



# Blue Mountains Food Rescue

## *Safe Food Handling Practices*

### **Everyone handling rescued food at any time must ensure:**

- They do not handle food if they are ill to prevent contamination (for example, vomiting, diarrhoea, fever).
- They wash hands with hot soapy water and dry with single use paper towel before handling ready-to-eat food and after handling raw foods. Utensils should also be cleaned in the same way.
- They wash hands after being in contact with a source of contamination (e.g. after going to the toilet, sneezing, coughing, eating, drinking or touching the hair, scalp or body).
- Wounds are covered with a waterproof bandage or dressing.
- All clothes and food preparation surfaces are clean.
- They do not eat, sneeze, blow, cough, spit or smoke around food.
- They turn away from food and others if you cough or sneeze, disposing tissues and washing hands after it occurs.
- If disposable gloves are used, they must be exchanged and discarded after handling raw food, going to the toilet, using tissue or handkerchief, touching body or if they are torn.

*For food safety updates, please visit:*

**[www.foodstandards.gov.au](http://www.foodstandards.gov.au)**