

Eat Safe

LOGAN



EAT SAFE ESSENTIALS



STAFF REQUIREMENTS

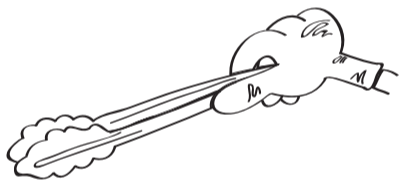
FOOD SAFETY SUPERVISOR

- The food business has notified Council of the Food Safety Supervisor who is contactable when the business is operating.



SKILLS AND KNOWLEDGE

- All staff have appropriate skills and knowledge in food safety and hygiene matters.



CONTACT WITH FOOD

- Food handlers avoid unnecessary contact with food, e.g. use utensils where possible.



HEALTH OF FOOD HANDLERS

- Staff experiencing food-borne illnesses are temporarily excluded from food handling.



PERSONAL HYGIENE

- Staff have clean hands, wear clean clothing, minimal hand and wrist jewellery and hair is tied back or covered.
- Staff wash their hands correctly and at appropriate times (e.g. prior to handling food).
- Hand wash basins are only used for hand washing.
- Liquid soap, single-use towels and warm water are available at hand wash basins.

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