06 Children Onsite Safety

**06.07 Kitchen**

* Doors to the kitchen cabinets are kept closed.
* Lower doors have safety catches.
* No harmful products/chemicals or cleaning products are left in kitchen cupboards.
* Staff do not take tea breaks in the kitchen.
* Wet spills are mopped immediately.
* A clearly marked and appropriately stocked First Aid box is kept within the room.

**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.
* Inside of cupboards are cleaned monthly.
* Cupboard doors and handles are cleaned regularly.
* Fridge and freezer doors are wiped down regularly
* Where possible all crockery and cutlery are air dried.
* Plates and cups are only put away when fully dry.
* Tea towels, if used, are used once. They are laundered daily.
* Any cleaning cloths used for surfaces are washed and replaced daily.
* There is a mop, bucket, dustpan and brush set aside for kitchen use only.
* Any repairs needed are recorded and reported to the manager.
* All surfaces are cleaned before food preparation.
* All plates, bowls and cups are sterilised weekly.