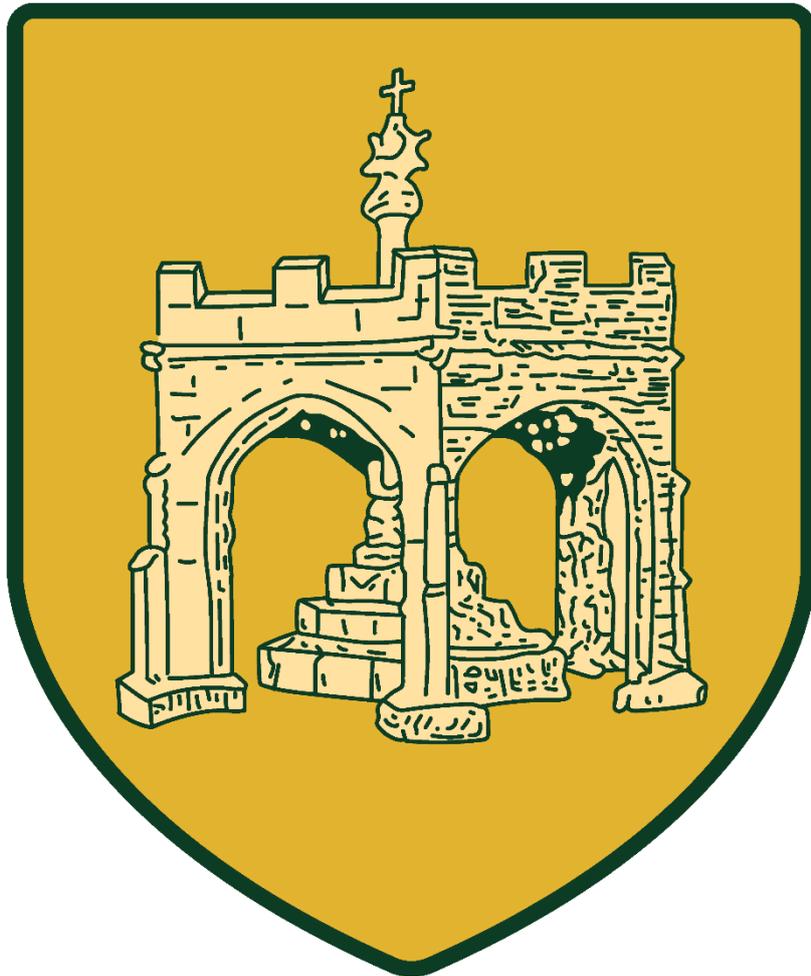




Cheddar First Preschool

Where Every Child Is at the Heart

Kitchen Safety and Hygiene Policy



Date Agreed	30 th January 2026
Review Date	30 th January 2027

Policy Statement

Cheddar First Preschool ensures that all kitchen activities are conducted safely, hygienically, and in compliance with EYFS 2021, Ofsted, and UK food safety standards. Children are never unsupervised in the kitchen, and staff follow strict cleaning and hygiene routines to prevent contamination, accidents, and injury.

Kitchen Safety

Access and Supervision

- Kitchen doors are always kept closed.
- Shutters to hatches remain closed during cooking.
- Children do not have unsupervised access to the kitchen.
- Children are not taken to the kitchen during meal preparation.
- Staff avoid tea breaks in the kitchen when food is being prepared; if unavoidable, breaks are timed to prevent contamination.

Spill and Fire Safety

- Wet spills are mopped immediately.
- Mechanical ventilation is used during cooking.
- First Aid box is clearly marked and appropriately stocked in the kitchen.
- Chip pans are not used to reduce fire risk.

Cleanliness and Hygiene Procedures

Task	Frequency / Notes
Floors	Washed at least daily
Work surfaces	Wiped regularly with antibacterial agent
Cupboard interiors	Cleaned monthly
Cupboard doors and handles	Cleaned regularly
Fridge and freezer doors	Wiped regularly
Ovens / cooker tops	Wiped daily; full oven clean monthly
Dishwashing	If dishwasher fails, wash in double sinks (one for wash, one for rinse)
Crockery and cutlery	Air dried; only put away when fully dry
Tea towels	Single use; laundered daily
Cleaning cloths	Washed/replaced daily
Mops, buckets, broom, dustpan	Dedicated for kitchen only; separate from other areas
Repairs	Recorded and reported to manager

Food Hygiene and Handling

- Staff follow Safer Food Better Business (SFBB) guidance: www.food.gov.uk/business-guidance/safer-food-better-business
- Staff wash hands thoroughly before and after food handling.
- Food is stored at correct temperatures and checked for expiration.
- Allergens are managed carefully following SFBB procedures.
- Staff trained in food hygiene and safe kitchen practices.

Emergency Procedures

- Staff must follow First Aid procedures for cuts, burns, or accidents.
- Fire safety measures include:
 - Fire extinguishers and alarms checked regularly
 - Clear exit routes
 - Staff trained in emergency evacuation

This policy is reviewed annually and updated in line with current legislation, statutory guidance, and best practice.