





# Food Safety Conversation No14: Catering Premises & Equipment

| Key Learning   | What You Need To Know  |  |
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| <p>kitchens should be designed, constructed and used to minimise the risk of cross contamination of foods and assist in cleaning and disinfection.</p>  | <p><b>Structural Requirements</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Kitchen design should flow from raw to cooked to avoid the risk of cross contamination</li> <li><input type="checkbox"/> Separate storage should be provided for raw and ready to eat foods</li> <li><input type="checkbox"/> Walls, floors and work surfaces should be constructed of materials suitable to allow effective cleaning</li> <li><input type="checkbox"/> Food premises should be proofed to prevent pest access and harbourage</li> <li><input type="checkbox"/> Ventilation must be provided (natural or mechanical)</li> <li><input type="checkbox"/> Removable insect proof screens are fitted to any open windows which can then be removed and cleaned</li> </ul> <p><b>Food Equipment</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Separate equipment is used for raw &amp; ready to eat foods to avoid cross contamination</li> <li><input type="checkbox"/> Wood or wooden products are not recommended unless they are well maintained and can be effectively cleaned and disinfected</li> <li><input type="checkbox"/> Food equipment should be checked before use for signs of damage and removed from use if defective</li> <li><input type="checkbox"/> Food service plates, dishes and crockery should be checked before use for damage, particularly looking for chips and cracks within ceramic items, as this could easily lead to foreign body contamination</li> </ul> <p><b>Maintenance</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Food contact surfaces, equipment and utensils must be maintained in good condition and checked before use. If damaged they should be removed from service and clearly labelled "Do Not Use"</li> <li><input type="checkbox"/> Any defective structure, equipment or utensils should be recorded on the Compass Repair &amp; Maintenance Record form, or client based system, and reported to the correct maintenance provider to fix.</li> </ul> |    |
| HACCP Stages   | Colleague Validation   |  |
| <ul style="list-style-type: none"> <li>• All Stages</li> </ul>   | <ol style="list-style-type: none"> <li>1. What should wash hand basins be provided with?</li> <li>2. Where a single wash sink is provided what should you do between uses?</li> <li>3. What should you check for before using food equipment?</li> <li>4. Give examples of separate raw and ready to eat food equipment?</li> <li>5. How would you report defective food equipment?</li> </ol>   |  |
|  |  | More Information   |
|  |  | <p>More information can be found within the <b>Good Hygiene Practice Guide No: 14 Catering Premises &amp; Equipment</b> and the HSE website</p>  |