

## Food, alcohol, service and the community

### **Gastronomy holds the following certifications and licences:**

Caterers 24 hr Liquor Licence	2400 8700	The Liquor Administration Board
Caterers Gold Licence	105	The Restaurant and Catering Association
Workers Compensation	FC2019680570	CGU Workers Compensation
Public Liability Insurance	G1623 0007228/000	Austcover

### **In addition to this, Gastronomy Australia is**

Registered as a food outlet by Randwick Council

Registered for the NSW Health Notification and Food Safety Information System, BNFN 4632

## General Catering Standards

### Food and Beverage production and service standards

Gastronomy is a registered entity of the Notification and Food Safety Information System (NAFSIS), registration no. 4632. This ensures the following:

Gastronomy is part of the dynamic process set up by NAFSIS to track and educate food service entities, and enforce new legislation as it is passed.

Gastronomy is presently involved in the Restaurant and Catering Associations Responsible Service of food training process. This process covers a wide range of areas from occupational health and safety, to safe food handling. This ensures that:

Legislated change is presented to gastronomy as it occurs, and present legislation and guidelines are provided for. Some guidelines presently used and presented in a staff friendly format include the following:

### Health and Safety Regulations

- foods are kept chilled or heated correctly to ensure food safety
- raw and cooked foods are kept separately
- chopping boards are colour coded to ensure no cross contamination
- All prep in cool-rooms and stores clearly labelled and dated
- Food sent out of the kitchen for buffets, etc must be disposed of when sent back to the kitchen
- All food dropped off to clients for later service clearly labelled with serve or chill information
- always wash hands when entering the kitchen
- always wash hands after eating or use of toilets
- refrain from touching face or hair while serving food and drinks
- take off your apron before going to the toilet
- use proper lifting techniques when picking up or moving heavy equipment
- make sure food trolleys and dirty plates should always be covered
- use proper safety equipment when cleaning with hazardous materials (each piece of machinery has its own guidelines)
- place sharp objects in "broken glass" bin or ensure it is properly disposed of
- keep work area free of unnecessary clutter
- clean up any spills immediately and make sure everyone is aware of the risk
- keep all passageways clear of rubbish and obstructions, this applies particularly to fire stairs and exits
- stack and store materials safely
- any loose electrical wiring should be secured with tape
- report any unsafe conditions to your supervisor

## Responsible service of alcohol

**The law and responsible service of alcohol policy stops us supplying alcohol to people who are:**

- Drunk
- Disorderly
- Under 18
- Buying or obtaining alcohol for under 18s

We are responsible hosts in our community through:

- Training our staff
- Having courteous staff
- Caring for client safety
- Not disturbing our neighbours

We do not have promotions or advertising which:

- Encourage excessive drinking
- Encourage rapid drinking
- Provide free drinks
- Unfairly target men or women

We serve and care for our clients by providing

- Non alcoholic drinks
- Low alcohol drinks
- Food with drinks
- A safe venue

All Gastronomy managers have completed the Responsible Service of Alcohol course

## Waste management

We work in an industry where a large amount of refuse is produced.

This falls into 5 categories:

Compostable organic waste;

Lipids;

Glass, aluminium and paper;

Plastics,

Mixed waste or non-recyclable waste. In order to maximise the use of our resources and minimise negative effects on the environment, we deal with the waste in the following ways:

1. Organic waste: A proportion of vegetable matter from our kitchens is composted. The level of refuse composted depending on the time of year and the volume produced.
2. Lipids: Waste oils and fats are picked up from our premises and recycled as soaps.
3. Glass, paper and aluminium cans: All collected, categorised and recycled accordingly.
4. Plastics: PET plastics are recycled and wherever possible we try to minimise the use of non-recyclable plastic, by re-using containers. Polystyrene containers are returned to suppliers upon delivery and excess use of packaging by suppliers is discouraged.
5. Non-recyclable waste- The disposables used by gastronomy at outdoor functions are chosen for their biodegradable properties. Thus, rather than plastic cutlery, wooden or cornstarch disposables are used, containers are unbleached paper where possible (such as the Envirotrays range). Unfortunately there is always some waste that is non recyclable and cannot be composted such as certain plastics, metals and plastic coated or waxed papers and we attempt to use as few of these products as possible.