

## 01 Health and safety procedures

### 01.3 Kitchen

#### General safety

- The door to the kitchen is always kept closed.
- Children are not allowed to enter the kitchen area.
- We do not prepare or serve hot meals in the setting, although we do bake with children. When baking, the oven is not accessible to the children.
- Staff take tea/lunch breaks in the kitchen as there is no alternative, but tea-breaks are not taken in the kitchen when food is being prepared.
- Wet spills are mopped immediately.
- Mechanical ventilation is used when cooking.
- A clearly marked and appropriately stocked First Aid box is kept in the kitchen.

#### Cleanliness and hygiene

Staff follow the recommended cleaning schedules in Safer Food Better Business (SFBB).

- Floors are washed down at least daily.
- All work surfaces are washed regularly with anti-bacterial agent.
- Inside of cupboards are cleaned half-termly.
- Cupboard doors and handles are cleaned regularly.
- Fridge and freezer doors are wiped down regularly.
- Ovens/cooker tops are wiped down daily and after use; oven is fully cleaned termly.
- If dishwashers break down, washing up done by hand is carried out in double sinks, where available; one to wash, one to rinse.
- Where possible all crockery and cutlery are 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 thrown away after use.
- There is a mop, bucket, broom, dustpan, and brush set aside for kitchen use only.
- Any repairs needed are recorded and reported to the setting manager or Health + Safety Officer.

## **Further guidance**

Safer Food Better Business: Food safety management procedures and food hygiene regulations for small business: [www.food.gov.uk/business-guidance/safer-food-better-business](http://www.food.gov.uk/business-guidance/safer-food-better-business)