



SAFE METHOD:

# MINI-KITCHENS



It is important that food preparation and storage areas outside the main kitchen are kept clean.

SAFETY POINT	WHY?	HOW DO YOU DO THIS?
<p>Some care homes have additional kitchens and food preparation areas that can be used by residents and staff, these are sometimes referred to as mini, satellite or service kitchens.</p> <p>Include these mini-kitchens and food storage areas on your cleaning schedule, or have a separate cleaning schedule for them.</p> <p>You may also want to include who is responsible for the cleaning.</p> <p>The items you include will depend on the equipment that is in the mini-kitchen. You might want to include service trolleys, trays and other equipment used for food service.</p>	<p>Any area where food is prepared or stored needs to be kept clean. Having mini-kitchens on your cleaning schedule will help staff to remember them.</p> 	<p>Have you:</p> <ul style="list-style-type: none"> <li>added your mini-kitchen(s) to your cleaning schedule?</li> </ul> <p>Yes      No</p> <ul style="list-style-type: none"> <li>written a separate cleaning schedule?</li> </ul> <p>Yes      No</p>
<p>Add checks for any mini-kitchens to your opening and closing checks, or have a separate list of opening and closing checks.</p> <p>If you write a separate list, the checks will depend on how the kitchen is used, but they are likely to be similar to the opening and closing checks for the main kitchen.</p>	<p>This helps to maintain standards of food hygiene in these areas.</p> 	<p>Have you:</p> <ul style="list-style-type: none"> <li>added your mini-kitchen(s) to your opening and closing checks and extra checks?</li> </ul> <p>Yes      No</p> <ul style="list-style-type: none"> <li>written separate opening and closing checks?</li> </ul> <p>Yes      No</p>
<p>Always make sure the mini-kitchen is clean before preparing or serving meals, especially if it is also used by residents without supervision.</p> <p>Ideally use disposable cloths and paper towels in the mini-kitchen. If reusable cloths are used, make sure that they are washed and disinfected thoroughly (see Cloths Safe Method and Cleaning Effectively Safe Method for advice on cleaning).</p>	<p>It is very important to clean and then disinfect work surfaces and other areas or equipment that come into contact with food, even if they do not look dirty. This is because you cannot be sure how they have been used beforehand and they may have harmful bacteria on them.</p>	<p>How do you make sure the mini-kitchen is clean before food is prepared?</p>



## THINK TWICE!

You may also want to consider adding mini-kitchens to other relevant safe methods, for example pest control and maintenance.

### WHAT TO DO IF THINGS GO WRONG

- If you find that work surfaces or equipment in a mini-kitchen are not clean, then wash, disinfect and dry them before using them to prepare food.
- If you find a problem in a mini-kitchen, for example signs of pests, take action straight away and make a note in the diary.

### HOW TO STOP THIS HAPPENING AGAIN

- Review your cleaning schedule for the mini-kitchen.
- Review your opening and closing checks for the mini-kitchen.
- Train staff again on this safe method.
- Increase staff supervision.

**Write down what went wrong and what you did about it in your diary.**

