



Together, caring and learning

Instructions for use of the kitchen

Daily checks

- Fridge temperature (below 5° C)
- Date on food and milk
- Clean J cloths
- Clean Tea towels
- Clean surfaces

Snack preparation

- Tie loose hair back
- Clean table with antibacterial spray
- Wash hands with soap in hand washing sink (by door) use paper towel to dry
- Wear an apron
- Opened packets/cartons to be labelled with date of opening and instructions for use followed
- Wash fruit and veg under running water in right hand sink
- Use appropriate chopping board (yellow for cooked food, green for fruit and veg)
- Do not leave knives where a child could reach them
- Cover prepared food and refrigerate if necessary
- Adult to sit at table and supervise serving child's choice of snack with utensils not fingers
- Do not prepare snacks if you have a cold, skin infection, sore or food borne disease

Washing up

- Use left hand sink
- Use plenty of washing up liquid and the hottest water possible
- Rinse all items in very hot water
- Dry with clean tea towel and only put away when thoroughly dry
- Use handwashing sink and labelled brush for paint/glue etc

Cleaning tables

- Use paper towel. Do not use washing up cloth or floor cloth

Cleaning Floor

- Use floor cloth or paper towel only