

SOUL CAFE

more than a meal

soulcafe.org.au

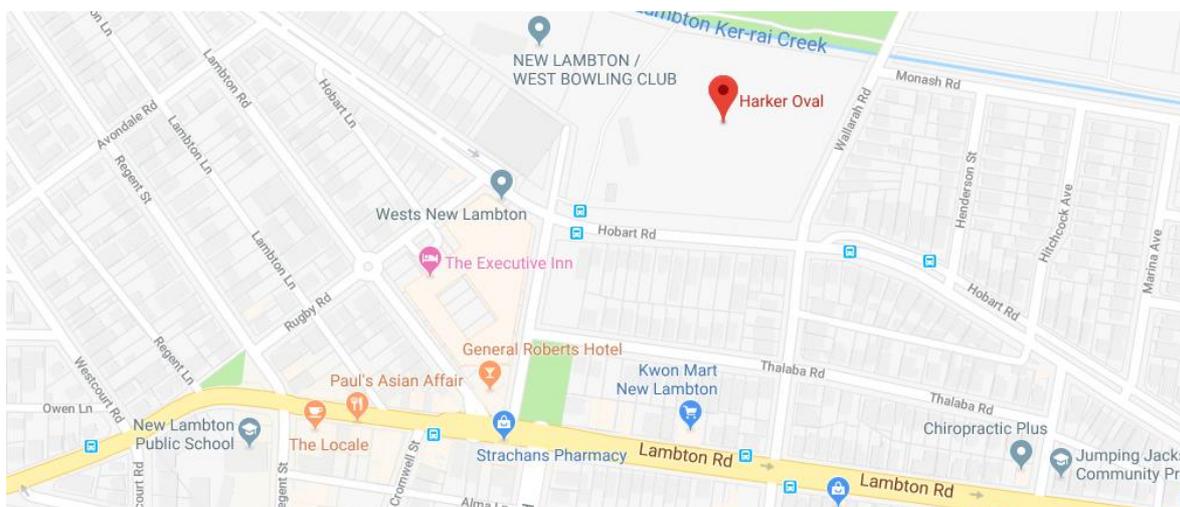


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Thank you for your interest in signing up to be a Soul Cafe WESTS CANTEEN Volunteer. We are glad to have you on board! Here is some information you will need to know.

LOCATION

Harker Oval is at 69 Hobart Rd, New Lambton (it is the park on the corner diagonally opposite from the main entrance of West Club, New Lambton).



WHAT TO WEAR?

- Please wear your Soul Cafe shirt;
- Closed in shoes; and
- If you have long hair, please have it pulled back.

ROSTERS

A roster has been set up on the Soul Cafe website so that you can look through the dates, check when you are rostered on or nominate a date and times you would like to volunteer for a shift. Check it out at www.soulcafe.com.au Click on the 'Volunteer' drop down menu and then 'Wests Canteen'.

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HEALTH & SAFETY

Due to Health and Safety Regulations, you must ensure you are in good health not experiencing any flu like symptoms or any other health concerns that may result in food becoming contaminated or other people becoming ill.

If for any reason, you cannot volunteer on your shift, please notify us as possible by phoning (02) 4926 1758 or emailing admin@soulcafe.org.au

- You must wear closed in footwear and wear your hair tied back.
- You must wear protective gloves always when handling food.
- Smoking **is not** permitted anywhere in or near the canteen.
- Soul Cafe cannot take responsibility for any stolen personal belongings.

Please read through and follow the Food Handling Standards when volunteering at the canteen.

AUSTRALIA NEW ZEALAND FOOD AUTHORITY SAFE FOOD AUSTRALIA STANDARD .2.2 30

Hygiene of food handlers:

- 1) A food handler must, when engaging in any food handling operation:
 - a) take all practicable measures to ensure his or her body, anything from his or her body, and anything he or she is wearing does not contaminate food or surfaces likely to come into contact with food;
 - b) take all practicable measures to prevent unnecessary contact with ready to-eat food;
 - c) ensure outer clothing is of a level of cleanliness that is appropriate for the handling of food that is being conducted;
 - d) only use on exposed parts of his or her body bandages and dressings that are completely covered with a waterproofed covering;
 - e) not eat over unprotected food or surfaces likely to come into contact with food;
 - f) not sneeze, blow or cough over unprotected food or surfaces likely to come into contact with food;
 - g) not spit, smoke or use tobacco or similar preparations in areas in which food is handled; and
 - h) not urinate or defecate except in a toilet.
- 2) A food handler must wash his or her hands in accordance with subclause (4):
 - a) whenever his or her hands are likely to be a source of contamination of food;
 - b) immediately before working with ready-to-eat food after handling raw food; and
 - c) immediately after using the toilet.
- 3) A food handler must, when engaging in a food handling operation that involves unprotected food or surfaces likely to come into contact with food, wash his or her hands in accordance with subclause (4):
 - a) before commencing or re-commencing handling food;
 - b) immediately after smoking, coughing, sneezing, using a handkerchief or disposable tissue, eating, drinking or using tobacco or similar substances; and
 - c) after touching his or her hair, scalp or a body opening.
- 4) A food handler must, whenever washing his or her hands:
 - a) use the hand washing facilities provided;
 - b) thoroughly clean his or her hands using soap or other effective means and warm running water; and
 - c) thoroughly dry his or her hands on a single use towel or in another way that is not likely to transfer pathogenic micro-organisms to the hands.

*Thank you for being part of the Soul Team!
We look forward to working together with you to assist the vulnerable
and disadvantaged in our local community!*