



ALLURE CAFÉ FOOD SAFETY PROGRAM POLICY

VERSION NUMBER: 3.002FEB2021JRJP

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SCOPE: Allure Cafe

AIM: To ensure that food and beverage served by allure café at all time are:

- A. Safe and hygienic for consumption
- B. Meet the current quality standard of the principal executive officer.

PURPOSE: This policy has been developed to remain compliant with but not limited to:

- A. Food Standards Australia New Zealand Act.
- B. Council requirements.
- C. Food safety Act

EFFECTIVE DATE: 4th Feb 2021.

AUDIENCE: All internal and external customers of Allure cafe

POLICY STATEMENT

Any employee of Allure Cafe, who is conducting any practical training and/or preparing, cooking and serving/selling food to internal and external customers on the premise must ensure that:

- 1.1 The café dine in and alfresco areas have been fully cleaned as per industry standard (FOH Manager to delegate responsibility)
- 1.2 The kitchen has been fully cleaned and inspected as per industry standard (Head Chef to delegate responsibility)
- 1.3 Expiry dates of food must be positioned in a visible manner to minimize risk of food spoilage or contamination.
- 1.4 The right chopping board colours are used for the right type of ingredients as per HACCP:
 - A. Red-raw meat
 - B. Blue-raw seafood
 - C. Yellow-raw poultry
 - D. Green-fruits and vegetables
 - E. White-dairies and cooked sweet pastry and yeast produce
 - F. Brown-cooked food and cooked savory pastries



PREVENT CROSS CONTAMINATION

USE CORRECT COLOUR CODED CHOPPING BOARDS & KNIVES

RAW MEAT

RAW FISH

RAW POULTRY

FRUIT & VEG

COOKED MEAT

BAKERY & DAIRY

HYGIPLAS

- 1.5 The Kitchen fridge and freezer must have at least 2 temperature checks daily, one in the morning and one in the evening before end of shift and recorded. The Service fridge for café and display fridge temperatures must be checked once prior start of service and once at the end of service and recorded.
- 1.6 Chemicals are to be kept away from food in a designated area.
- 1.7 Analog thermometers should be calibrated at least once a week if present in kitchen.
- 1.8 Storage areas must be set at the right temperature range:
 - A. Fridge 1-4 C (perishables & Potentially Hazardous Food)
 - B. Freezer: -18 to -24 C (PHF)
 - C. Dry store: 10 to 21 C (semi-perishable items only)(non-perishable can be stored at room temperature)
- 2.0 Any food being reheated must be done so at above 61 C (ideally 75 C)(HACCP)
- 2.1 2-4 hour rule principle must be used to minimize microbiological contamination.

2-4 HOUR RULE

2-4 hour rule is a guideline set by FSANZ/HACCP to minimize food contamination and food poisoning. The best definition of 2-4 hour rule is as per below;

1. **1st 2-hour window (upon delivery);** food can be stored and/or processed/prepared and/or cooked
2. **2nd 2-hour window;** food must be refrigerated for at least 2 hours (preferably chilled)
3. **3rd 2-hour window;** food can be prepared and cooked. Food cannot be stored again after the final 2 hour window and must be discarded.



- 2.2 All food handlers should wear their full PPE.
- 2.3 Food should be inspected upon delivery. If the food delivered show signs of damage or contamination, it must be refused.
- 2.4 Food handlers must ensure that they wash their hands regularly in between jobs as per the below guide:

HAND WASHING PROCEDURES



- 2.5 Tools and equipment should be washed in between jobs.
- 2.6 Any employees who witness any breach in food safety and hygiene should vouch their concern to the Executive Head Chef or any Manager.
- 2.7 Food should be stored at above 15cm from the ground.



2.8 Food should be cooked at the right temperature as per the guide below:

Cooking Temperature Guide Degrees Celsius	
Steak/Beef	
Rare	51
Medium-rare	55
Medium	63
Medium-well	71
Well done	77
Lamb	
Rare	55
Medium-rare	63
Medium	71
Well done	77
General	
Chicken	81
Turkey	80
Pork	63
Ground Poultry	75
Ground Meat	71
Fish and Shellfish	63
Eggs and Egg Dishes	71
Casseroles	71
Stuffing, Dressing	75
Reheated Leftovers	75

2.9 Cold food ready for consumption must be held in between 1-4 C and hot food ready for consumption must be held in between 61-85 C.

2.10 Tongs are being used to handle food from service fridge to customers.



2.11 One sink in the kitchen is used solely for food preparation and another sink in the kitchen is dedicated to dishwashing.

2.12 One sink in the kitchen is dedicated for sanitary purposes with access to hot water.

3.0 Food must be displayed properly as per the below guideline to minimize contamination:

ORGANISATIONAL STANDARDS

ALLURE CAFÉ





3.1 Any food stored must be labelled, wrapped, dated and stored accordingly using FIFO or LIFO rotation.

REFRIGERATION SHELVING HIERARCHY

CONDIMENTS Top shelf



DAIRY & YEAST PRODUCTS



COOKED FOOD READY FOR CONSUMPTION

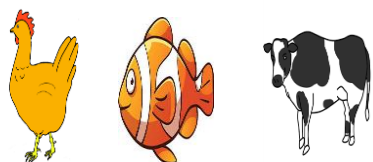


COOKED STOCKS, SAUCES & SOUPS

RAW VEGETABLES & RAW FRUITS



RAW MEAT, RAW SEAFOOD & RAW POULTRY



Lowest shelf

DRY STORE SHELVING HIERARCHY

Top shelf

LIGHT ITEMS



LIGHT COMMODITIES, SPICES & MEDIUM ITEMS



HEAVY COMMODITIES & HEAVY ITEMS



Lowest shelf