**CATERING AT NAFAS EVENTS The potential problem**

* Risk of causing sickness amongst visitors and members attending the event
* Dealing with any aftermath of food poisoning or sickness
* Financial losses in event of a problem with food that is unfit for sale or consumption

Typical results:

* Risk of sickness which could be long term and in exceptional circumstances fatal
* Dealing with immediate health effects and arranging medical attention
* Dealing with and answering enquiries from Public Health Officials
* Difficulty of establishing extent or spread of problem and responsibility
* Closure of event involved

**Possible Scenario**

Events that have been run by other organisations are not good and without due care and attention food hygiene problems could easily affect a NAFAS event.

Consider arranging for a Club or Area member to obtain a simple basic food safety qualification (Level 1 Award in Food Safety Awareness) in order to have suitable advice immediately available while demonstrating competence to members of Club and public attending event.

**Look out for**

* Cleanliness of work areas
* Suitable clean catering and serving equipment
* Adequate hand washing facilities
* Adequate food and equipment washing facilities
* Suitable food storage facilities
* Cold storage or freezers where needed
* Properly laid out working areas
* Obtain and use a catering thermometer

**Eliminate**

* Involvement of anyone who is unwell
* Open cuts or abrasions on hands
* One person handling food and money
* Food displayed in open containers
* Accumulations of waste food
* Unsuitable or dirty working clothes
* Slips, trips and falls
* Undercooked or overcooked food
* Jewellery being worn by persons serving food
* Uncovered or untied hair.

**Legal requirements** Risk Assessments are a requirement under the \* Management of Health and Safety at work regulations 1999. A risk assessment is required for the catering element of any activity. \* Food Safety Regulations 1995. \* Food temperature Controls 1995. \* Food Safety Act 1990. \* Food Safety and Hygiene regulations apply to all activities, other than at home, where food is sold or given away. Particular attention is needed when catering is provided for more than five days. \*These Regulations should be kept on Area/Club files for reference