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# **APCM REPORT ON FOOD SAFETY AT ST MARY'S CHURCH, WOBURN**

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**APRIL 2023**

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**FOOD SAFETY REPRESENTATIVE**

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## Scope of operations

- Service of biscuits, coffee and tea after church service at the back of church
- Service of cooked food off the premises by volunteers from the church congregation for special occasions
- Service of cooked food for church activities like “Souper Tuesday, Alpha Course or Marriage counselling course
- Hiring of the Crypt for private functions where scratch cooking can take place

**Legal compliance is required for premises that serve food to the general public. Even though food served is not for commercial gain, St Mary’s crypt fall into that category and therefore are subject to Food Safety audit by Central Bedfordshire Council Environmental Health Officers every 3 years. These audits may either be done on site or via questionnaire**

### Objective

Objective of Food Safety surveillance is to ensure that food served on the church premises are not the source of a public health incidence of food poisoning

### Food Safety is management

Food safety in St Mary’s is the responsibility of:

- Linda Cudjoe, Food Scientist and Food Industry Leadership (BSc Food Science and Biochemistry, Level 4 HACCP, Accredited Food Safety and HACCP trainer)
- All volunteers who use the crypt – Basic Food Hygiene training

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## Safer Food Better Business

<https://www.food.gov.uk/business-guidance/safer-food-better-business-for-caterers>

- Procedures in the crypt are aligned with the principles of the UK Food Standards Agency, Safer Food Better Business, link above;
- Allergen management in place requiring declaration of any of the 14 legal allergens present in the food either as an ingredient or through potential cross contamination;
- Clear segregation to be maintained for different allergens in food with a disclaimer to highlight potential for cross contamination of allergens if it is deemed impossible to control;
- Temperature checks to be maintained for all foods served in church or in the crypt to follow FSA requirements of <8 degrees for cold food; >63 degrees for hot holding. Foods held outside of these temperatures to be held for a maximum of 4 hours before discarding;
- Food must be probed if storage and service exceeds 2 hours;
- Washing and sanitizing of hands during service is strictly adhered to;
- Fridges are maintained at < 5 degrees;
- Fridges in the crypt kitchen are emptied of food after use. No food is left in this area after the event;
- There is no food stored in the fridge in the server area. Only milk and fruit juice used for regular group meetings eg. Pilates and mother and toddler groups is stored there. It is crucial that milk and juice stored in the fridge is only used within the prescribed “useby” date on pack;
- Volunteers of St Mary’s who provide and serve food must demonstrate proficiency in food hygiene. This is done through the team putting themselves through Institute of Environmental Health Officers (IEHO) accredited or equivalent basic food hygiene program; and
- Scratch cooking carried out in the crypt for private events is the responsibility of the person hiring.

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## **Cleaning**

The crypt and kitchen area is cleaned after each use with deep cleaning by parish volunteers at least twice a year.

## **Training**

Volunteers who provide food for church functions are responsible for ensuring that they have adequate food hygiene training. The recommended training is IEHO approved Basic Food Hygiene.

## **Audits**

The crypt is audited by Central Bedfordshire Council every 3 years. The last audit was conducted in July 2022 with the 5 star award. There were recommendations to:

- Print SFBB pack and place in folder in kitchen;
- Adapt the forms in SFBB for use in serving food.

