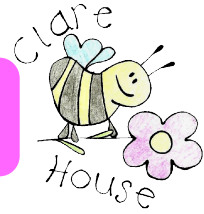


## Health and Safety – Main Kitchen



### General safety

- Doors to the kitchen are kept locked when not in use
- Children do not have access to kitchen unsupervised
- Children are spoken to about the dangers of the kitchen if having snack time or carrying out a cooking activity
- Children are not taken to the kitchen when meal preparation is taking place
- Staff do not take tea breaks in the kitchen
- Wet spills are mopped immediately
- Mechanical ventilation is used when cooking
- A clearly marked and stocked First Aid box is kept in the kitchen

### Cleanliness and hygiene

- Floors are washed down daily
- All work surfaces are washed with anti-bacterial agent daily
- Inside of cupboards are cleaned monthly
- Cupboard doors and handles are cleaned weekly
- Fridge and freezer doors are wiped down daily
- Ovens and cooker tops are wiped down daily after use; ovens are fully cleaned monthly
- If dishwashers break down, washing up done by hand is carried out in double sinks – one to wash, one to rinse.
- Where possible all crockery and cutlery is air dried
- Plates and cups are only put away when fully dry
- Tea towels, if used, are used once. They are laundered daily.
- Any cleaning cloths used for surfaces are washed and replaced daily
- There is a mop, bucket, brush, dustpan set aside for kitchen use only.