













## Hygiene and safety checklist

-  A letter has been sent home to check whether any children in the class have food allergies, special dietary requirements, religious or cultural beliefs that prevent them handling or tasting certain foods.
-  Classroom furniture in a safe, practical arrangement.
-  Cooking surfaces wiped with antibacterial spray (and covered with plastic cloths if available).
-  Equipment is clean and ready for use (count knives and sharp tools out and in).
-  Ingredients are ready for use - if necessary, some have been partly prepared or weighed.
-  All jewellery removed.
-  Nail varnish removed.
-  Long hair tied back.
-  Hands are clean - washed with soap or handwash or a sterilising rub has been used.
-  Aprons on.
-  Children know they must wash their hands again if they – blow their nose, cough or sneeze into their hands, touch hair, cuts or spots.
-  Children know they must remove their apron if they go to the toilet, wash their hands in the toilet sink when they have used the toilet and re-wash in the classroom sink before they go back to their cooking.
-  Children know how to use the equipment safely (teacher has/will demonstrate/d).