



Tips to help in the provision of Takeaway Meals

When selling take-away food, best business practice is to follow the Food Standards ANZ and adhere to the Food Safety Plan implemented in your Club.

Clubs SA has a very handy **Food Safety Fundamentals Handbook** available in the Members Only section of the website under Workplace Health and Safety section. Log in here [>>](#)

When you are packaging up take-away food, ensure the following:

- Maintain a high level of personal hygiene
- Ensure that the tools and equipment used to handle food are washed regularly and avoid cross contamination
- Cover food items at all times to prevent air-borne contamination and store correctly
- Use gloves when handling food items and changing between each job
- Only use new, unused containers - never use used containers for customers
- Seal the take-away items well in new, unused containers, bags or other storage containers securely before handing to customer
- It is best practice that all food for sale must be date marked on labels.
- Include storage and reheating instructions on the label helps to ensure the customer stores/heats it to the correct temperature prior to consuming.

It may help to also refer to:

- SA Health for more information [>>](#) and
- A Guide to the Food Safety Standards [>>](#)