលទៅដល់ នៅលើបញ្ជីផ្តល់ចំណីអាហារ។
- ត្រួតពិនិត្យហើយសរសេរចុះនូវសីតុណ្ហភាពនៃការចំគិន និងឧបករណ៍មានកំដៅសំរាប់ដាក់បង្ហាញចំណីអាហារ នៅក្នុងអំឡុងពេលនៃពិធី នៅលើបញ្ជីត្រួតពិនិត្យមើលពិធី។
- ត្រួតពិនិត្យវិធាន ២ម៉ោង/៥ម៉ោង សំរាប់ចំណីអាហារដែលធ្លិនស្រាប់។
- បើសិនជាមានការសង្ស័យ សូមបោះចោលចំណីអាហារនោះទៅ!

ការប្រើប្រាស់ឧបករណ៍ម្ហូបអាហារ(ទ្រាស់)សំរាប់ស្នាក់នៅ/សីតុណ្ហភាព (ឧបករណ៍ម្ហូបអាហារស្នាក់នៅត្រូវតែមានស្នាក់នៅស្របច្បាប់ផ្ទះចំណីអាហារ ហើយមានប្រើប្រាស់ស្នាក់នៅ ចំណីអាហារ)

- សូមទុកដាក់រង្វាស់ស្នាក់នៅនេះនៅកន្លែងណាមួយដែលស្អាតមានអនាម័យ។ បង្ហាត់បង្រៀនអ្នកដែលធ្វើការនៅ
ពិតនោះ អំពីរបៀបប្រើរង្វាស់ស្នាក់នៅនេះ។
 - សំអាត រម្ងាប់មេរោគ និងសម្អាតរង្វាស់ស្នាក់នៅនេះ មុននឹងប្រើវា។
 - រម្ងាប់មេរោគនៅលើរង្វាស់ស្នាក់នៅដោយ៖
 - លាងក្នុងទឹកក្រហមរង្វាស់នោះនឹងទឹកក្តៅពិក្សាលម៉ាស៊ីន (៩០អង្សាសេ) ឲ្យបាន ៦នាទី;
 - លាងជាមួយទឹករម្ងាប់មេរោគ;ឬ
 - ប្រើសំឡីមានជាតិអាកុល
- មុននឹងស្នាក់នៅចំណីអាហារ៖
- សំអាត រម្ងាប់មេរោគរង្វាស់ស្នាក់នៅនេះ មុននឹងតែកក់នៅរវាងមុខម្ហូបអាហារមួយ ទៅម្ហូបអាហារមួយទៀត
ដើម្បីឲ្យសាបស្អាតការឆ្លងនាយឡើងវិញពីម្ហូបមួយទៅម្ហូបមួយទៀត។
 - រម្ងាប់មេរោគនៅលើរង្វាស់ស្នាក់នៅមុននឹងតែកក់នៅរវាងចំណីអាហារនៅ និង ចំណីអាហារចម្អិនរួច។
នៅពេលតែកក់វិញនោះ៖
 - សូមតែកក់មើលស្នាក់នៅចំណីអាហារ ដោយការដាក់បញ្ចូលរង្វាស់ស្នាក់នៅទៅក្នុងផ្នែកកណ្តាលនៃចំណីអាហារ
ឬក៏ផ្នែកម្ហូបដែលមានលក្ខណៈក្រាស់ជាងគេ។ សូមវាស់ស្នាក់នៅជាតិរវាងចំណីអាហារដែលបិទនៅក្នុងផ្នែក
ក្រាស់នៃអាហារ។
 - ចាប់មើលកំរិតនៅ ក្រោយពិសិករង្វាស់ស្នាក់នៅចូលឲ្យបានយ៉ាងហោចណាស់ក៏ ១០នាទីដែរ នៅគ្រាន់ដែល
ការចាប់យកកំរិតមានសភាពនឹងនលែងប្រែប្រួល។
 - សូមដាក់រង្វាស់ស្នាក់នៅរវាងកញ្ចប់អាហារកក់ដើម្បីស្នាក់នៅនៅផ្នែកខាងលើ។
 - សូមកុំធ្វើឲ្យកញ្ចប់ទាំងនោះខូចឬបែកធ្លាយ នៅពេលតែកក់មើលកំរិតនៅ
ដោយហេតុការណ៍ធ្វើឲ្យបែកធ្លាយកញ្ចប់អាហារទាំងនោះអាចធ្វើឲ្យមានការចម្លងនាយឡើងវិញ។
 - សូមដាក់បញ្ចូល ឬកូរចំណីអាហាររាវ ដូចជាសម្ល និងទឹកជ្រូលក់ជាដើម ឲ្យបានសព្វ មុននឹងស្នាក់នៅយកកំរិតនៅ។

តើខ្ញុំត្រូវធ្វើយ៉ាងណាជាមួយនឹងទំព័រនេះ?

