



# Help and Advice

Northern Synod Office, 4 College Lane, Newcastle upon Tyne NE1 8JJ (0191-232 1168)

## Bulletin 38: FOOD SAFETY

The Help & Advice Group was set up by Synod in 2009, to support local churches in being informed and effective in their life and mission. The group was disbanded in 2014, as part of a simplification of Synod committees, and its work continues through the Trust Officer, under the oversight of the Trust. We are willing to try to provide specific advice on particular topics. Please get in touch if you have questions or suggestions.

This article is part of a series giving an overview of particular subjects on interest for local churches. We also circulate general updates from time to time. Bulletins will also be posted on the members' area of the website with direct links to other websites.

Where readers are directed to web-based resources, the Synod Office is willing to respond to reasonable requests for printed out information for readers without web access, although they may find it more satisfactory to follow up their interest through their local library's web access.

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### Food Handling

The Food Standards Agency has responded to various questions raised by the Churches' Legislation Advisory Committee.

The FSA confirms that church volunteers handling food are *not* required to have a formal qualification in food hygiene, provided that they have the necessary knowledge to handle food safely. Help & Advice recommends that it may therefore be sensible for at least one person in the church to have had some basic training, particularly if food or drink is served regularly at your church.

In response to specific questions, the FSA gave the following advice (summarised here).

- It is fine to serve cakes made at home and brought to church. The overriding rule is simply that food or drink be safe.
- Foods that will not be consumed within 4 hours should be either cooled down as quickly as possible and stored in a fridge or freezer, or kept hot. This should prevent the risk of bacteria growing, if food is left out between 8° and 63° C. Food should not be reheated more than once, and you should ensure food is steaming hot throughout, reaching a core temperature of 70° for at least 2 minutes.

Churches are advised to carry out a basic risk food hygiene assessment, and put in place appropriate procedures to ensure food is safe.

This bulletin supplements previous bulletin 29, which may be downloaded from:

[www.urch-northern-synod.org/members/members\\_downloads/h&a\\_29.pdf](http://www.urch-northern-synod.org/members/members_downloads/h&a_29.pdf)

Our Property Handbook carries further information on food safety and registration with your local authority if you serve food regularly: (user name: synod; password: calvin)

[www.urch-northern-synod.org/members/members\\_downloads/S261N.pdf](http://www.urch-northern-synod.org/members/members_downloads/S261N.pdf).

The FSA has produced a series of frequently asked questions on *Catering Advice for Charity and Community Groups Providing Food*: <http://tinyurl.com/kfzvdvz>

For further information, the FSA's leaflet *Community and Charity Food Provision – Guidance on the Application of the EU Food Hygiene Law* can be downloaded from: <http://multimedia.food.gov.uk/multimedia/pdfs/hall-provision.pdf>

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