

STORAGE AND HANDLING

- Keep food products and utensils wrapped or enclosed for protection from contamination during transportation. Animals, chemicals and any substance which could contaminate the food may not be transported with the products.
- Keep uncooked sausages at ambient temperature for no more than two hours. If the products may be stored longer than this, a refrigerator or chilly bin will be needed.
- Keep food products at a height of at least 45 centimetres from the ground, unless adequately protected from contamination by dogs.
- All food products must be enclosed in order to protect them from contamination, for example leaving the lid on the margarine, keeping the sausages in an enclosed container.

FOOD HANDLER

- When preparing the food, use “no touch” methods. One way of doing this is:
 1. Place a serviette on your hand; then
 2. Place the bread or bun on the serviette using tongs; and then
 3. Place the sausage or hot dog on the base with another pair of tongs.

A key point to remember is that the person handling the money (even if a glove is used) must not touch the food items with his hands, because harmful viruses and bacteria can be transmitted in this way.

- Wash your hands after using the toilet and before commencing work.
- Don't smoke or chew gum.
- Wear a clean apron.
- Don't handle the food if you are suffering from an illness.
- Don't wear jewellery on your hands or forearms.
- Cover wounds on your hands and forearms with a waterproof bandage.

SANITATION

Locate the stands or stalls within 50 metres of a toilet and hand basin.