ថតចម្លងហើយចែកចាយទៅឲ្យអ្នកដែលត្រូវវាស់កំរិតចំណីអាហារ។
ថតចម្លងទំព័រនេះ ហើយប្រើវាសំរាប់ការណែនាំនៅក្នុងកម្មវិធីសុវត្ថិភាពចំណីអាហាររបស់លោកអ្នក។

Event Checklist

Action Required:

- The Event Coordinator must use this checklist and keep it as a record:
 - Answer all questions.
 - Record at least two product temperatures where designated.
 - Describe what needs to be done or fixed in the 'Observations' column.
 - Action Required: what action was taken to overcome the problem?

Event _____

Date _____

Completed by _____

Part 1

Set Up Check	Yes	No	Observations
Are all equipment and utensils clean and ready for use?			
Are the premises free from pest activity?			
Are all suppliers used written down on your Food Providers List?			
Are temperatures of chilled and hot foods checked on arrival?			
Are products checked on arrival for contamination?			
Are all products labelled correctly?			
Are all products coded?			
Is all food protected from contamination?			
Are products in appropriate packaging?			
Do volunteers know what to be aware of when inspecting food?			
Are insulated coolers used for transport and storage stocked with sufficient ice blocks or cool packs?			
Are cooked and raw foods separated in storage?			
Are all foods stored off the ground?			
Are there adequate hand washing and drying facilities?			
Are food handlers familiar with safe food handling practices?			
Have all volunteers received information on safe food handling from your Food Safety Program?			
Do you have a calibrated probe type thermometer (a thermometer that penetrates the surface of food to take the core temperature)? (If applicable)			

Event Checklist

Event _____

Date _____

Completed by _____

Part 2

Operations Check	Yes	No	N/A	Observations
What time did the event start?				
Are all high risk foods which require refrigeration in chilled storage? If 'No', record the temperature of the food and the time the temperature was recorded				Name of food °C
Write down the temperature of a sample of foods in Chilled/Frozen Food Storage.	Name of food			°C
	Name of food			°C
	Name of food			°C
Are they in the correct temperature range? (Yes/No)				
Are all cooked foods free from the risk of cross-contamination from raw foods?				
Are all ready-to-eat foods free from the risk of cross-contamination from raw foods?				
Are separate utensils being used for different foods?				
Are volunteers checking cooked foods to make sure they are fully cooked?				
Are all foods on display protected from contamination?				
Are cooked hot foods displayed in hot holding equipment?				
Write down the temperature of a sample of hot foods.	Name of food			°C
	Name of food			°C
	Name of food			°C
Are staff following good hygiene practices?				
Is food waste disposed of appropriately?				
What time did the event finish?				
Has all equipment been cleaned and sanitised after use?				
Has food waste been removed from the site of the event?				
Action Required:				

គ្រប់គ្រងការងារអនាម័យសុវត្ថិភាពអាហារអង្គការ

បញ្ជីនៃកំណត់ត្រា

ការចាត់សកម្មភាពជាចាំបាច់

- អ្នកចាត់ចែងពិនិត្យប្រើបញ្ជីនៃកំណត់ត្រានេះ ហើយរក្សាទុកជាកំណត់ត្រាមួយ៖
 - ផ្តល់មធ្យោបាយគ្រប់គ្រងសំណួរទាំងអស់
 - កត់ត្រាទុកនូវកំណត់ត្រាផលិតផលយ៉ាងតិច២ នៅពេលដែលមានការចាត់តាំង
 - រៀបរាប់អំពីខ្លឹមសារនៃបញ្ជីនេះសម្រាប់ប្រើប្រាស់នៅក្នុងខ្លឹមសារ “ការសង្កេត”។
 - ការចាត់សកម្មភាពជាចាំបាច់៖ សកម្មភាពខ្លះដែលបានធ្វើឡើងដើម្បីដោះស្រាយបញ្ហា។

