



Republic of the Philippines
Department of Health
FOOD AND DRUG ADMINISTRATION



FDA ADVISORY
No. **2015-066**

22 SEP 2015

SUBJECT: Food Safety Tips for Catering Operations and Other Similar Establishments

Food borne illnesses and outbreaks that involve large number of people are usually caused by food produced for mass catering which were not cooked, stored, or handled properly. Establishments that prepare, serve, and distribute food for mass catering are responsible to guarantee the safety of the food for prevention of food borne illnesses and outbreaks.

As part of its mandate on public health protection pursuant to the provisions of Republic Act 9711 otherwise known as the "Food and Drug Administration Act of 2009" and Republic Act 10611 otherwise known as the "Food Safety Act of 2013", the Food and Drug Administration hereby informs operators, food handlers of restaurants, catering operations, canteens, and *carinderia* of the following practical food safety tips to prevent and minimize the risk of foodborne illnesses:

• **PREMISES/ FACILITIES AND SANITATION**

- Keep your area clean. Protect kitchen areas and food from insects, pests, and other animals.
- Use clean utensils. Wash and sanitize all surfaces and equipment used for food preparation.
- Avoid placing pesticides around your kitchen to kill indoor insect and rodent pests. Cleaning chemicals must be kept in suitable labelled containers and stored away from food.

• **BASIC PERSONNEL HYGIENE**

- Wash your hands thoroughly. Wash all parts of your hands by rubbing them together vigorously with soap and water for at least 20 seconds in a designated hand washing sink.
- Stay home when sick. Food handlers should stay home when sick with vomiting or diarrhea, or while afflicted with wounds, skin infections, and sores.

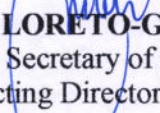
• **PREPARATION AND HOLDING OF FOODS**

- Cook food thoroughly, especially meat, poultry, eggs and seafood.
- Keep food out of the danger zone. Keep cooked food hot (more than 60°Celsius) prior to serving. Refrigerate promptly all cooked and perishable food (below 5° Celsius).



- Avoid cross contamination. Separate raw food from cooked food. Dangerous microorganisms from raw food may be transferred onto other foods during preparation and storage.

For information and proper guidance.



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Secretary of Health
Acting Director General¹

¹Pursuant to DPO 2015-1845

Food Safety Tips for Catering Operations

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FDA
Advisory

Food-borne illnesses and outbreaks that involve large number of people are usually caused by food produced for mass catering which are not cooked, stored, or handled properly. Establishments that prepare, serve, and distribute foods for mass catering are responsible to guarantee the safety of food for prevention of food-borne illnesses and outbreaks.

Here are some tips to follow to ensure food safety in catering operations:



KEEP YOUR AREA CLEAN.

Protect kitchen areas and food from insects, pests, and other animals.



USE CLEAN UTENSILS.

Wash and sanitize all surfaces and equipment used for food preparation.



Avoid placing pesticides around your kitchen to kill indoor insect and rodent pests. Cleaning chemicals must be kept in suitable labelled containers and stored away from food.



WASH YOUR HANDS THOROUGHLY.

Wash all parts of your hands by rubbing them together vigorously with soap and water for at least 20 seconds in a designated hand washing sink

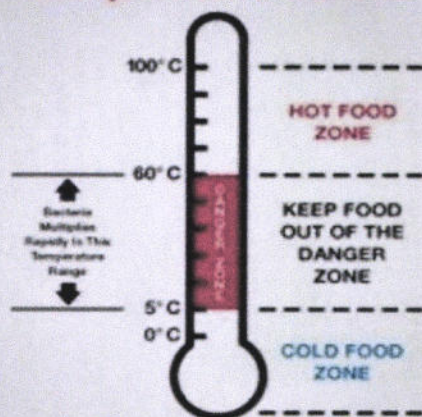


STAY HOME WHEN SICK.

Food handlers should stay home when sick with vomiting or diarrhea, or while afflicted with wounds, skin infections, and sores.



Food Safety Temperature Values



KEEP HOT FOOD HOT
KEEP COLD FOOD COLD

COOK FOOD THOROUGHLY, especially meat, poultry, eggs and seafood.



KEEP FOOD OUT OF THE DANGER ZONE.

Keep cooked food hot (more than 60 deg Celsius) prior to serving. Refrigerate promptly all cooked and perishable food (below 5 deg Celsius)



AVOID CROSS CONTAMINATION.

Separate raw food from cooked food. Dangerous microorganisms from raw food may be transferred onto other foods during preparation and storage.

