

Cleaning Up in the Kitchen

It's really important to do this. Not only is it important or good hygiene; we have legal responsibilities to ensure we prepare food safely.

Your checklist

- Switch the oven and cooker off
- Switch off the tea urn and empty it
- Clear up all the tea plates, cups, empty platters etc.
- Consolidate anything uneaten onto a few trays and cover with Clingfilm.
- Take off any tablecloths. Wipe down the tables that had the food on.
- Wash up – there is a dish washer.
- Remove all uneaten food and your own tools.
- Check there's no food left in the Oven and don't leave any food in the fridge.
- Clean the kitchen thoroughly. This means the hob, the sink area, all work surfaces and ideally a quick sweep of the floor. Plus any spills in the fridge.
- Empty the waste bin and put the binbags in the big bins round the back of the pavilion
- Empty the dishwasher if possible before you go.
- Check the oven and cooker are off
- Switch off the lights
- Go and have a beer

If you can, please wash and return any tea towels and tablecloths you used. If that isn't possible, please leave them so they will dry.