

01 Health and safety procedures

Knutsford Community Preschool

01.3 Kitchen

General safety

- Doors to the kitchen are always kept closed.
- Children do not have unsupervised access to the kitchen.
- Wet spills are mopped immediately.

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 regularly.
- Cupboard doors and handles are cleaned regularly.
- Fridge and freezer doors are wiped down regularly
- Ovens/cooker tops are wiped down after use.
- Where possible all crockery and cutlery are air dried.
- **Plates and cups are only put away when fully dry.**
- Fresh tea towels are used for each session.
- Any cleaning cloths used for surfaces are replaced daily.
- Any repairs needed are recorded and reported to the manager.

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

Reviewed annually in November by Staff and Committee