01 Health and safety procedures

**01.3 Kitchen**

**General safety**

* Doors to the kitchen are kept always 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.
* Cupboard doors and handles are cleaned regularly.
* Fridge and freezer doors are wiped down regularly
* Ovens/cooker tops are wiped down after use.
* If dishwashers break down, washing up done by hand is carried out in double sinks, where available, one to wash, one to rinse.
* Where possible all crockery and cutlery are air dried.
* Plates and cups are only put away when fully dry.
* Tea towels are regularly washed.
* Any cleaning cloths used for surfaces are washed and replaced daily.
* Any repairs needed are recorded and reported to the manager.
* Chip pans are not used.

**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](http://www.food.gov.uk/business-guidance/safer-food-better-business)