**OSCAR CLUB FOOD HANDLING PROCEDURES**

Oscar Club is aware of the responsibilities under the food hygiene legislation including registration with the local authority, Environmental Health Department.

Personal Hygiene

* Wash hands thoroughly and use a clean towel or disposable towel.
* Tie back long hair.
* Staff with viruses/infections are not to prepare food.
* Food handler not to display any bad habits – lick finger to open bag, scratching etc.
* Blue plasters must be used on any open wounds

Kitchen

* Cleaning rota followed.
* Ensure floors, walls, ceilings and tables are cleaned using food safe materials before and after food preparation.
* Ensure floors are not slippery when kitchen is in use.
* Fridge temperatures should not reach more than 5 degrees Celsius and will be checked regularly.
* All food and packed lunches are stored safely.
* Store cleaning agents in a locked cupboard or out of a child’s reach.
* Waste food is disposed of daily.
* Food in fridge, freezer and cupboards is checked regularly to ensure it is in date.
* Children do not have unsupervised access to the kitchen.

Utensils

* Ensure cups, plates and cutlery are clean.
* Replace chipped, chewed cups.

Cleaning Agents

Detergent – a chemical that can cut through grease but does not kill bacteria.

Disinfectant – a chemical that can not break through grease but can kill bacteria.

Sanitiser – a chemical that can cut through grease and kill bacteria.

Sterilisation – heat treatment to a temperature above 100 degrees centigrade.

Please also see our Food and Drink Policy.

Signed on behalf of the Voluntary Management Committee \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Review Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_