

## WASHING UP PROCEDURE

1. Plates, cups, dishes and cutlery should be washed in the dishwasher.
2. Alternatively they should be washed by hand in hot soapy water using a cloth specifically for this purpose .
3. Dishes should then be rinsed in clean clear water.
4. Care should be taken when washing sharp knives.
5. Dishes should be dried with a clean tea towel.
6. They should be stored in a closed cupboard or a container with a lid.
7. Oven and serving dishes from the main kitchen should be placed in the thermal food container and placed on the trolley ready to be collected and washed up by the kitchen staff.
8. The sink, taps, plate rack, washing up bowl and area around the sink should be cleaned with appropriate cleaning fluid.
9. Washing up cloths should be rinsed in clean water and hung to dry.
10. Used tea towels should be put with the laundry ready to be washed.