ព័ត៌មាន _____

ថ្ងៃខែឆ្នាំ _____

បំពេញនៅថ្ងៃ _____

ផ្នែក 1

នៃកំណត់ត្រានៃការងារ	មាន	អត់ទេ	ការសង្កេតមើល
តើខ្ញុំបកប្រែនិងគ្រឿងចានឆ្នាំងទាំងអស់ស្អាត ហើយលាងទុកដាក់សំរាប់ការប្រើប្រាស់ភ្លាមឬទេ?			
តើទីនៃឆ្នាំងមូលរួចចាកផុតពីសកម្មភាពសត្វល្អិតចង្រៃឬទេ?			
តើមានការកត់ត្រាចូលក្នុងបញ្ជីរបស់អ្នកផ្តល់ចំណីអាហារ នូវឈ្មោះអ្នកផ្តល់ចំណីអាហារទាំងអស់ដែលផ្តល់ចំណីអាហារដល់ពិនិត្យនេះឬទេ?			
តើមានការតែកមើលកំណើតចំណីអាហារក្តៅ និងត្រជាក់ នៅពេលចំណីអាហារទាំងនោះមកដល់ឬទេ?			
តើមានការតែកមើលផលិតផលនៅពេលមកដល់ ថាតើផលិតផលទាំងនោះមានការឆ្លងលាយឡំចុះឡើងឬទេ?			
តើផលិតផលទាំងអស់មានដាក់ក្នុងត្រីមត្រូវឬទេ?			
តើផលិតផលទាំងនោះមានដាក់ក្របមសម្ងាត់ឬទេ?			
តើមានការការពារមិនឲ្យចំណីអាហារទាំងអស់ឆ្លងលាយឡំចុះឡើងឬទេ?			
តើមានការខ្ជាប់ផលិតផលទាំងនោះឲ្យបានសមរម្យឬទេ?			
តើបណ្តាអ្នកស្ម័គ្រជំនាញទេចាំខ្លួនត្រូវដឹងយល់នូវអ្វីខ្លះ នៅពេលដែលមានការតែកពិនិត្យមើលចំណីអាហារនោះ?			
តើខ្ញុំបកប្រែរក្សាគុណភាពគ្រឿងដែលប្រើសំរាប់ការដឹកជញ្ជូន និងរក្សាទុក មានផ្ទុកផ្សិតកកស្ទះសំណុំគ្រឿងគ្រប់គ្រាន់ឬទេ?			
តើមានការដាក់ចំណីអាហារអំឡុង និង ចំណីអាហារនៅឲ្យនៅដាច់ដោយឡែកពីគ្នាឬទេនៅពេលរក្សាចំណីអាហារទាំងនេះទុកនោះ?			
តើមានការទុកដាក់ចំណីអាហារទាំងនោះឲ្យខ្ពស់ផុតពីដីឬទេ?			
តើមានគ្រឿងឧបករណ៍សំរាប់លាងនិងសម្អាតដែលគ្រប់គ្រាន់សំរាប់ឲ្យប្រើឬទេ?			
តើអ្នករៀបចំទុកដាក់ចំណីអាហារមានការដឹងយល់អំពីការប្រតិបត្តិរៀបចំចំណីអាហារដោយសុវត្ថិភាពឬទេ?			
តើអ្នកស្ម័គ្រចិត្តទទួលបានព័ត៌មានស្តីអំពីការរៀបចំទុកដាក់ចំណីអាហារដោយសុវត្ថិភាពពីកម្មវិធីសុវត្ថិភាពចំណីអាហារឬទេ?			
តើអ្នកមានប្រភេទឧបករណ៍គ្រឿងសំរាប់វាស់ស្ទង់កំដៅ (រង្វាស់កំដៅដែលអាចចាប់យកកំដៅពីផ្ទៃម្ហូបអាហារដល់ជំរៅស្នូលនៃម្ហូបអាហារ)ឬទេ? (បើសិនជាត្រូវអនុវត្ត)			

