

# Health and Safety

## Food Safety Checklist - cooking

The below can be used to remind those who are providing or cooking food what needs to be considered to keep the food you are serving safe.

**Will you ensure that food preparation areas are suitably cleaned and sanitised before use?**

Yes

**Will you ensure that you regularly wash your hands with soap and water or use hand sanitiser if handwashing facilities are not available?**

Yes

**Will you ensure that you wash all fresh fruit and vegetables?**

Yes

**Will you keep raw and ready to eat foods apart?**

Yes

**Will you ensure that you will not use food past its use-by date?**

Yes

**Will you make sure that any cooking instructions are read?**

Yes

**Will you make sure that food is properly cooked before you serve it?**

Yes

**Will you ensure that food preparation areas are suitably cleaned and sanitised after use?**

Yes

**Will you ensure that any equipment you use is washed in hot soapy water?**

Yes

**Will you keep food out of the fridge for the shortest time possible?**

Food that needs to be chilled should not be left out of the fridge for more than four hours. After this any food should be thrown away or put back in the Fridge

Yes

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## Cakes

The below can be used to help remind those who are baking cakes at home for the event what they need to follow

**Are you using a recipe from a reputable source?**

Yes

**Will you ensure that you regularly wash your hands with soap and water?**

Yes

**Will you ensure that any equipment you use is washed in hot soapy water?**

Yes

**Will you ensure that food preparation areas are suitably cleaned and sanitised before use?**

Yes

**Will you ensure that raw eggs won't be used in anything that won't be thoroughly cooked?**

Yes

**Will you transport the cakes in a clean sealable container?**

Yes

**Signed:**

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