

MANAGEMENT TIPS

Food Safety Checklist

Food Safety is a top priority in an Aged Care facility. Tick off the boxes in this checklist to ensure that you're adhering to the highest standards of food safety in your Aged Care kitchens.



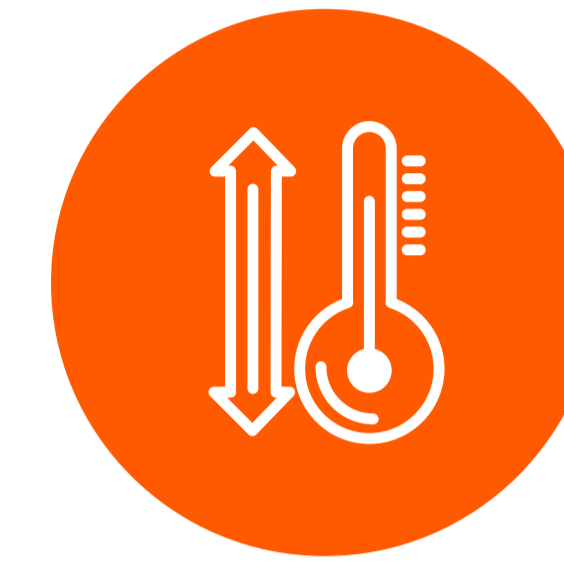
Train everyone in the food handling team on a regular and consistent basis. Conduct training in the kitchen and service areas where they work, with real food safety examples. This form of training is far more relevant, meaningful and impactful than an online tutorial

Tick here



Good hygiene is everyone's responsibility. Ensure everyone understands and applies correct hand washing and hygiene protocols

Tick here



Ensure food is never served in the temperature danger zone - and is colder than 5°C and hotter than 60°C. Use a high-quality Food Thermometer to ensure accurate temperatures are achieved

Tick here



All safety systems (HACCP), standardised practices and procedures should be documented and clearly understood by all staff; having paperwork alone is not enough

Tick here



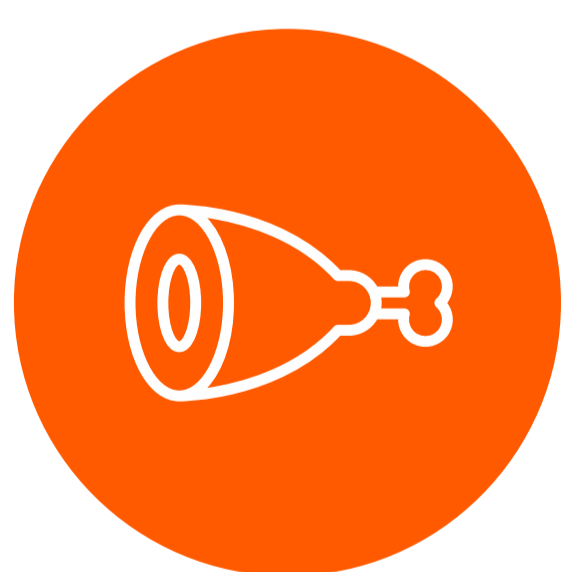
Know where your food is coming from and check the condition when it arrives

Tick here



Know how your food is stored using clear dates label

Tick here



Have safety practices for handling raw and cooked foods to avoid cross contamination

Tick here



Food safety also means it is safe for the individual resident - so must be the appropriate texture they can safely swallow

Tick here



Know and accommodate each resident's dietary requirements, including any food allergies and intolerances

Tick here