



## For goodness sake

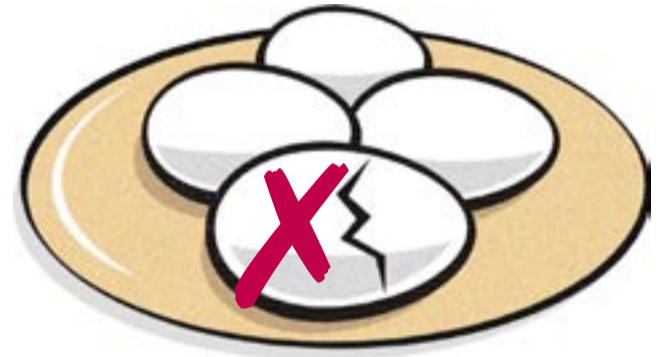
# Keep *Salmonella* out of the Bakery

*Salmonella* is the most common cause of food poisoning in bakeries. Follow this advice to fight *Salmonella*.



### Handle raw meats, especially raw chicken, carefully

- After handling raw meats wash and dry your hands thoroughly.
- Use separate equipment such as knives and cutting boards for raw meats.
- Piping bags used for filling raw mince meat into sausage rolls should not be used for another purpose.



### Use good eggs

- Purchase eggs from an established commercial supplier.
- Cracked eggs can contain *Salmonella* and by law can only be used in fully cooked foods.
- Don't use dirty and broken grades of eggs.

### Keep it clean

- Clean food areas and equipment between different tasks.
- Equipment which handles raw meats needs to be thoroughly cleaned and sanitised.



### Keep it cool

- Stop *Salmonella* from growing by minimising the time that cream and custard and baked goods that contain cream and custard are left out of refrigeration.

### Keep pests out

- Rubbish attracts pests. Keep the premises clean and tidy inside and out.
- Windows and doors need to be closed or screened.
- Maintain your pest control program.

### Danger zone



### Don't handle food if you are ill

- Don't handle food if you may be suffering from a food borne illness, particularly if you are experiencing vomiting or diarrhoea.
- You are obliged by law to report your condition to the person in charge.

