

FOOD SAFETY

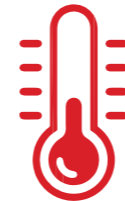
PLAYING YOUR PART

Preventing food borne illness is one of ATS' top most priorities and we must all play our part to make this a success.



UNDERSTANDING FOOD SAFETY:

- Food safety is the practice of handling, preparing and storing food in ways that prevent food-borne illness.
- Safe food has no harmful organisms and/or chemicals that can cause illness.
- The basis of a good food-safety system consists of a combination of Good Manufacturing Practices (GMP), Sanitation Standard Operating Procedures (SSOP), and a Hazard Analysis and Critical Control Point (HACCP) system.



BASICS OF HACCP:

- Avoid cross contamination – use the right color-coded boards and knives combinations.
- Avoid contact between raw food and cooked food.
- Clean and sanitize mess & kitchen surfaces, utensils, thermometers and hands while preparing food.
- Thoroughly wash and sanitize all fruits and vegetables.
- Cook foods to the right core temperature of 75°C by checking with a food thermometer.
- Serve food at the right temperature of 63°C for hot food and 5°C for cold food by checking with a food thermometer.
- Only use clean potable water.



FOOD HANDLER REQUIREMENTS

- Do your 6 monthly medicals, test and/or get vaccinated for Typhoid and Hepatitis A.
- Do health and hygiene check with the supervisor every day before shift.
- When you are sick do not prepare food for others.
- Bath before shift, and maintain high levels of personal hygiene.
- Wash and sanitize hands every 30 minutes or as required.
- Wear and use the right PPE at all times.
- Do not wear jewellery or heavy make-up.



FOOD SAFETY INCIDENTS AND MANAGEMENT:

- Report any incidents of food contamination or food borne illnesses immediately.
- Be honest, and participate in incident investigations if requested.
- Keep food samples of all foodstuffs and meals prepared. Store samples in freezer for 5days.
- Ensure all corrective and preventive measures arising from the incident investigation are implemented within the time required.
- Talk about incidents, and near misses with other workers to prevent them from happening again.

Stay Vigilant. Be Food Safe Always!

With fewer incidents, a business can be more productive and profitable. By incorporating safety rules, employees avoid injury as well as illness from exposure to hazardous substances.

SAFETY IS OUR CULTURE