

# DevonPathways



## Food hygiene Procedures

**Approved by:** Chris Kenny

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DevonPathways ensures the practice of storing, preparing and serving food meats (or exceeds) regulations for a food provider.

**We do this by:**

**When cooking lunch at the Field Farm/Forest School**

- Requiring identified members of staff to attend Food hygiene training.
- Ensuring staff wear appropriate clean clothing and wash/wipe and use anti-Bacterial handwash on their hands before handling food.
- Maintaining separate cleaning materials for toilet areas.
- Ensuring appropriate hygienic handling and disposal of waste in covered bins
- Keeping tea towels and hand towels separate and washed between sessions.
- Ensuring the cooking utensils are cleaned before and after use using hot soapy water
- Preparing raw and cooked food in separate areas.
- Keeping food and drink covered and at the appropriate temperature using cool boxes/bags where appropriate.
- Asking parents/carers to supply any food and drinks in appropriate containers so that it can be stored until use at appropriate temperatures.
- Serving food and drink at a temperature and consistency that is safe and suitable for consumption.
- Serving any food and drink that requires heating immediately so that it is not left standing. No food or drink is reheated.
- Washing fresh fruit and vegetables thoroughly before use.

**When undertaking Cooking Sessions**

- The same will apply as above, but also including
- Using a regulated kitchen when undertaking cooking sessions
- Cleaning kitchen utensils after use and storing them in a dust-free place such as a closed cupboard or drawer. Including premises and equipment risk assessment so that damaged work surfaces cracked or chipped china are not used.
- Keeping food and drink covered and at the appropriate temperature in a fridge.