



Food Hygiene & Kitchen Safety

Rodborough Tabernacle community hall kitchen is fully equipped for catering events, registered with Stroud District Council and inspected by them at regular intervals.

Food Hygiene & Safety

- Be aware of and comply with the latest guidelines on the safe storage, handling, preparation, cooking and serving of food. If in doubt, please refer to the manual provided.
- Clean/disinfect all surfaces and equipment before and after use.
- Please return all crockery etc to the appropriate cupboard.
- Check refrigerator running at correct temperature 2-5c
- **PLEASE DO NOT LEAVE ANY UNUSED FOOD/LIQUIDS IN THE FRIDGE OR CUPBOARDS.**

Personal Hygiene

- Wash hands before handling food and after visiting the toilet
- Wear clean & protective clothing
- Never handle food if suffering from a stomach upset or skin infection.
- Cover any cuts with a blue waterproof dressing

Avoidance of Accidental Injury

- Take care when handling hot liquids and food.
- Wipe up spills immediately
- Remove clutter
- Limit the number of people working in the kitchen.
- **CHILDREN AND VULNERABLE ADULTS SHOULD NOT BE LEFT IN THE KITCHEN UNSUPERVISED.**

In case of

- Know where the emergency exit is.
- Know where First Aid kit, fire extinguisher and blanket are located
- Document accident in book provided.

N.B. Please provide your own tea towels, however cleaning products and single use dish cloths are available.

PLEASE EMPTY BINS AND TAKE ALL RUBBISH AWAY.