



Safe Method:

Preparation



It is very important to keep sources of bacteria away from food preparation areas.

Safety point	Why?	How do I do this?
<p>Nappies and laundry</p> <p>If your washing machine is in the kitchen, do not bring dirty laundry into the kitchen while food is being prepared.</p> <p>If you care for a young child your nappy changing facilities should be separate from any food preparation areas.</p> <p>Never put dirty nappies, laundry or laundry baskets on worktops.</p> <p>Always wash your hands properly after touching dirty nappies or laundry.</p>	<p>This helps to prevent dirt and bacteria spreading from nappies and laundry to food.</p> 	<p>If your washing machine is in the kitchen, do you follow this advice? Yes No</p> <p>If not what do you do?</p> <p>Do you have young children? Yes No</p> <p>Where are your nappy changing facilities?</p>
<p>Pets</p> <p>Pets should be kept out of the kitchen at all times, if this is not possible they must not be allowed in the kitchen while food is being prepared. Move there food, drink and bedding from the kitchen so they do not need to enter while you are baking.</p> <p>Keep pets away from food, dishes and worktops.</p> <p>Make sure you wash and disinfect worktops before preparing food.</p>	<p>Pets can spread harmful bacteria to food.</p> 	<p>Do you have any pets? Yes No</p> <p>If yes, do you follow this advice? Yes No</p> <p>If not, what do you do?</p>

What to do if things go wrong

- If dirty laundry, nappies or pets have been on a worktop, remove them and wash and disinfect the worktop straight away
- If objects such as broken glass get into food, throw away the food

Write what went wrong and what you did about it on your diary sheet

Safe method completed. Date Signature.....