



# Medieval Combat Society

*Sic Transit Gloria Mundi*

## FIRES & FOOD HANDLING POLICY

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### 1) Purpose and Scope of the Fires & Food Handling Policy

- a) To ensure that all members of The Society working with fires, cooking and food preparation act in a consistent manner, to acceptable standards and are aware of their responsibilities.
- b) The Society Fires and Food Handling Policy consists of a set of rules which The Society will follow with regard to the use of open fires and when cooking or handling food on behalf of the group either for members consumption or as a demonstration.

### 2) Fire Safety Rules

- a) Responsibility for an open fire rests with the owner of the fire pit, or in the case of Society equipment the person designated to prepare the groups food or present a cooking demonstration.
- b) Before an open fire is used at any venue the person responsible for the fire must ensure that permission for open fires has been granted by the venue.
- c) All fires must be contained in raised, non-ground damaging fire pits.
- d) As even non-ground damaging fire pits can transfer sufficient heat to kill grass, ground under fire pits should be damped down with water to minimise this effect.
- e) All fire pits must be accompanied by a visible (authentic) sand or water filled fire bucket.
- f) All fire pits must be roped off from public access with a minimum of 1m gap between the fire and the rope.
- g) Fires must never be left unattended.
- h) Loose / long clothing, cloaks and tippets should not be worn while tending fires.
- i) Junior members wishing to assist with fires must have parental consent and be supervised at all times.
- j) No alcohol is to be consumed while cooking or tending and open fire while the public is present except for tasting purposes.

### 3) Food Handling / Catering

- a) Members handling food on behalf of the Society either for catering or demonstration purposes must ensure that basic modern food handling processes are followed. Authenticity must not be used as an excuse to replace safety.
- b) Water for hand washing and washing up should be available at all times and changed regularly.
- c) Food not on display to the public must be stored safely and tidily with raw meats and fish, cooked meats and fish and dairy products stored separately. The Society owns colour coded insulated storage chests for this purpose.
- d) Hands must be washed before cooking starts and either washed again or treated with steriliser frequently between cooking tasks. Hands must always be washed or sterilized immediately after handling raw meat or fish.

#### **4) Food Safety**

- a) It is the responsibility of the member preparing food to ensure that members with food allergies are aware of any food that they should not eat.
- b) While every care is taken with the preparation of communal food members should be aware that it is not possible to maintain full catering kitchen standards in a historical and often outdoors context. Members therefore acknowledge that any food provided is consumed at their own risk and recognisance.
- c) Food must under no circumstances be offered to, or allowed to be consumed by, non-members of the group.