Kitchen-users’ checklist March 2025

To comply with regulations, it is essential kitchen-users do certain checks every time the kitchen is used for food service including coffee mornings.

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| **Opening Checks:** you should do these checks when you ‘open’ the kitchen. |  |
| Turn hot water on |  |
| Kitchen-users are fit for work and wearing clean clothes |  |
| Hands are washed thoroughly  |  |
| There are handwashing and cleaning materials. |  |
| Food preparation areas are clean and disinfected |  |
| All areas are free from pest activity |  |
| Hot running water is available at all sinks and hand wash basins. |  |
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Food safety information:

* cooking temperature: 73C and above (see page 46)
* holding temperature: 63C and above (see page 55)

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| **Closing Checks:** you should do these checks when you ‘close’ the kitchen |  |
| Dirty cleaning equipment has been cleaned or thrown away. |  |
| Waste has been removed and new bags put into the bins. |  |
| Food preparation areas are clean and disinfected (work surfaces, equipment, utensils) |  |
| Oven and hob cleaned and disinfected – if used |  |
| Washing up completed  |  |
| Used T towels placed in 'dirty T towel container' |  |
| Sinks washed and disinfected |  |
| Floors are swept and cleaned. |  |