

Business Advisory Sheet 8

Sandwich Preparation and Display

Practice good personal hygiene, wash hands thoroughly before starting the preparation process.

Food handlers must:-

- Wear clean washable over clothing.
- Practice good personal hygiene.

Refrigerate all perishable foods used as filling until immediately before use, high risk products must be kept below 8°C. This can be checked by providing a refrigerator thermometer. It is recommended that refrigerator temperatures are kept at 1°C - 5°C.

Store cooked and uncooked foods separately (including unwashed salad products) store raw foods below cooked foods.

Use separate preparation/chopping boards and knives for cooked and uncooked foods. Wash all salad products thoroughly under running water. A food grade disinfectant solution can be used for lettuce, etc. (follow manufacturer's instructions for concentrations and contact time).

Keep the working area clean and tidy; disinfect equipment and surfaces using a proprietary sanitiser.

Check date on goods; use food within the recommended period.

When using mayonnaise, do not use home made mayonnaise incorporating uncooked egg.

Refrigerate sandwiches immediately after preparation. It is recommended that sandwiches should be displayed for sale in refrigerated cabinets and not at ambient temperature.

It is important to ensure that correct stock rotation procedures are carried out at all times. It is recommended that high risk prepared foods such as sandwiches, carry a suitable 'use by' date. A colour coded 'day dot' system or similar can be easily be incorporated on the packaging to reduce any risk of foods being kept on display for long periods.

Where sandwiches are prepared and then transported to the place of sale they should be transported in insulated containers to maintain a low temperature (i.e. below 8°C).

Contact

For further advice/information please contact:

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Oldham OL9 6PP on Telephone 0161 770 2244 or email env.foodsafety@oldham.gov.uk