គ្រប់គ្រងកំណត់ត្រាទាំងអស់ត្រូវតែបំពេញជាភាសាអង់គ្លេស

បញ្ជីត្រួតពិនិត្យមើលពិធី

ពិធី

ថ្ងៃខែឆ្នាំ

បំពេញដោយ

ផ្នែក 2

នែកមើលកិច្ចប្រតិបត្តិការ	មាន	អត់មាន	អត់មានការណែនាំ	ការសង្កេតមើល
តើពិធីនេះបានចាប់ផ្តើមនៅម៉ោងប៉ុន្មាន?				
តើចំណីអាហារដែលអាយុទូទាំងអស់ ដែលត្រូវមានការដាក់ក្នុងទូទឹកកកនោះ បិតនៅក្នុងប្រអប់ត្រជាក់ឬទេ? បើសិនជាមានការឆ្លើយថា “អត់ទេ” សូមកត់ត្រាទុកនូវកំរិតកំដៅនៃចំណីអាហារនោះ និងពេលដែលគេបានកត់ត្រាទុកនូវកំដៅចំណីអាហារនោះ។				ឈ្មោះចំណីអាហារ
សូមសរសេរចុះនូវកំរិតកំដៅនៃចំណីអាហារខ្លះៗ ដែលទុកនៅក្នុងប្រអប់/គ្រឿងប្រដាប់ប្រើប្រាស់។	ឈ្មោះចំណីអាហារ			អង្សាសេ
	ឈ្មោះចំណីអាហារ			អង្សាសេ
	ឈ្មោះចំណីអាហារ			អង្សាសេ
តើចំណីអាហារទាំងនោះបិតនៅក្នុងកំរិតកំដៅត្រឹមត្រូវឬទេ? ត្រូវហើយ/អត់ទេ				
តើចំណីអាហារមិនរួចទាំងអស់ រួចផុតពីលទ្ធភាពនៃគ្រោះថ្នាក់ឆ្លងប៉ះពាល់ជាមួយនឹងចំណីអាហារនៅឬទេ?				
តើចំណីអាហារដែលគ្រឿងប្រដាប់ប្រើប្រាស់រួចចាកផុតពីការឆ្លងប៉ះពាល់ជាមួយនឹងចំណីអាហារនៅឬទេ?				
តើមានការប្រើឧបករណ៍និងធានាឆ្លាំងឆ្លាស់របស់ចំណីអាហារខុសៗគ្នាឬទេ?				
តើអ្នកស្ម័គ្រចិត្តធ្វើការត្រួតពិនិត្យចំណីអាហារមិនរួច ដើម្បីធានាឲ្យប្រាកដថា ចំណីអាហារទាំងនោះពិតជាមានការចម្អិនត្រឹមត្រូវឬទេ?				
តើមានការការពារចំណីអាហារទាំងអស់ដែលគេតាំងបង្ហាញ ដើម្បីកុំឲ្យមានការឆ្លងប៉ះពាល់ឬទេ?				
តើចំណីអាហារមិនត្រូវទាំងអស់ មានដាក់បង្ហាញនៅក្នុងឧបករណ៍ត្រូវឬទេ?				
សូមសរសេរចុះនូវកំរិតកំដៅនៃចំណីអាហារត្រូវទាំងអស់	ឈ្មោះចំណីអាហារ			អង្សាសេ
	ឈ្មោះចំណីអាហារ			អង្សាសេ
	ឈ្មោះចំណីអាហារ			អង្សាសេ
តើបុគ្គលិកគោរពតាមការអនុវត្តក្នុងអនាម័យឬទេ?				
តើមានការបោះចោលសំណល់ចំណីអាហារឲ្យបានត្រឹមត្រូវឬទេ?				
តើម៉ោងប៉ុន្មានទើបពិធីនោះចប់សព្វគ្រប់?				
តើមានការលាងសំអាតនិងរម្ងាប់មេរោគនៅលើឧបករណ៍ប្រើប្រាស់ទាំងអស់ក្រោយពីការប្រើប្រាស់រួចឬទេ?				
តើមានការប្រមូលយកចេញនូវកាកសំណល់ចំណីអាហារពីកន្លែងធ្វើពិធីនោះឬទេ?				
ការចាត់សកម្មភាពជាបន្តបន្ទាប់៖				

What Do I Do with the previous four Pages?

