

Handling Food Procedural Guidelines

Staffroom

1. Food is always covered on benches or in the refrigerator.
2. Hands are washed prior to serving food.
3. All staff wash, dry and put away their own dishes or place them in the dishwasher.

Classroom

1. If food preparation or handling is part of a lesson then all students must learn safe food procedure before starting the lesson.
2. When preparing or sharing food all students and staff must wash their hands before touching food.
3. All food and all ingredients are to be stored correctly in a suitable place and covered.