

## *Duddon Saint Peter's School*



### **Food Technology Safety**

**HAZARDS** The hazards associated with pupils preparing food are contaminated equipment, worktops and indeed the food itself, dirty or contaminated hands and clothing all of which may lead to infectious disease and food poisoning. Kitchen areas also present serious burn, scald, fire and explosion hazards due to the number of hot surfaces and the use of gas cookers. The use of knives and power mixing equipment provides further hazards such as cuts, punctures and trapping of fingers and hands.

#### **CONTROL MEASURES**

##### **GENERAL**

- It is recommended that all schools have a member of staff who holds The Basic Food Hygiene Certificate.
- Pupils need to be made aware of the hazards associated with cooking and that there is a need for special care.
- Pupils should not carry bowls or other containers of hot water.
- Personal possessions other than those necessary for the activity should be kept clear of food preparation areas.
- Dry oven gloves must be used when moving hot tins, dishes, etc. Oven gloves in need of repair should be replaced.
- When lifting lids from boiling pans, kettles, etc., care should be taken to avoid contact with the steam.
- Teach pupils to test if something is hot by placing a hand over the top rather than touching it.
- Saucepan handles should be positioned safely.
- Staff should know how to isolate gas and electric supplies.

##### **HYGIENE**

- Warm water, soap and towels (preferably disposable) must be available.
- Staff and pupils must wash hands before and after handling food.
- Pupils should not wear jewellery or nail varnish when handling food.
- If a member of staff or a pupil has a skin, nose, throat or bowel infection, they must not handle food.
- Blue waterproof dressings should be used on cuts or abrasions.
- All dry foods must be stored in suitable airtight containers in clean cupboards suitably protected against vermin, flies etc.

- Regular checks should be carried out on 'best before' dates.
- A refrigerator operating at temperatures below 5°C is essential for storing perishable and cooked foods (a thermometer should be available for checking.)
- Cracked or chipped china should be discarded.
- Storage areas should be cleaned regularly with appropriate cleaning materials (at least every half-term).
- Food waste should be allocated a separate bin with polythene liner, bins must be emptied immediately after cookery sessions.
- Food preparation surfaces must be cleaned before use. If possible, specific tables should be kept solely for food use.
- Wooden chopping boards or other wooden equipment should not be used, only polypropylene or polyethylene chopping boards are suitable.
- Pupils should wear clean aprons and tie back hair.
- Fridges and freezers used for the storage of food should not be used for any other purpose.

### **USE OF COOKERS**

- The cooker should be located in an area on its own away from other equipment, doors, passageways, etc. The area around it should be uncluttered and the floor should be kept clean.
- The area around the cooker must be free from combustible materials; there should be no wall displays, pinboards, etc. in the immediate vicinity.
- Pupils should be discouraged from wearing loose clothing.
- A fire blanket should be kept in the area and staff should be aware of how to use it. Portable cooker trolleys should have a fire blanket. Staff should be aware of means of exit from the cooking area.
- A microwave oven is safe as long as the door and the seal are working properly. However, items being taken out can be deceptively hot. Oven gloves must be used.
- Pupils should be closely supervised at all times. Frying should not be carried out in Primary Schools.
- Cookers used for food should not be used for other purposes, e.g. firing pottery.

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