



MANAGEMENT SYSTEMS MANUAL



Food Safety Policy

LETA/LEPA often provides free of cost food to the yogis attending its premises, events, training, and camps. LETA/LEPA operates a fully functional commercial kitchen at several premises.

Even though LETA/LEPA is not a food business under the Food Act 2003, LETA will adhere to high standards of food selection, hygiene, preparation, distribution and storage.

Food prepared at LETA/LEPA kitchen may contain dairy, gluten and nuts and LETA will provide information that the food may contain allergens such as dairy, gluten and peanuts and other nuts.

LETA/LEPA will implement food safety procedures and ensure that from food selection to distribution of food is done under supervision.

LETA/LEPA will ensure that unauthorised access to food with malign intent is not permissible at any time.

LETA/LEPA will ensure that the food is prepared from fresh ingredients under strict hygienic conditions and served within 2 -3 hours of preparation. Any food leftovers are appropriately stored for short duration only in a fridge or freezer, as required. Some LETA/LEPA events may be catered by an external caterer.

LETA food procurement procedure will require organisers to ensure that the caterer is reputable, has a valid licence and meets the required Food Standards ANZ.

Volunteers preparing and serving food must complete a provided Food Training Course.

Signed.

Director / Trustee LETA/LEPA.

Date: 30/6/2019