

Kitchen Records

Week beginning;

Please initial daily boxes when checks are completed

Daily or after each use	Mon	Tues	Wed	Thurs	Fri
Kitchen not accessible to the children for example safety gate in place.					
All dishes, pots, pans and utensils are cleaned and stored properly after each meal.					
Freezer, refrigerator (5 degrees centigrade or lower) and dishwasher temperatures are checked and recorded.					
All food and drinks are within the sell by date.					
Wipe up any spills in the oven.					
Wipe microwave after use.					
All sinks are cleaned after use.					
Disinfect all work surfaces after use.					
Bins are emptied and cleaned after each meal.					
Dish cloths are washed at the end of each day.					
Sweep and mop floors after each meal.					
Record of any issues					
Action Taken					