



# Kitchen Safety Educators

NQS Element 2.1.2 Health practices and procedures

NQS Element 2.2.1 Supervision

NQS Element 3.1.1 Fit for purpose

NQS Element 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.

**ED1**    **ED2**    **ED3**    **ED4**    **ED5**

## 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/areas?					
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 put cleaning materials away after each use?					
Do you empty rubbish containers before they are overflowing?					
Are garbage bins emptied every day, washed, sanitised and dried when dirty and at least once a week?					

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Do you unplug electrical appliances when not in use and store them appropriately?					
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Actions required