



# Food Safety and Hygiene Educators

## NQS Element 2.1.2 Health practices and procedures

## NQS Element 7.1.2 Management systems

Name Educator 1	
Name Educator 2	
Name Educator 3	
Name Educator 4	
Name Educator 5	

E = **Embedded** I do that **ALL** the time

K = I **know** I need to do that, but I don't do it all the time

T = Please **teach** me how to do it or improve my understanding of why I need to do it.

**ED1    ED2    ED3    ED4    ED5**

### Storage

Are all containers with food in them dated?					
Is all food covered and dated in sealable food grade containers, inside and outside the refrigerator?					
Are all storage areas clean?					
Are chemicals stored well away from storage areas that contain food?					
Is all perishable food brought from home is placed in the fridge on arrival?					

### Fridge and Freezer

Is raw food separated from and stored below cooked food?					
Is food thawing in the fridge covered and stored below cooked foods (to prevent juices dripping onto and contaminating other food)?					
Is all food in the fridge within the food's expiry period?					

### Food Preparation

Do you only refrigerate perishable food that's been in the temperature danger zone between 5°C and 60°C for two hours or less?					
Do you only reheat perishable food that's been in the temperature danger zone between 5°C and 60°C for two hours or less?					
Is perishable food that has been in the temperature danger zone for more than 4 hours thrown away (including leftovers)?					
Is leftover food that has been served to children thrown out?					

### Allergies

Are the names and medical management /risk minimisation plans of children with special dietary requirements easy to see/read?					
Are you aware of children's special dietary requirement during meal service?					
Do you follow service allergy policies (eg nut policy)?					

### Actions required

