

Kitchen Safety Educators

NQS 2.1.2 Health practices and procedures

2.2.1 Supervision

3.1.1 Fit for purpose

3.1.2 Upkeep

Name Educator 1	
Name Educator 2	
Name Educator 3	
Name Educator 4	
Name Educator 5	

E = Embedded I do that ALL the time

K = I know I need to do that, but I don't do it all the time

T = Please **teach** me how to do it or improve my understanding of why I need to do it.

Facilities	ED1	ED2	ED3	ED4	ED5
Are sharp knives kept in a locked draw/cupboard?					
Are (cleaning) chemicals and medications properly labelled and stored					
securely?					
Are Material Safety Data Sheets readily available in areas where chemicals					
are kept?					
Are working childproof latches on all drawers and cupboards?					
Are doors in good repair and do they swing easily?					
Are doors free of splinters or sharp surfaces?					
Are electrical cords placed so they don't obstruct movement or present a safety hazard?					
Is a fire blanket kept next to cooking facilities?					
Hygiene					
Do you use colour coded chopping boards? eg RED for meat, YELLOW for					
chicken, GREEN for fruit and vegetables?					
Are different coloured sponges used in the kitchen compared to bathrooms					
and children's rooms?					
Are cutlery, mugs and dishes regularly cleaned and put away?					
Is the kitchen cleaning schedule displayed and signed off when completed?					
Are clean dishcloths and tea towels always available?					
Do you use dedicated cleaning material (eg paper towels) for cleaning spills					
on the floor?					
Are floors clear of substances that may cause falls and slips?					
Is the kitchen always clear of garbage and litter?					
Are bins emptied every day?					
Do all bins have liners and lids?					
Practices					
Do you close drawers and cupboards immediately after use?					
Do you prepare and consume hot food and drinks away from children and					
areas they can access?					
Do you empty water containers after use?					
Do you put cleaning materials away after each use?					
Do you empty rubbish containers before they are overflowing?					

