

Basic Food and Kitchen Hygiene Policy

- Check students: Food Allergies
- Antibacterial soap should be used to wash hands - before and after preparing food.
- All worktops within the kitchen should be cleaned with antibacterial cleaning fluid before any food is prepared on it.
- Different chopping boards are to be used for:
 1. Raw Meat
 2. Cooked meat
 3. Fruit and vegetables
 4. Bread
 5. Fish
- All foods should be stored within the correct temperatures.
- *Raw meat and raw fish should be stored in clean, sealed containers on the bottom shelf of the fridge, so that it cannot touch or drip onto other food.*
- All fruit and vegetables should be washed before allowing a child to eat it.
- All foods should be cooked and served immediately. If you are reheating food, ensure the temperature is above 75 degrees centigrade
- Training: read over this link.
- <https://www.mygov.scot/organisations/food-standards-scotland>

Scottish Overseas Guardianship Association

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