Food Handling at Welcome days
You do not need a food hygiene certificate to make food for charity events. However, you need to make sure that you handle food safely.

Keeping food safe
Following the 4Cs of food hygiene, cleaning*, chilling, cooking and avoiding cross-contamination will help you prepare, make and store food safely.

Here are some general practical tips for when you're making food for large numbers of people:
- prepare food in advance and freeze it, if you can, but ensure the food is properly defrosted before you use it
- wash your hands regularly with soap and water, using hand sanitisers if hand washing facilities are not available
- always wash fresh fruit and vegetables
- keep raw and ready-to-eat foods apart
- do not use food past its use-by date
- always read any cooking instructions and make sure food is properly cooked before you serve it
- ensure that food preparation areas are suitably cleaned and sanitised after use and wash any equipment you are using in hot soapy water
- keep food out of the fridge for the shortest time possible [And no more than 4 hours]

Foods that need extra care - Avoid.
Some foods are more likely to cause food poisoning than others. These include:
- raw milk. raw shellfish. soft cheeses. pâté. foods containing raw egg. cooked sliced meats.

Cakes
You can serve home-made cakes at community events. They should be safe to eat if:
- a recipe from a reputable source is used
- the people who make them follow good food hygiene advice- Ie hand washing and clean equipment.
- the cakes are stored and transported safely a clean, sealable container and away from raw foods
- make sure that cheesecake and any cakes or desserts containing fresh cream are left out of
the fridge for the shortest time possible, ideally not longer than 4 hours
• when handling cakes use tongs or a cake slice

*Cleaning*
Wash hands before you prepare, cook or eat food, where possible with warm soapy water.
Wash or change dish cloths, tea towels, sponges and oven gloves regularly
Taken from. https://www.food.gov.uk/safety-hygiene/providing-food-at-community-and-
charity- events

Ask food donors to provide a brief list of ingredients so that the food servers are aware of
ingredients and potential allergens.

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