



01.3 Kitchen

General safety

- Door to the kitchen is always latched when no adult is present
- Children do not have unsupervised access to the kitchen
- Wet spills are mopped immediately
- Ventilation is used when cooking
- A clearly marked and appropriately stocked First Aid box is kept in the kitchen
- Fire extinguisher
- Fire blanket

Cleanliness and hygiene

Staff follow the recommended cleaning schedules as recommended by the Food Standards Agency.

- Floor is washed down regularly
- All work surfaces are washed regularly with anti-bacterial agent.
- Inside of cupboards are cleaned regularly
- Cupboard doors and handles are cleaned regularly
- Fridge and freezer doors are wiped down regularly
- Oven/cooker tops are wiped down after use
- Where possible all cups, plates, bowls, utensils and cutlery are air dried
- Plates and cups are only put away when fully dry
- Tea towels are changed daily (more if required)
- Any cleaning cloths used for surfaces are washed and replaced daily
- Any repairs needed are recorded and reported to the manager

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