



Policy ... Food Safety

The club is subject to The Food Safety Act 1990 and staff will have access to hygiene training.

Guidelines

- The Team Leader or designated session lead has the responsibility to maintain the kitchen area in a clean and hygienic state.
- Before food is prepared, surfaces in the kitchen area should be thoroughly cleaned.
- After use, the area should be cleaned again.
- If food is being prepared in the kitchen area, it should be used entirely for that purpose.
- Children should not be allowed in the kitchen area unless they are taking part in an activity under supervision.
- The fridge should be checked for cleanliness and temperature at least once a week.
- Staff observe personal hygiene rules with long hair tied back.
- Food should be stored in a separate food store and not be mixed up with general play or cleaning equipment.
- Breakages or faults with equipment and utensils should be reported to the Team Leader immediately.

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