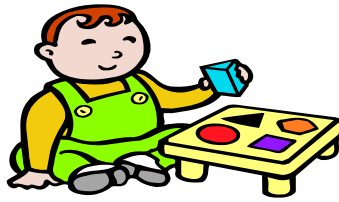


Stepping Stones Creche/Nursery



KITCHEN **POLICY & PROCEDURE**

AIM

It is our aim at Stepping Stones to ensure that the children are always provided for in a safe clean environment.

PROCEDURE

- We provide a combination of breakfasts, lunchtime meals and snacks.
- We ensure that we work to all Rules and Regulations set out by the Health & Safety Regulators, with regards to purchasing, preparing, cooking and servicing food to the children we care for.
- We have regular updates regarding any changes that need to be implemented.
- We receive an annual inspection from the Food Standards Agency Wales.
- We employ a Consultancy, to deal with all aspects of our Health & Safety matters.
- We ensure that the premises and equipment are well maintained and clean at all times and conduct regular Risk Assessments.
- We record all information necessary and keep these recordings in a file in the office.
- All staff using the kitchen are aware of the Clean Hands Rule and all other aspects of safety and cleanliness within the Kitchen.
- All staff are trained to work in the kitchen and have taken their Food Safety in Catering Certificates.