

Brome & Oakley Village Hall

Reg'd Charity No 1091952

Kitchen Hygiene Policy (version 1 August 2025)

Aims

The policy should prioritise cleanliness, food safety and user awareness.

Overview

Village Hall Users should be informed of this policy and should take responsibility for maintaining a safe and clean kitchen environment. All hirers of the Hall requiring use of the kitchen facilities should be made aware of their responsibility for ensuring the safety of food served and for compliance with all relevant regulations, in particular The Food Safety and Hygiene (England) (Amendment) Regulations 2014 (see also the Village Hall's Health and Safety Policy).

Specific Measures

- Hirers to use dedicated handwashing and drying facilities provided;
- Thorough cleaning of all surfaces and equipment is essential, including hob, oven, hot-box, fridge and utensils;
- Tea towels and fabric dishcloths to be taken away and washed after every booked session;
- Pan scourers and sponges to be disposed of after every booked session;
- All work surfaces to be sanitized;
- Floor to be swept and mopped;
- Food and recycleable materials to be removed from the premises;
- Waste bins to be emptied and cleaned after use;
- Bin liners to be replaced.

Review

Adopted August 2025 – to be reviewed after every AGM. Next review May 2026.