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April 2009 Newsletter

Food Preparation

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Meal preparation is a regular part of church life, whether it be coffee and cookies on Sunday morning or a spaghetti dinner during the week. Potential for claims arises from food-borne illness. Here are steps a church can take to prevent such occurrences:

- Individuals participating in the food preparation should be adequately trained and experienced.
- Cooks must thoroughly clean hands and preparation areas prior to handling food.
- Food and ingredients past their expiration date should be discarded.
- Items requiring refrigeration should be properly stored until they are ready to be cooked.
- Cleaning products and other toxic chemicals should not be stored in the kitchen or in any other areas where food or cooking utensils are stored.
- Meats should be cooked all the way through.

With these simple steps, a church can help prevent transmitting food-borne illness to those the church serves.

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