



Handwashing Procedures

During baking hours the **double sink in the kitchen** will be used for **handwashing purposes only**. No dishwashing will take place in this sink during baking hours, a tub will be placed on the bench at the start of each shift and be clearly labelled with the words **dirty dishes only**. All dirty dishes will remain here until baking hours are over.

TO PREVENT THE SPREAD OF BACTERIA, HANDWASHING IS TO TAKE PLACE AT THE FOLLOWING TIMES DURING BAKING HOURS:

1

Before, during and after preparing any food

2

After handling eggs

3

Before eating

4

After touching garbage

5

After wiping counters, clean all surfaces with chemicals

FOR THE PURPOSE OF HANDWASHING THE FOLLOWING STEPS ARE TO BE FOLLOWED AT ALL TIMES.

1

Remove all Jewellery

2

Wet hands with running water

3

Apply soap

4

Rub hands together for 20 seconds

5

Wash all areas including between fingers

6

Rinse hands and turn off tap

7

Dry hands thoroughly with paper towel



Handwashing Procedures

During baking hours the **sink in the laundry room** will be used for **handwashing purposes only**.

TO PREVENT THE SPREAD OF BACTERIA, HANDWASHING IS TO TAKE PLACE AT THE FOLLOWING TIMES DURING BAKING HOURS:

1

Before, during and after preparing any food

2

After handling eggs

3

Before eating

4

After touching garbage

5

After wiping counters, clean all surfaces with chemicals

FOR THE PURPOSE OF HANDWASHING THE FOLLOWING STEPS ARE TO BE FOLLOWED AT ALL TIMES.

1

Remove all Jewellery

2

Wet hands with running water

3

Apply soap

4

Rub hands together 20 seconds

5

Wash all areas including between fingers

6

Rinse hands and turn off tap

7

Dry hands thoroughly with paper towel



Handwashing Procedures

During baking hours the **sink in the upstairs powder room** will be used for **handwashing purposes only**.

TO PREVENT THE SPREAD OF BACTERIA, HANDWASHING IS TO TAKE PLACE AT THE FOLLOWING TIMES DURING BAKING HOURS:

1

Before, during and after preparing any food

2

After handling eggs

3

Before eating

4

After touching garbage

5

After wiping counters, clean all surfaces with chemicals

FOR THE PURPOSE OF HANDWASHING THE FOLLOWING STEPS ARE TO BE FOLLOWED AT ALL TIMES.

1

Remove all Jewellery

2

Wet hands with running water

3

Apply soap

4

Rub hands together for 20 seconds

5

Wash all areas including between fingers

6

Rinse hands and turn off tap

7

Dry hands thoroughly with paper towel



Dishwashing Procedures

During baking hours the **double sink in the Kitchen** will be used for **handwashing purposes only**.

Due to this, we have a separate tub for dishes and utensils, which will be washed at the end of each baking shift. The tub will be placed on the bench at the start of each shift and be clearly labelled with the words **Dirty Dishes Only**.

FOR THE PURPOSE OF MANUAL DISHWASHING, THE FOLLOWING STEPS ARE TO BE FOLLOWED AT ALL TIMES.

1

Scrape all dishes and utensils from excess food into the waste.
Pre-rinse all dishes/utensils before washing

2

Fill the larger part of the sink in the double sink with warm water, add a detergent solution capable of removing grease. The pre-rinsed dishes/utensils may now be washed in the sink.

3

Rinse washed dishes with clean water in the second part of the double sink.

4

Sanitize all dishes on the drying rack with the sanitize solution provided.

5

Air-dry all dishes and utensils.

6

Once dishes and utensils have fully dried, return them to their storage area.