

# Scottish Overseas Guardianship Association

## 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>