





Food Safety Conversation No14: Catering Premises & Equipment

FS.SC.014.03

Key Learning	What You Need To Know	
<p>Good design, construction, location of equipment and workflow of a kitchen help minimise the risk of cross-contamination and aid cleaning and maintenance.</p>	<p>Structural Requirements</p> <ul style="list-style-type: none"> • Kitchen design should allow workflow from delivery, to preparation, through to cooking and service. • Separate storage should be provided for raw and ready-to-eat foods. • Walls, floors and work surfaces should be constructed of materials suitable to allow effective cleaning. • Food premises should be proofed to prevent pest access and harbourage. • Suitable mechanical or natural ventilation must be provided to ensure that heat and/or humidity does not build up. • Wash hand basins, supplied with hot and cold water, bactericidal soap and single use towels, must be provided and used only to wash hands. • Separate sinks designated for food and sinks for equipment washing should be available. Where there is only one sink, this must be thoroughly cleaned and sanitised between uses (not acceptable in ROI). <p>Food Equipment</p> <ul style="list-style-type: none"> • Separate, clearly designated, complex equipment must be provided for raw and for ready-to-eat foods, to avoid cross-contamination. • Wood or wooden products are not recommended unless they are well maintained and can be effectively cleaned and disinfected. • Lighting must be sufficient to allow for safe working and easy inspection of all areas. • Food service ware and crockery should be checked for damage, such as chips and cracks, before use. Any damaged items must be discarded to prevent foreign body contamination. <p>Maintenance</p> <ul style="list-style-type: none"> • 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 discarded or clearly labelled “Do Not Use” • Any defective structure, equipment or utensils should be recorded on the Compass Repair & Maintenance Record form, or client based system, and reported to the correct maintenance provider to fix. 	  
		
HACCP Stages	Colleague Validation	More Information
<ul style="list-style-type: none"> • All Stages 	<ol style="list-style-type: none"> 1. What should wash hand basins be provided with? 2. Where a single sink is provided for equipment and food, what should you do between uses? 3. What should you check for before using food equipment? 4. Give examples of separate raw and ready-to-eat food equipment? 5. How would you report defective food equipment? 	<p>More information can be found within the Good Hygiene Practice Guide No:14 Catering Premises & Equipment and the HSE website</p>