- Photocopy the previous four pages, containing the 'Food Providers List' and the 'Event Checklist', and use them as part of your Food Safety Program.
- Event Coordinator to complete the 'Food Providers List' and Part 1 of the 'Event Checklist' before the event. Part 2 of the 'Event Checklist' is to be completed during event

តើខ្ញុំត្រូវធ្វើយ៉ាងណាចំពោះព័ត៌មាន៤ទំព័រមុននេះ?

- ថតចម្លងព័ត៌មាន៤ទំព័រមុននេះ ដែលមាន“បញ្ជីអ្នកផ្តល់ចំណីអាហារ” និង “បញ្ជីត្រួតពិនិត្យពិធី” ហើយប្រើព័ត៌មានទាំងនេះ សំរាប់កម្មវិធីសុវត្ថិភាពចំណីអាហាររបស់លោកអ្នក។
- អ្នកចាត់ចែងពិធីត្រូវបំពេញ “បញ្ជីអ្នកផ្តល់ចំណីអាហារ” និងផ្នែក ១ នៃ “បញ្ជីត្រួតពិនិត្យពិធី” មុននឹងពិធីចាប់ផ្តើម។ ចំណែកផ្នែក ២ នៃ “បញ្ជីត្រួតពិនិត្យពិធី” ត្រូវបំពេញនៅក្នុងអំឡុងពេលពិធីដំណើរការ។

Additional Information

Checking the Accuracy of Thermometers (Calibration)

To make sure that food is at the correct temperature, you need to check temperatures regularly. To do this properly, you'll need an accurate thermometer.

You should check the accuracy of your thermometer *at least quarterly* using the following calibration procedure:

- Crush ice into a container.
- Add enough pre-cooled water to make an ice/water mixture or slurry.
- Insert thermometer into the mixture.
- Wait three minutes and record the temperature.

The temperature should read 0°C. If it varies by more than 1°C (up or down), it should be adjusted or, if that's not possible, replaced.

Probe type thermometers have a limited battery life, and the batteries should be replaced towards the end of their useful life if accuracy is to be maintained.

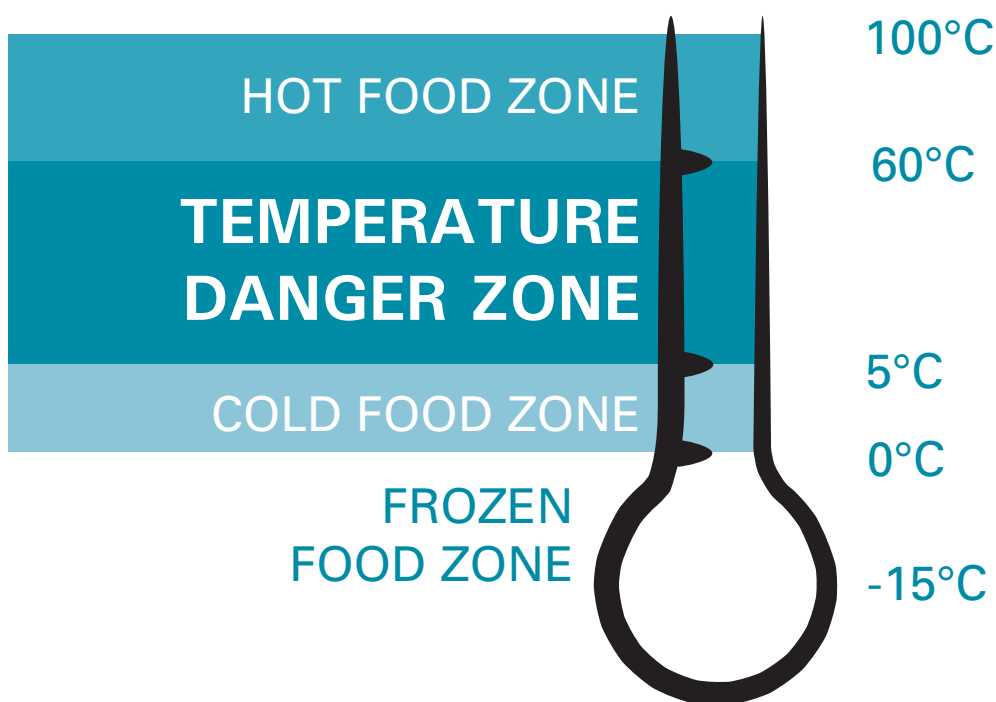
Hot Calibration

If you cook, your thermometer will also have to be calibrated at a high temperature. Place the thermometer into boiling water and allow a few minutes for the temperature to stabilise. The temperature should read 100°C when the thermometer is removed.

