

# Bramshaw Cricket Club Kitchen Policy.

The key considerations for safe operations are as follows:

- a) Identify a person (or persons) to take responsibility for the kitchen and food production. This person should be satisfied that individuals' can produce food hygienically. This person will also take responsibility for the food hygiene folder and make sure that all caterers have read it and understand what is required of them. The caterer preparing food must sign the diary section on the days they are preparing food to indicate they have followed the safe methods.
- b) Ensure that all food providers have sufficient food hygiene knowledge (either formal training or instruction).
- c) Consider the menu, and what can safely be produced at home:
  - How far in advance will food prepared at home be made?
  - How will it be stored?
  - How will food be transported (consider contamination)?
  - Will the food need to be kept hot/cold during transit?
  - How will food be receipted at the club?

All high risk food is prepared on the day of the match.

Hands are washed thoroughly on first entering the kitchen.

On arriving in the kitchen fridge temperatures are taken and written onto the specific sheet.

All work surfaces and tables are wiped down using sanitizer. (Yellow cloth Kitchen, Blue Tearoom and Pink Toilet.)

High risk foods (transported in cool bags): sandwiches, quiche, sausage rolls, etc are placed into the fridge on arrival at the Kitchen.

All low risks foods are kept in tins/boxes/packaging - cakes, snacks, etc.

Prior to food preparation hands are re-washed thoroughly.

A chopping board is provided for cutting sandwiches. This and the knife used are washed between each different filling. Hands are also washed again.

Covered food is only put out onto the tables a maximum of 15 minutes before the tea interval. This is to prevent high risk foods deteriorating in the heat. The covers are removed as the cricketers leave the field.

Once tea is over all uneaten high risk food is disposed of. Low risk foods are recovered and placed into the fridge to be used after the game if required.

All crockery is washed up using detergent washing liquid and hot water, dried and put straight away. All surfaces are then wiped down again using sanitizer.

Bins containing any food waste are disposed of at the end of the day.

All used tea towels are taken away to be washed. Disposable dishcloths are disposed of after each tea. The Kitchen is swept and floor cleaned after each kitchen use.

At the start of the season new tea bags and sugar are purchased and at the end of the season anything left is disposed of.

*Policy agreed by the Committee on Monday 12<sup>th</sup>. May 2014.*

*To be reviewed before 12<sup>th</sup>. May 2016.*