

## **St. Neots Evangelical Church Food Hygiene Policy:**

### **Preparing and cooking food at home for consumption at SNEC events.**

Dear Friends,

Thank you for being prepared to serve by preparing food for a church event. You may be aware that we are registered with the local Environmental Health Dept (EHD) because of the nature and frequency of food being served at the church. This requires us to ensure that certain food preparation standards are met.

The difficulty for churches is that we cannot, of course, control cooking arrangements at home. So, we do hope that this guide will help us to comply with food regulations and keep the EHD happy.

#### **T.R.E.A.T. M.E.**

Seven essentials when bringing food to church

**T**emperatures: Minimum 75C when cooking. 63C when reheating. Chilled food to be kept below 8C – bring in a cool bag.

**R**ice: do not reheat – cook at church or serve cold.

**E**nsure everything is thoroughly cooked.

**A**s short a time as possible off heat between home and church. Slow cookers are the best option

**T**o avoid cross contamination, use separate knives and boards for raw meat. Place cooked dishes in separate, sealed containers if they contain allergens.

**M**issing a slice? You treated yourself to a slice of that flan (or anything else) the night before! Sorry – we can't serve the rest.

**E**aten some earlier? Sorry – we can't serve the rest. Thank you for your help.

Many thanks for your help.