



## RULES FOR FOOD PREPARATION & SNACK CAFE

1. Always wear hair tied back, and gloves, when preparing foods.
2. Remember, lower sink is for hand washing and cleaning up after craft activities etc. The upper sink is strictly for food preparation and cleaning kitchen equipment.
3. Wash hands thoroughly with soap and warm water before preparing and handling food.
4. Remove clutter and clean the kitchen surfaces before preparing food to prevent contamination. Clean surfaces first with hot soapy water, then with a different cloth, please use anti-bacterial cleaner to sterilise.
5. Wash fruits and vegetables before preparing.
6. Use the appropriate chopping board i.e. **red for raw meats**, **blue raw fish**, **yellow cooked meats**, **green for salad and fruits**, **brown for vegetables**, **white for bakery and dairy**.
7. Change and wash tea towels, aprons and other cloths weekly. Wash at 80°C to sterilise for re-use.

### FRIDGE

1. Fridge temperature must be checked daily and recorded. Ideal temperature is between 0 and 5°C.
2. Store raw meat and poultry at the bottom of the fridge and properly wrap or cover it.
3. Don't over fill the fridge, rotate items - move oldest to front.
4. Keep a close eye on best before dates and ensure those dates are kept to.
5. Label items opened and returned to the fridge and follow storage instructions.