

Kitchen Rules

It is a legal requirement for any person handling high risk foods to be adequately trained in the principles of food hygiene to meet the requirements of:

- **The Food Hygiene (England) Regulations 2013**
- **Food Safety Act 1990**
- **EU 852 Regulation**

As proprietors of the Centre we are required to ensure the following:

Prior to Food Preparation:

Facilities

- Equipment is well maintained
- Any damaged or defective equipment is not used and must be reported to site management
- Kitchen equipment and surfaces are cleaned and disinfected

As users of the Centre you are also required to ensure the following:

During Food Preparation:

Cleaning

- All contact surfaces (handles, light switches, fridges, microwaves etc) are regularly cleaned and sanitised
- Good personal hygiene standards including hand washing in separate basin & use of protective clothing (aprons)
- Cleaning chemicals must comply with BSEN1276 standards and have a short “contact time”
- Disposable j cloths or paper towel are used to clean down surfaces

Cross-Contamination

- Separation of any raw meats/vegetables and cooked or ready to eat foods
- Use of appropriate colour-coded chopping boards
- Understanding of allergens and due care taken if presented with any allergen sensitive information

Cooking

- Correct temperatures are observed:
 - Cooking +75C
 - Reheating +75C
 - Chilled storage <8C
 - Hot storage >63C
- Clean probe used to monitor food temperatures
- All foods not being used are kept covered
- Appropriate ventilation is used - the extractor fan. Windows and the door must be kept closed during food preparation.

Following Food Preparation:

Final Clean

- All kitchen equipment and surfaces are thoroughly cleaned and sanitised
- Floors are swept and mopped
- Any unused food is stored safely or disposed of in the bin
- Bins are emptied into the main outdoor dustbin once food preparation is completed.

Please help us to maintain our Food Hygiene Rating of 5 by complying with these points.