

PREPARATION, COOKING, DINING AND DISHWASHING

- Single use gloves are provided in the kitchen areas. Discard after use.
- Sanitise your hands.
- Two people per kitchen bay maximum.
- Keep all utensils, chopping boards etc together for your group to wash up.
- **After preparation and serving but prior to eating.**
 - **Clean** your area with detergent/water mix and chux wipe - discard chux wipe after use.
 - **Disinfect** your area using the premixed bleach solution in the spray bottles and wipe down with paper towel, the surface should self dry in around 10 minutes
 - Don't forget the oven gloves if you used them
- **After eating:**
 - Wait for wash up area to be free and ensure you do not exceed the kitchen maximum numbers. Put dishes in a neat stack on the non-dining table while waiting.
 - **Clean** dining table and chairs including underside where it is likely to have been touched with detergent/water mix and chux wipe - discard chux wipe after use, the surface should self-dry in around 10 minutes.
 - **Disinfect** dining table and chairs including underside where it is likely to have been touched using the premixed bleach solution in the spray bottles and wipe down with paper towel can put dishes on the non-dining table while waiting.
 - **Clean** all cooking/dining dishes in the sink with detergent and water.
 - **Disinfect** all dishes by placing them in steriliser and running a wash cycle – no shared dishwashing – you must load and unload your own dishes.
 - **Sanitise** hands or wear new gloves to unload and store dishes
 - Open the steriliser door and pull the rack out to air dry as much as possible
 - Dry any wet dishes with paper towel and put all dishes away – discard paper towel after use.
 - **Clean** sink area with detergent/water mix.
 - **Disinfect** sink area using the premixed bleach solution in the spray bottles and wipe down with paper towel