



# Ramgarhia Sabha Reading

A CIO Registered Charity  
Office @ Ramgarhia Sikh Centre

234 London Road, Earley, Reading, Berks. RG6 1AH. Mob: 07484 884571 Tel: 0118 926 5432. Email: [rsr@khalsa.com](mailto:rsr@khalsa.com)



## Food, Kitchen, Hygiene, Storage and Langar preparation and serving policies

**Lead Trustee Sevdar: Satvinder Kaur Sian**

**Deputy Sevdar: Shiel Kaur Sambhi**

**Plus many other sevadars who support this key massive seva.**

### **Policy Statement:**

**The scope** of this policy is for usual Sunday Services and any other event managed by RSR. Outreach and any other services must comply with these policies whilst at RSR.

The Trustee of the RSR are responsible for all kitchen arrangements, including the production, supply and service of best quality food to and within the Gurdwara for consumption of food on its premises. A Trustee has been specifically nominated for the management of the kitchen along with other sevadars and members of RSR.

RSR is committed to producing and supplying food that is safe and meets all legal requirements, so it shall ensure that all food supplied to and by the Gurdwara is produced to highest standards of safety, wholesomeness and healthy. The Gurdwara will comply with the requirements of all appropriate Food Safety legislation.

The Gurdwara shall provide adequate and appropriate resources (i.e. facilities, materials, equipment, protective clothing, staff, supervision, information, instruction and training) to assist in the implementation of this policy.

It is the duty of all Gurdwara Sevadars involved with the production and service of food, and to work in a manner and behaviours that encourage Guru Nanak Dev Ji's principles of selfless service. **They must always comply with any safety, hygiene and protection instructions.**

The Gurdwara encourages constructive feedback from these sevadars to help continuously improve its services.

**Facilities/Resources: All maintained in quality, clean and deep clean standards, using least contaminating utensils wherever possible**

Storage of non-perishable foods in understairs store and outside store

Freezer facility, Fridge facility, Temporary area for perishable foods

Hot cooking areas, Cold and washing areas, Food preparation Areas

Clean and dirty areas, Manage Disposables, Manage waste, Fire Regulations & practices, etc

Event and Langar booking process includes the instructions to engage fully with kitchen sevadars for every event.

**RSR Trustees. Jan 2024**