

# Emergency Catering Food Handlers Checklist

## What do I need to keep food safe?

- Wash and dry your hands before you touch food.
- Clean work areas before you start work.
- Keep raw food separate from cooked and ready to eat foods.
- Clean your utensils, bowls, chopping boards and cutlery before you start work.
- Keep ingredients at the right temperature
  - Store cold foods below 5°C.
  - Store Hot foods above 60°C
- Wash your hands, utensils and equipment after making one food and before you make another food.
- If you have a cut or wound make sure it is completely covered by a waterproof wound strip or bandage
- Do not work if you are sick!

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

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