



Procedure in The Kitchen

- Children are not allowed in the kitchen at any time. There is a barrier system in place so that they can enter the back hall to access the garden.
- Always remember to wash hands at the sink beside the cooker, using anti-bacterial hand wash and paper towels to dry hands thoroughly.
- Put on Personal Protection Equipment (PPE), consisting of apron and gloves (if required) before handling and preparing food.
- Only use blue disposable cloths for snack preparation and dish washing.
- Cuts, spots and sores must be covered with a waterproof dressing and then disposable gloves worn.
- Surfaces should be cleaned with anti-bacterial spray before and after preparing food.
- Clean snack table in hall with anti-bacterial spray at beginning of session and then wash with hot soapy water before serving food and dry with paper towel/kitchen roll.
- Use appropriate coloured chopping boards for different food types. (notice on the cupboard wall).
- Dispose of waste in the lidded bin and dispose in the large skip daily.
- Wash plates, cups etc in hand hot water using the anti-bacterial detergent provided, rinse in hot clear, clean water before leaving to drip-dry or using a clean drying cloth, alternately, dishes can be washed in the dishwasher.
- Plates and utensils should be stored in a dust free cupboard.
- Use paper towels/kitchen roll for mopping up spills and the mop provided for General Use only.
- Use the double sink for any food related washing.
- Use the single sink for hand washing, washing up toys, paint pots, glue spreaders etc (use non-coloured cloths for cleaning non-snack areas).