

Top 5 Food Safety Factors for Food Service Businesses



For more food safety information, visit foodsafety.govt.nz/food-safety-toolkit or scan the QR code with your smartphone

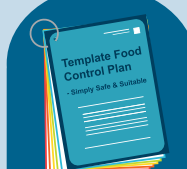
1. Training

All your staff must know what they need to do to keep food safe and suitable. Here are some ways to train and upskill the team:

Reading Buddy guides



Look through your Food Control Plan



Pair newbies with experienced staff



Always explain the **why**

2. Cleaning and sanitising

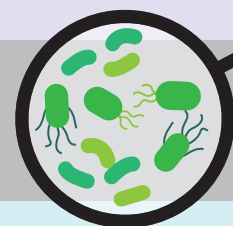
Cleaning removes dirt and helps stop bugs from growing.

Sanitising kills harmful **bugs** left on clean surfaces



Campylobacter, Salmonella, E. coli, and other bacteria can live up to two hours on regularly touched surfaces like benches, taps and door handles.

Did you know? Some bacteria can *double* every 20 minutes!



3. Hand hygiene

One of the most common ways bugs get into food is from people – mostly from their hands.

1 in 4 people have faecal bacteria on their hands



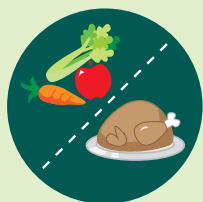
KILL 90% of BUGS by washing your hands properly

How to properly wash your hands:

- 1 Wet hands under running water
- 2 Rub hands together with soap for 20 seconds
- 3 Rinse hands with water
- 4 Dry hands thoroughly with a paper towel, hand drier or clean, dry towel

4. Separation

Using separate equipment and surfaces helps stop bugs spreading on food.



Keep cooked food separate from raw food.



Keep allergens separate.

Food allergens include:

Lupin
Peanuts
Crustacea
Molluscs
Fish
Milk
Egg
Gluten
Wheat
Soy
Sesame
Sulphites
Almonds
Brazil nuts
Cashews
Hazelnuts
Macadamias
Pecans
Pine nuts
Pistachios
Walnuts

5. Temperature Control

Keeping food at the right temperature helps to stop bugs growing.

Cook food to 75°C (and over)

Take temperature from the centre of the food



Hot food needs to be kept above 60°C until served

The danger zone: 5°C to 60°C

Cold food should not be in this zone for more than 4 hours and hot food for no more than 2 hours



Chill food and store it below 5°C



Time in the danger zone (5°C to 60°C)

0 to 2 hours:

Serve, or chill, or heat to 75°C.

2 to 4 hours:

Serve, or heat to 75°C. Do not chill.

More than 4 hours:

Throw out.



Even small traces of allergens on equipment and surfaces can cause an allergic reaction that may be life-threatening.