

## **Food Hygiene Streatham Common Community Garden**

We handle, prepare, store and serve food occasionally eg refreshments and harvest celebrations on a small scale, so we do not need to register with the Food Standards Agency

<https://www.food.gov.uk/safety-hygiene/providing-food-at-community-and-charity-events>

### **Harvesting our produce:**

- We advise volunteers to wash their hands before harvesting fruit and vegetables.
- We also advise volunteers to wear one-use only gloves if they have them when harvesting and washing the produce.
- The harvest is then put into our clean containers. We mostly sell the produce in new brown paper bags.
- We recommend that consumers wash the produce before cooking and eating

### **Sharing refreshments at SCCG**

- We always recommend that volunteers wash their hands before they prepare, help to cook or eat food, with warm soapy water.
- If it's not possible to wash their hands we will provide hand sanitising wipes or gels to disinfect them.
- We wash or change dish cloths, tea towels, sponges and oven gloves regularly and let them dry before we use them again.
- We take great care to keep all utensils and dishes clean before preparing food to avoid cross-contamination.
- We use different utensils, plates and chopping boards for ready-to-eat foods and raw foods that are to be cooked, and wash them thoroughly between tasks.

We do not cook meat. We do not BBQ meat

## **Washing up at SCCG**

We use warm, soapy water to wash our:

- hands
- work surfaces
- chopping boards
- knives

Warm water will ensure that the soap or detergent lathers up properly. It is important that the soap lathers so it can be more effective at removing the bacteria.

To kill any harmful bacteria properly, we make sure we use detergents and disinfectants properly.

- We leave it on the surface for the time specified in the instructions
- We read the manufacturers guidance to see if it needs to be diluted before use
- We use the sanitiser to clean the surface, removing any: dirt, food or grease. We re-apply to the visibly clean surface and leave for the required time to disinfect the surface.

## **We make sure we handle food safely**

The practical tips we follow for when we are making food **at the garden** and **at home** for small numbers of people:

- We prepare food in advance and freeze it, if we can, but ensure the food is properly defrosted before we use it
- We wash our hands regularly with soap and water, using hand sanitisers if hand washing facilities are not available
- We always wash fresh fruit and vegetables
- We keep raw and ready-to-eat foods apart
- We do not use food past its use-by date
- We always read any cooking instructions and make sure food is properly cooked before we serve it
- We ensure that food preparation areas are suitably cleaned and sanitised after use and wash any equipment you are using in hot soapy water
- We keep food cool

**We ask people to remember to ask if any food we are serving contains allergens which will affect them.**

The 14 allergens are:

- celery
- cereals containing gluten – including wheat (such as spelt and Khorasan), rye, barley and oats
- crustaceans – such as prawns, crabs and lobsters
- eggs
- fish
- lupin
- milk
- molluscs – such as mussels and oysters
- mustard
- tree nuts – including almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts
- peanuts
- sesame seeds
- soybeans
- sulphur dioxide and sulphites (if they are at a concentration of more than ten parts per million)

This applies also to the additives, processing aids and any other substances which are present in the final product. For example, sulphites, which are often used to preserve dried fruit, might still be present after the fruit is used to make chutney. If this is the case, we need to declare them.

## **Cakes**

We serve home-made cakes at our community events. They should be safe to eat if:

- a recipe from a reputable source is used
- the people who make them follow good food hygiene advice (see above)
- the cakes are stored and transported safely

## **Making and transporting cakes**

If we make a cake at home we advise volunteers to :

- use recipes from reputable sources
- always wash their hands before preparing food
- make sure that surfaces, bowls, utensils, and any other equipment is clean
- don't use raw eggs in anything that won't be thoroughly cooked, such as icing or mousse
- keep cheesecakes and any cakes or desserts containing fresh cream in the fridge
- store cakes in a clean, sealable container, away from raw foods

On the day, when volunteers bring in cakes from home or run the stall, they should:

- transport cakes in a clean, sealable container
- make sure that cheesecake and any cakes or desserts containing fresh cream are left out of the fridge for the shortest time possible, ideally not longer than 4 hours
- when handling cakes use tongs or a cake slice

## **Storing cakes**

We keep cakes and baked goods with high sugar content in:

- airtight containers - this will prevent mould growth through absorption of moisture from the atmosphere
- the fridge - cakes will last for longer, but their quality may be affected

Any cakes with high moisture additions, such as cream added after baking, will be taken home.

There are some types of icing, such as ganache and buttercream, that can be kept outside the fridge. It's best to store them somewhere cool and dry. Check the guidelines for storage of the particular icing product you will be using.

## **Using jam jars**

It is safe to re-use glass jam jars occasionally to supply home-made jam or chutney as long as the jars are properly washed. If jam jars are re-used, they should be free from chips and cracks, and should be sterilised prior to each use. Well-fitting lids will also minimise any hygiene risks to the food in the jars.