RISK ASSESSMENT WIZARD



# FOOD HYGIENE & CATERING

## Safety Guide

Scouting Guiding

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|---|---|---|
| Key Benefits | Control Measures | Checklist Items |

## KEY BENEFITS

### Illness Prevention

Instills hygiene practices that prevent illness and contamination.

### Organisational Skills

Develops organisational skills through planning and managing group meals.

### Teamwork

Improves teamwork by assigning roles and responsibilities in catering.

### Problem-Solving

Encourages practical problem-solving with limited equipment.

## KEY HAZARDS & CONTROL MEASURES

### Cross-Contamination

- ✔ Use separate chopping boards for raw/cooked
- ✔ Clean and sanitise surfaces between tasks
- ✔ Store raw foods below cooked foods
- ✔ Use colour-coded equipment

### Allergen Exposure

- ✔ Collect allergy information before events
- ✔ Label all meals clearly
- ✔ Prepare allergen-free meals separately
- ✔ Train all food handlers on allergens

### Temperature Control

- ✔ Keep cold food below 5°C
- ✔ Keep hot food above 63°C
- ✔ Use probe thermometer to check temperatures
- ✔ Refrigerate leftovers promptly

### Poor Hand Hygiene

- ✔ Provide handwashing facilities with soap
- ✔ Wash hands before handling food
- ✔ Wash hands after handling raw food
- ✔ Use hand sanitiser as backup

RISK ASSESSMENT WIZARD

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