

Free Cakes for Kids Swindon

Food Safety Policy

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Our cakes are all baked by volunteers in their own kitchens, and the majority do not have formal food hygiene qualifications. However, here are the guidelines that all of our bakers sign up to when they become a volunteer:

1. No nuts

Free Cakes For Kids Swindon runs a “no-nut” policy. Refrain from using any nuts in your cake recipes. Although we bake without nuts, as volunteers are baking in their own kitchens which may contain nuts, we cannot ensure that our cakes do not contain “traces of nuts”.

2. Ingredients

Check that your other ingredients are good quality, within the “use by” or “best before” date, and packaging is intact. Keep raw and cooked foods separate. Don’t use chilled food that is too warm (above 8oC). If in doubt, don’t take the risk!

3. Storage

Keep ingredients away from pests, pets and bacteria. Store perishable ingredients such as eggs, cream and fruit at 8oC or below, in the fridge. Don’t use food that may be contaminated.

4. Preparing cakes

Wash your hands...again and again (see below). Keep everything spotlessly clean.

If you’ve been unwell with any kind of bug, be it coronavirus, cold, flu, stomach bug, anything, or you’ve been in contact with someone who has confirmed COVID-19 within 14 days, pass the job on to someone else - even if you don’t have symptoms. Don’t worry about letting Free Cakes For Kids down. We will always try to find a substitute volunteer for your birthday cake order.

Cover and chill cakes that are made with fresh cream or fresh fruit in the fridge or cool-box as soon as you can.

5. Food hygiene

The World Health Organisation (WHO) advises that food workers must wash hands:

- before starting work
- before handling cooked or ready-to-eat food
- after handling or preparing raw food
- after handling waste
- after cleaning
- after using the toilet
- after blowing nose, sneezing or coughing
- after eating, drinking or smoking

Although we're volunteers baking in our own kitchens, we should still be following this advice as standard practice.

6. Transporting cakes

Use a cake box, carrier or a box that is lined with aluminium foil to transport your cake. Cakes containing fresh cream should be transported in an insulated container that has been pre-chilled. Keep all food away from dust and dirt.