

The cheapest deal is not necessarily the safest!

Many people call a caterer at most three times in their life, and these events can be of great importance, such as a Wedding, 21st Birthday, Anniversary or a special occasion. Whatever the reason, it is crucial that you can use a caterer with confidence, knowing that they comply with food hygiene laws and are trained in safe food handling. If you are hiring a caterer there are a few important questions that you may wish to ask.

- ◆ Is the food being prepared safely in a commercial kitchen and transported to your venue in a way that minimises food poisoning?
- ◆ Has the caterer and their staff been trained in safe food handling?
- ◆ Does the caterer have public and product liability insurance so that in the event of an accident you are well covered?
- ◆ Is the caterer's staff covered for workers' compensation, so that if one of their employees has an accident in your home, they are covered by insurance?

What is involved in being a Gold Licence Caterer?

It is important to realise that a large number of caterers currently operating do not comply with important legislative standards. The GOLD LICENCE CATERERS Accreditation Scheme lays down minimum standards and informs the public as to what standards are fundamental to a catering business.

A GOLD LICENCE CATERER must have the following:

1. COMMERCIAL KITCHEN

It is a requirement for all GOLD LICENCE CATERERS to have a commercial kitchen for the preparation of food, adequate refrigeration for food storage, appropriate facilities for the transportation of food and the handling of food on site.

1b. OFFSITE GOLD LICENCE CATERER

- a. Food Safety Plan
- b. Council Inspection or quarterly Audit Report by a qualified Food Safety Auditor
- c. Safe Food Handling Training
- d. is not transferable from site to site
- e. Each venue requires a separate Health Inspection Report or a Quarterly Audit Report

2. UP-TO-DATE AND RELEVANT INSURANCES

It is imperative that a caterer provides for the adequate protection of consumers by taking out public & product liability and workers' compensation insurances.

3. TRAINING AND/OR EXPERIENCE

GOLD LICENCE CATERERS must have or employ a senior person who has five years experience within the hospitality industry, in food preparation or catering management, or an employee who has a trade qualification in cooking.

4. MANDATORY SAFE FOOD HANDLING

All staff are trained in safe food handling.

5. MANDATORY RESPONSIBLE SERVICE OF ALCOHOL CERTIFICATION From an LAB approved provider

6. FOOD SAFETY PLAN

GOLD LICENCE CATERERS are required to have a Food Safety Plan.

The Accreditation Process

An independent Accreditation Board undertakes the approval of GOLD LICENCE CATERERS. The board consists of representatives from Food Authority NSW, the Australian Institute of Environmental Health (covering Local Government Food Inspectors) and the R&C NSW Accreditation Sub-Committee. Restaurant & Catering NSW has a commitment to industry standards through the establishment of the GOLD LICENCE CATERERS Accreditation Scheme.



'raising the standard of catering'