

CARTWHEELS CHILDREN'S CENTRES

Food & Safety Hygiene

In accordance with statutory requirements, the following are the responsibility of the Cook in charge/Centre management.

Cleanliness of premises, equipment and facilities:

Following instructions and procedures as agreed with the Centres' management using a 'clean as you go' policy.

Following procedures as detailed in the kitchen cleaning schedule:

Daily: Surfaces to be cleaned with anti bacterial spray.
Floor to be swept and mopped.

Weekly: Cupboard doors and interiors cleaned.
Fridge interiors cleaned and outside wiped with bacterial spray.
Oven cleaned after cooking sessions.
Freezers defrosted as and when required.

- P Ensure hygienic food handling procedures are followed by the correct use of appropriate equipment and facilities as provided by the management.
- P Ensure that all members of staff who handle food are in possession of the Chartered Institute of Environmental Health Officers, Basic Food Hygiene Certificate.
- P Monitor and record fridge/freezer temperatures daily.
- P Monitor and record the cooking temperatures of food, before serving.
- P Waste disposal:
Correct uses of refuse storage facilities as provided by the Centres' management.

The removal of all waste from the kitchen areas to external storage facilities, as frequently as needed, and at least once daily.