

Unit 303: Contribute to business success

Handout 3: Key role of a chef de partie in maintaining food safety

A chef de partie's key role is to ensure all food items prepared, cooked and served in their section are safe to eat. The following are key areas to be observed:

Temperatures

Temperature control is key to minimising bacteria development. The danger zone and restricting the time that food spends within it must be on the forefront of any HACCP regime.

Receipt of goods must ensure quality control and measurement of core temperature against set ranges. Correct receipt, storage and food handling throughout the production cycle will keep food safe.

Food poisoning is caused mainly by incorrect handling, storage and cross contamination and due diligence must be applied in all of these processes to manage bacteria multiplication.

Keeping a record of the journey of food through its catering cycle enables the tracking of any shortfall in process in case of a complaint or incident.

Clear local guidelines apply in regard to temperature ranges for food storage and internal temperatures and these must be applied and verifiable.

Safe food is clean food and also means a reduction in waste which benefits the bottom line.

Cross-contamination

Contamination and cross-contamination occurs to products before delivery and throughout the catering cycle.

Key procedures for prevention are:

- Risk assessment of all processes and establishing high and low risk areas in cycle
- Purchasing description in regard to packaging e.g. no wooden packaging
- Correct use of chemicals and hazardous materials and their appropriate storage
- Establishment of cleaning schedules and regular monitoring processes
- Correct cleaning processes and the use of correct chemicals within these processes.

Production procedures include:

- Premises check in regard to compliance and pest access minimisation e.g. no crevasses, gaps, broken tiles, wooden shelves, gaps in ceilings or ventilation
- Visibility and lighting check in all areas.

Equipment check to ensure:

- Smooth work surfaces that are impervious, do not taint and can be cleaned easily, must be non-corrosive and of a commercial nature e.g. stainless steel
- Equipment must be serviceable, movable or accessible for cleaning and easy to clean, monitored and maintained regularly, once again non-corrosive and impervious.

Personal hygiene

Key procedures for prevention are:

- Process for personal hygiene e.g. uniform policy, when to dress for work, change rooms, hair and facial hair covers
- Hand washing and sanitising provisions, policies re hand washing, separation of production sinks from hand washing sinks and floor cleaning.

Cleaning, and waste disposal

Overall cleaning procedures include:

- Apply the correct three-step washing procedures for tools and utensils: Wash, rinse, sanitise
- Store washed items upside down for air drying
- Use correct temperatures for dishwashers including rinse cycle
- Garbage disposal needs to occur in regular intervals
- Use liners in sanitised bins
- Remove at a given interval e.g. 2 hours
- Separate recyclables e.g. food waste, paper, glass, and waste
- Store in external area that minimises pest infestation.