

Keeping Food Safe



Wash hands well



Buy meat from butchers or supermarket



Don't chop

meat and vegetables on



same board.

Keep cooked



meat and raw meat



separate

Wash the vegetables



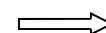
Check use by date on food



Don't put hot food in the fridge



Raw meat goes at the bottom of the fridge



Being Safe in the Kitchen



Make sure you have got space to work in the kitchen



Be careful with knives



• Put knives away after using



• Don't put sharp knives in washing bowl



If someone cuts themselves

- Stay calm**
- Keep plasters in the kitchen.**



Clean up spills on sides and floor when they happen



Be careful around hot ovens and food.



Tell others if you are carrying hot food



Working Together



Give people the time they need



Listen to each other



Respect peoples' ideas and the way they communicate



Work as a team– all help



Be on time



Respect peoples' privacy