Chill thermometers (in refrigeration units) need to be calibrated regularly, as they can become damaged. You can do this by placing your portable thermometer near the chill thermometer and comparing the reading. If the chill thermometer reading does not match your calibrated thermometer you should contact your refrigeration service.

If you use temperature indicators, these should be checked against a calibrated thermometer prior to use. Replace the indicators if they are not accurate.

Keep **High Risk Food***

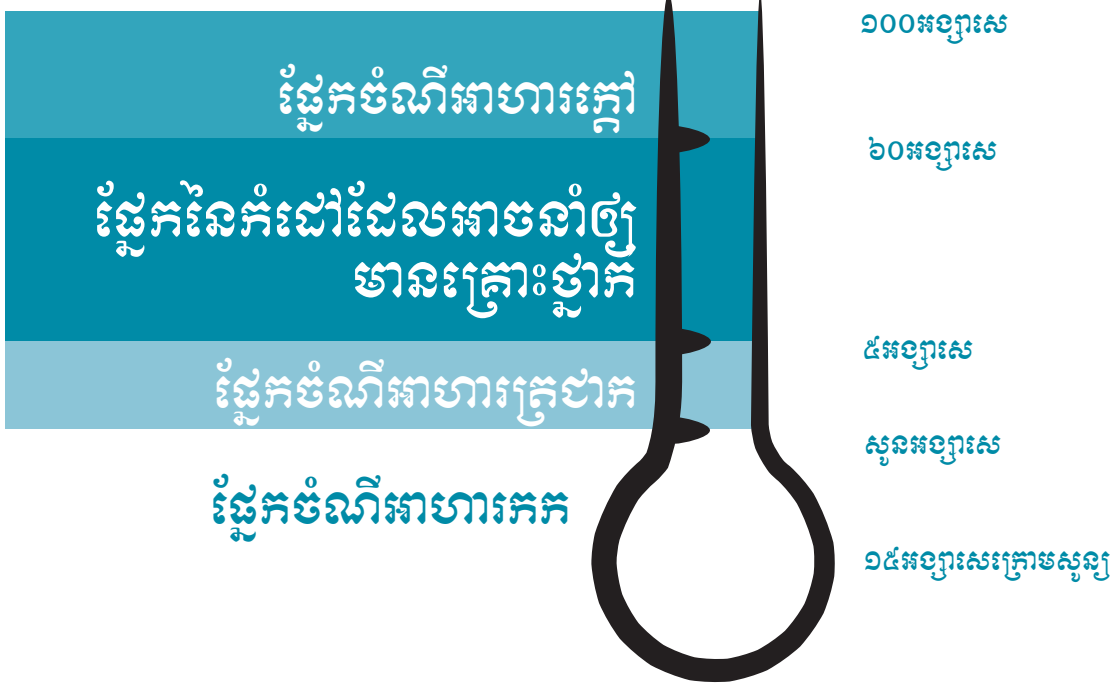


out of the **Temperature Danger Zone**

*HIGH RISK FOOD INCLUDES meat, seafood, poultry, eggs, dairy products, and smallgoods, and foods which contain these foods, for example: quiches, sandwiches and prepared salads.

Other foods become high risk food when they are cooked, like rice and pasta.

រក្សាចំណីអាហារ ដែលទាយខូចបំផុត *



រួមផ្សំពីផ្នែកនៃកំដៅដែលអាច នាំឱ្យមានគ្រោះថ្នាក់

* ចំណីអាហារដែលទាយខូចបំផុត រួមមានសាច់ស្ករ អាហារសម្រុះ សាច់មាន់ ស្រីកស្ករ ផលិតផលទឹកដោះគោ និងទំនិញក្នុងកញ្ចប់ និងអាហារដែលមានផ្ទុកអាហារបែបនេះ។ ឧទាហរណ៍ ចំណីប្រើស្នូ សាងទឹក និងសាងទឹកដែលទាយខូច។ ចំណីអាហារដែលទាយខូច ដែលអាចក្លាយជាចំណីអាហារដែលទាយខូចបំផុត នៅពេលដែលអាហារបែបនេះត្រូវបានកកស្ទះ មានដូចជាជ័រ និងបាយដូង។

