



ANGLICAN DIOCESE OF CANBERRA AND GOULBURN

PARISH OF MANUKA

Food Safety Policy

It is the policy of the Parish of Manuka of the Anglican Diocese of Canberra and Goulburn that where food is provided as an aspect of our ministry, irrespective of whether food is sold or provided free of charge, the food service should be of a consistent high quality. Food should be prepared and delivered in such a way to comply with Australian Food Safety Standards and the relevant Food Act within the State or Territory in which the event is being carried out.

We are committed to high standards of food handling hygiene. This will be achieved by:

- Complying with all relevant standards, acts and regulations that apply in each State and/or Territory of Australia;
- Providing good quality, safe food;
- Ensuring all workers (employees and volunteers) have the skills, knowledge and training required to fulfil the responsibilities and tasks assigned to them at food events;
- Maintaining the premises and equipment in good working order;
- Keeping the premises and equipment clean;
- Maintaining good pest control management practices;
- Dealing with approved food suppliers where relevant;
- Ensuring that quality assurance measures are maintained for the food and services provided
- Labelling ingredients of all food sold for parish fundraising activities including where applicable advice that food has been prepared in a kitchen with nuts / traces of nuts
- Adhering to a no nut policy for all food stored indoors in parish facilities and served onsite in recognition of nut allergies among staff and members of the congregation.
- Food for sale for fundraising purposes which contains nuts must be sealed at all times on site and packaging must have a clear label stating “this item contains nuts”. These items must be sold at a separate “Contains Nuts” point of sale and not mixed with other no nuts products. These items must not be opened for inspection or consumption on site.

This policy is endorsed by:

The Rector and Wardens

Date: Oct 2021

- **Resources:** [ACT Food Stall Guidelines](#)
- Food Safety ACT : <https://www.health.act.gov.au/sites/default/files/2019-10/Food%20Safety%20Guide%202019.pdf>
- Free online food handling training: <https://www.health.act.gov.au/sites/default/files/2019-10/Food%20Safety%20Guide%202019.pdf>