

Infection Control – Host Family

Hand Hygiene

- All students should be encouraged to wash their hands before sitting down to eat meals.
- All students should be encouraged to wash their hands after using the toilet.
- All students will should wash their hands after being in contact with any animal.

Food and Kitchen Hygiene

- Antibacterial soap shall be used to wash hands- before and after preparing food.
- All work tops within the kitchen shall be cleaned with antibacterial cleaning fluid before any food is prepared on it.
- Different chopping boards are to be used for raw and cooked meat. A separate board is also to be used for fruit and vegetables.
- All foods should be stored within the correct temperatures.
- Raw meat and raw fish should be stored in clean sealed /covered 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.

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