

**Hygiene in the kitchen**

 Before adults prepare or handle food they must wash their hands thoroughly and protective clothing must be worn i.e. apron and hair net.

 All food should be piping hot and above 75°C in accordance with food hygiene standards.

 Staff must use the appropriate chopping boards when handling meat, fish, fruit and vegetables. All food should be kept covered and refrigerated where appropriate. All waste food should be disposed of in the appropriate bins and hands washed after use.

 Disposable dishcloths should only be used one. Tea towels should be washed daily.