

Procedure for Home Delivery & Take Out Sales

1. Before food preparation commences, clean and sanitize all worktops and cooking equipment. Note that sanitizer must have a surface contact time of 2 minutes minimum. Use boiling water to sterilize utensils.
2. All food must be thoroughly cooked to 75°C, kept hot or cooled quickly to reheat later. Note that hot food must be piping hot and cold food must be cold. Maintain the cold chain throughout from storage to service. Monitor temperatures with a sanitized probe thermometer and record.
3. All staff must follow strict hygiene practices. Hand washing at 45°C – 55°C with antibacterial soap is a must on entering the kitchen, spotlessly clean uniforms, disposing of tissues and paper towel in a covered bin. Do **NOT** come to work if feeling unwell or if anybody at home is unwell. Inform your Manager immediately.
4. Thorough cleaning after meal service or food preparation. Wash and sanitize all surfaces thoroughly. Use paper towels rather than cloths.
5. Aprons, tea cloths and all protective clothing **MUST** be washed at 60°C.
6. Sterilization of ware, cutlery and glasses is imperative. Ensure the rinse cycle of the dishwasher is 82 °C, or too hot to handle after the cycle. If you do not have a dishwasher, use boiling water to sanitize or use disposable ware.
7. Keep food covered at all times.
8. Food can be ordered on-line or by phone with card payment. Food can be collected from a bench outside or delivered by the food company van. There is no requirement for personal interaction.
9. Delivery boxes must be either disposable or rigid boxes must be sanitised, lined with disposable paper and thoroughly cleaned after delivery.
10. Advice and support is available from **THE FOOD SAFETY COMPANY** at **021 4355917**.

The Food Safety Company

18 -19 College Green, Dublin - Tel: 01 2091904
Island Cross, Little Island, Cork - Tel: 021 4355917

Email info@thefoodsafetycompany.ie Web: www.thefoodsafetycompany.ie