



Melrose Rural Care
Food Handling and Storage Practices

At the Melrose Rural Care we adhere to careful food handling, safe food preparation and storage practices.

1. The use of good hygiene practices such as regular hand washing and drying, in accordance with our 'Infection Control Policy'. This is especially important prior to food handling. Educate children about good hygiene practice and when cooking with children observe for actions that require them to re-wash their hands eg. licking fingers, wiping their nose etc.
2. Food should not be handled by anybody that has an infection or is currently, or has recently been, ill.
3. The use of thoroughly clean equipment and the immediate cleaning of equipment are crucial so there is no food contamination the next time the equipment is used.
4. Careful attention paid to prevent cross contamination of bacteria from raw foods to cooked foods with your hands or tools eg. use separate chopping boards for raw and cooked meats.
5. Food needs to be cooked thoroughly. Ensure meats are properly thawed (in the refrigerator) before cooking. The rapid cooling of cooked food is also important to prevent food poisoning.
6. Cold foods need to be stored at below 5°C, and hot foods kept at above 60°C. this prevents or slows bacterial growth.
7. Label and date any foodstuffs stored in the refrigerator, or cooking supplies cupboard (if not in original container). Use by best before date or else discard.

At the Melrose Rural Care children bring their own food in their own containers which are kept in the refrigerator. Any formulas or breast milk should be labelled with date received (and expressed if breast milk), the child's name and immediately refrigerated.

Director - Melrose Rural Care

Date 04/08

Review Date 04/09

Reference: Food Safety-Department of Health of SA

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