

Food Safety

The Food Standards Agency¹ and Ecclesiastical Insurance² provides the following guidance for 'providing food at community and charity events':

Basic food safety guidelines for churches

Typical precautions could include:

- Keeping church premises clean, well maintained and in good condition, **if** food is prepared there.
- Ensuring food preparation surfaces are in good condition, easy to clean and disinfected.
- Purchasing food from reputable suppliers.
- Paying attention to any 'use-by' dates.
- Storing raw and ready-to-eat food properly.
- Making sure that food is cooked and prepared properly.
- Keeping food covered to help protect it from bacteria and prevent contamination.
- Adopting good hygiene practices when preparing food.

Food hygiene certificates

We are not required to have food hygiene certificates to make and sell food for charity events. However, we do make sure that we handle food safely.

Allergen information

We do not need to provide information about allergens present in the food as ingredients. However, wherever possible we will try to provide information orally or in writing for those visiting our churches, from the packaging it comes in.

Context

Our churches all have very different remits for providing food, and we recognise that some have kitchens and others do not. Therefore, what we provide varies considerably across our churches.

Rev Tim G J Starling
Vicar
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¹ www.food.gov.uk/safety-hygiene/providing-food-at-community-and-charity-events

² www.ecclesiastical.com/risk-management/food-safety-churches/