



Bield Housing & Care support tenants to make the best use of everything that our developments have to offer.

When using the communal kitchen, it is important that it is used safely and food prepared meets Food Safety Management Guidance.

When using Bield Housing & Care kitchen I will follow this guidance:

- All fridges are operating at a temperature of between 1°C and 5°C before commencement.
- Any foodstuff being prepared should be from a known supplier who follows food safety guidance.
- Food Allergen guidance is followed and those preparing the food understand the importance on being clear as to the ingredients that have been used and understand the risk of cross contamination. This should be communicated to those attending the event.
- Good personal and kitchen hygiene practice is followed.
- There should be a good awareness of cross contamination and how this is controlled with raw and cooked foods, ensuring that all products are thoroughly and safely cooked.
- If a buffet has been prepared and served any foods that have not been consumed within 90 minutes should be disposed of, this will eliminate the risk of food contamination.
- The kitchen should be cleaned and closed down to the same standard it was found in.
- Full guidance on effectively and safely managing food can be found in the [CookSafe Manual | Food Standards Scotland](#)

I/We agree that I/we will follow the guidance given for our event and fully understand that the event is our responsibility and not Bield Housing and Cares.

Signed Print

Date