



## Health & Safety – Main Kitchen

### General safety

- Doors to the kitchen must be kept locked when not in use
- Children do not have access to the kitchen unsupervised
- Children are spoken to about the dangers of the kitchen and this is done each time prior to using the kitchen for an cooking based activity
- Children are not taken to the kitchen when meal preparation is taking place
- Staff do not take breaks in the kitchen
- All spills are cleaned up immediately
- Mechanical ventilation is used when cooking
- A clearly mark first aid kit is kept in the kitchen
- All cleaning cupboards are to be kept locked at all times

### Cleanliness and Hygiene

- Floors are washed daily
- All surfaces are washed with anti-bacterial- food safe spray. Daily and on a as and when required basis
- Inside cupboards are cleaned and reorganised monthly
- Cupboard doors and handles are cleaned weekly
- Fridge and freezer are wiped down daily
- Oven and cooker tops are wipes down after each use: Oven is monitored and a deep clean is carried out as and when required.
- If the dishwasher breaks down- Washing up will be carried out in the sink.
- Where possible all crockery and cutlery to be air dried where possible
- Plates and cups are to be air dried before packing away.
- Tea towels, washed at the end of each day or within that time as required
- Any cleaning clothes to be washed at the end of each day.
- Use the YELLOW Mop/Dustpan and brush for the kitchen area