



Kitchen

General safety

- Safety Gate to the kitchen is always kept closed.
- Children do not have unsupervised access to the kitchen.
- Children are not taken to the kitchen for any reason.
- Wet spills are mopped immediately.
- A clearly marked and appropriately stocked First Aid box and Burns Kit is attached to the kitchen wall for easy access.

Cleanliness and hygiene

Staff follow strict cleaning schedules.

- Floors are washed down at least daily.
- All work surfaces are washed regularly with anti-bacterial agent.
- Inside of cupboards are cleaned termly.
- Cupboard doors and handles are cleaned regularly.
- Fridge and freezer doors are wiped down regularly
- Ovens are wiped down after use.
- Washing up is done in a dishwasher. If the dishwasher breaks down, washing up is done by hand in the kitchen sink.
- Plates and cups are only put away when fully dry.
- Tea towels, if used, are changed regularly when required.
- Disposable paper towels are used for surface cleaning. Any cleaning sponges used for washing up are replaced regularly.
- Any repairs needed are reported to the manager.
- Deep fat frying is not carried out in the setting.

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

This policy was adopted by Acorn Playgroup and Pre-school on 01 September 2023