

# Food Safety at Campialba

We love making sure you enjoy your mealtimes at Campialba. Here's some things you might be interested to know about our food safety processes.

## **FOOD BUSINESS LICENSE**

We operate under Food Business License FF-0669 with the Fraser Coast Regional Council. This means we need to comply with the Food Standards Code and the Food Act 2006. Our certificate for this license is displayed on the wall inside the servery. In fact every food business should have one of these licenses ... even supermarkets. Have a look for it next time you are there. As a small part of this license, here are some things we regularly do:

## **SANITISATION**

All dishes, pots, pans, cups, jugs, trays, bench tops, kitchen equipment ... in fact any surface which comes into contact with food is routinely sanitised. This is done through sustained exposure to high heat in our commercial dishwasher or treatment with antibacterial food-grade sanitising agent.

## **PREPARING FOOD**

All food is prepared using procedures designed to ensure the food is safe. Cutting boards are colour-coded, knives are fully sanitised after each use, hands are regularly washed, etc. And ... the food is prepared with love and care.

## **SERVING FOOD**

All food is served using gloves and/or thoroughly washed hands. We use a special basin dedicated solely to hand-washing in our kitchen. This is part of the food safety legislation.

If you enjoy your food, we'd be happy to offer you seconds. We will only serve food onto a clean plate, so don't worry about the washing up –take another plate.

## **FOOD STORAGE**

All food is stored in accordance with strict time and temperature limits. All fridges and freezers are electronically monitored. Our ovens and fridges keep records of their cooling and cooking temperatures to ensure we know exactly what's going on.

## **SPECIAL DIETS**

We require all people with a food allergy to check in with the kitchen staff before the first meal to discuss their needs. We routinely publish lists of ingredients in our food to help guests make informed decisions about what they are eating. This is not required by legislation, but we do it to help you have a nice time. If you have questions about something, feel free to ask.

