



Food Safety Management System



Bittern Meadow CIC

This document outlines the food safety management system for Ascend Adventure Limited and Bittern Meadow CIC. It details our Hazard Analysis and Critical Control Points for hot and cold food and drinks served to participants, staff and volunteers as part of our delivery of outdoor interventions.

Refrigeration and cold store

Hazard: Due to the outdoor and sometimes remote nature of our work on occasion we do not have access to refrigeration to store foods at appropriate temperatures with potential for food spoilage.

Critical Controls: To combat this we select tinned, dried or otherwise preserved products where appropriate. After seeking guidance from Chartered Institute of Environmental Health enforcement officers we use quality cool boxes with ice packs, when possible we select venues with refrigeration facilities, we freeze food stuffs prior to expedition and store /defrost in cool boxes for an appropriate period of time. We use only products within a use by date and purchase ingredients such as milk fresh each day where possible. We keep cool boxes closed and in a suitably shaded area where possible. We will maintain awareness of and seek to reduce the likelihood of the conditions required for biological contamination.

Outdoor food preparation

Hazard: Potential for physical or biological or chemical contamination from the natural environment

Critical Controls: We clean and sanitise food preparation areas and use clean chopping boards and knives, we keep food stuffs covered or in containers with lids for as long as possible, we place lids on saucepans when cooking. We will spray sanitise frequently touched areas/items/hands with a sanitiser (BSEN1276:2001).

Suppliers

Hazard: Potential for purchase of contaminated food

Critical Controls: We purchase quality food from reputable suppliers with an awareness of food hygiene ratings. We keep receipts for all purchases to make food traceable. We select produce which remains within the use by date.

Personal hygiene

Hazard: Potential for chemical, physical or biological contamination from staff, participants or volunteers

Critical Controls: We provide written and verbal instruction regarding expected standards of hygiene whilst preparing or cooking food, including hand washing instructions. We provide liquid soap, water, paper towels and hand sanitiser. We provide brightly coloured plasters.

Waste and Pest Control

Hazard: Potential for physical, biological or chemical contamination from the build up of waste products or pest infestation.

Critical Controls: The temporary nature of our expedition kitchens means a population of pests are unlikely to accumulate but we will disinfect and sanitise food preparation areas, checking for pest infestation and taking appropriate action. We will remove all waste from sites using available waste disposal or recycling measures. We will ensure all food waste is collected in a clearly distinguished receptacle and disposed of appropriately.

Allergens

Hazard: Potential for allergic reaction to a food product or ingredient by staff, participant or volunteer.

Critical Controls: We will seek to ascertain written indication from participants and volunteers as to whether they have any allergies prior to purchase and preparation of food in many cases. We can tailor menus to ensure allergens are not present if we are aware in advance like this. We will make all staff and volunteers aware of potential allergens and keep allergens stored separately and securely. We are unable to guarantee total freedom from allergens for participants and they will be made aware of this. We will take emergency action if required in the event of an allergic reaction. We will check and retain relevant allergen information until after food has been safely consumed.

Cooking temperatures

Hazard: Potential for biological contamination as a result of failing to reach adequate cooking temperatures, particularly with high risk foods.

Critical Controls: We will ensure that cooking times are long enough, we will use a probe to ensure a temperature of 75° for 30 seconds or 70° for 2 minutes are obtained. We will aim to serve food immediately once cooked and will not re-heat more than once.

Washing up

Hazard: Potential for biological or chemical contamination of utensils through inadequate washing up.

Critical Controls: We will remove washing up from site and wash thoroughly once hot water and detergent are available at the office where items are only required for single use (e.g. day programs). We will use hot water, detergent and rinse after scraping food waste off utensils. We will use disposable washing up cloths and sponges which are regularly replaced and air dry rather than use tea towels.

Review

This policy was reviewed on 22/02/2021 by Melanie Wheeler, Operations Director

Next review due 22/02/2023