3.8 Basic kitchen opening and closing checks template

St Joseph's Pre School

This form, to be completed daily, is for small early years settings providing snacks and/or packed lunches only. Settings providing full meals should use *Safer Food Better Business*¹ opening and closing checks.

Enter a tick $\sqrt{}$ and initial if satisfactory.

Enter X and initial if a problem and make a note below. Add action taken and if problem is resolved sign and date.

TO BE COMPLETED DAILY

Opening checks date:	
Personal hygiene: Hands washed. Clean apron. 	
 Hair tied back Fridge/freezer: Working properly. Temperature checked – record temps. 	
Appliances working: Microwave. Kettle. Toaster. 	
Cloths clean: Dish. Surface. T-towels.	
Children's food allergies checked (see list).	
Food fresh and in-date. Packed lunches checked and used within 4 hours preparation.	
No physical or chemical or pest contamination of stored food.	

Page 1 of 3

¹ www.food.gov.uk/business-guidance/safer-food-better-business

Closing checks date:			
Unused food put away correctly			
Leftover food and past sell-by- date food discarded.			
Crockery and utensils washed up and put away dry.			
Rubbish removed/bin cleaned.			
Dirty cloths removed for washing and replaced.			
Work surface clean and disinfected.			
Floors clean.			

Report any problem(s) here

Action taken

Associated policies and procedures

• No 3.7 Food hygiene

Version Number	Author	Purpose of Change	Date
1.0	K Coupe	Reviewed and page numbered	Sept 2015
2.0	Committee	Reviewed	Oct 2016
3.0	K Coupe & H Elliott	Reviewed, updated and version controlled	10/07/2019 AGM
4.0	K Coupe & N Powers	Updated to include "associated policies and procedures" as required by EY safeguarding audits175/157 	17/07/2023 Chair (A Hitchings)

Page 2 of 3 3.8 Basic kitchen opening and closing checks templates (v4-0 17 July 2023 Chair (AH))

Version Number	Author	Purpose of Change	Date
		2023; and • removal of two obsolete bullets under "Fridge/Freezer"	