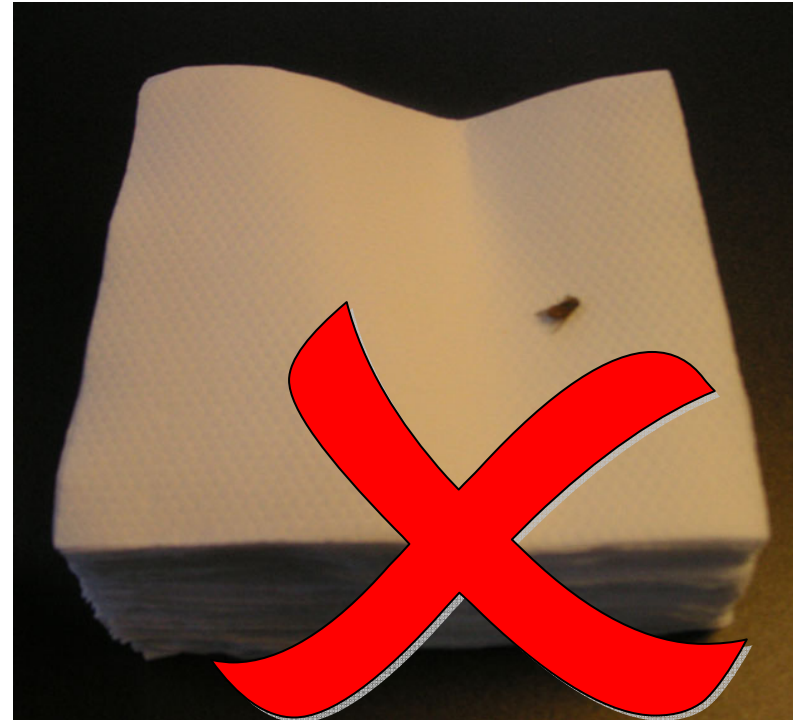


11.0 – Food Packaging



Packaging material must be protected from pests.

12.0 – Food Transportation



High risk foods must be delivered below 5°C. Record the temperature in the Food Safety Program records section.

14.0 – Food Handlers



Apply soap and wet hands with warm water.



Wash up to the forearms and between fingers.



Rinse hands under warm running water.



Dry hands using an air dryer or paper towels.

14.0 – Food Handlers



Protective clothing must be worn.

14.0 – Food Handlers



Protective clothing must be worn.

14.0 – Food Handlers



Food handlers who touch exposed parts of their body need to wash their hands before handling food.

14.0 – Food Handlers



Food handlers who blow their nose need to wash their hands before handling food.

14.0 – Food Handlers



Food handlers need to wash their hands after eating and before handling food.

14.0 – Food Handlers



Use separate hands for handling food and money.

14.0 – Food Handlers



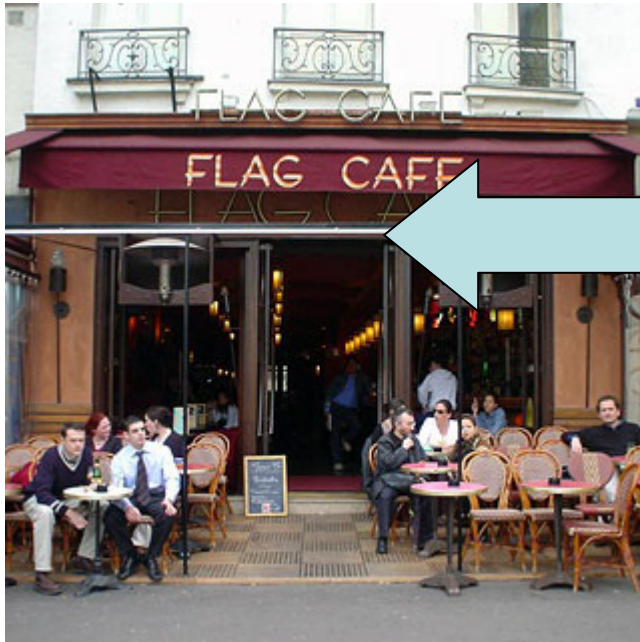
Change your gloves between cleaning and handling food.

15.0 – Miscellaneous: Thermometers



Provide a probe/stem thermometer capable of measuring temperatures to an accuracy of $\pm 1^{\circ}\text{C}$.

15.0 – Miscellaneous: Proprietor name



Proprietor:

R and K Smith Pty Ltd

Paint or affix the name of the registered proprietor in a clearly visible position at the front of the premises.