29 January, 2016

Safe Food Practices Alert – Food bought from home is now required to be refrigerated

Dear Early Learning Centre Parents,

Due to the Department of Education and Early Childhood National Regulation 77 “Health, Hygiene and safe food practices”, we are required to store all food items such as dairy products, cold meat or processed meat, and items at risk of food poisoning in the refrigerator. These items are in the “danger zone” of food poisoning after 4 hours after being removed from the refrigerator from your home. This relates to your son’s lunch transferred from home, not morning tea.

We therefore will be implementing the following process:

- Parents are asked each day to place all items for refrigeration in a brown paper bag (the ELC will supply) and label with your son’s name
- We ask parents to place the labelled bag in the Blue Cooler Bag outside your son’s classroom
- At 9.15am the Cooler Bags will be placed in the ELC refrigerator
- At lunch time the Cooler Bags will be collected and your son’s lunch will be distributed

What items need to be refrigerated?

- Cheese, yoghurt, milk, egg
- Sandwiches with processed meat, and cooked meat such as chicken, turkey, beef, lamb, etc.
- Cold prepared meals or leftovers such as pizza, pasta dishes, omelette, quiche etc.

Please note that if your son has a hot lunch in a thermos we cannot be responsible for the food being served at the safe temperature of 60 degrees and above.

If you have any questions please feel free to discuss them with your son’s classroom teachers or myself.

Many thanks for your support,

Amelia Barrow