



POLICIES/REGELVERK

School Kitchen Policy **Skolekjøkken**

Prepared by: Head Teacher
Approved by: The Governors
Last updated: 01.12.2022
To be reviewed: 01.01.2024

Note: The School Kitchen door is locked at all times outside teaching lessons

Three areas of the school enter the category of School Kitchen - Health and Safety. They are:

- School kitchen used for Home Economics by pupils and by staff, parents and outside caterers.
- Kitchen area in lean-to at the back of the school
- Kitchen area in the staff room

Kitchen health, safety and welfare standards are laid down in the **Workplace (Health, Safety and Welfare) Regulations 1992**.

The Food Safety (General Food Hygiene) Regulations 1995 provide guidance on storing and preparing food.

The teacher responsible for Home Economics is responsible for kitchen Health and Safety. This person should check the kitchen areas on a weekly basis.

Kitchen Safety

Floors

Falls are one of the most common causes of injury in kitchen areas. Many are the result of spilt food or liquids. Floors should be free of obstruction, and spills and leaks should be cleaned up immediately. Condensation on the floor can also create problems and must be dealt with.

Food Preparation Machinery

Many of the machines and knives used in kitchens are potentially dangerous and young people using the machinery should be adequately trained. When cleaning the machines, dangerous parts may be uncovered; it is therefore essential for safe working methods to be established.



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Kitchen Equipment

Burns and scalds are common injuries in the kitchen. These can be caused by cooking equipment, which should be used with care, after adequate training has been given.

Hazardous Substances

Some of the substances used in the kitchen eg, oven cleaner, dishwasher liquids are hazardous, and assessments must be carried out and control measures introduced to comply with the **Control of Substances Hazardous to Health Regulation 2002 and 2004 amendment regulations and our Hazardous Substances Policy.**