

STATEMENT OF FOOD & HYGIENE POLICY 2026

Intro

This document describes the current dynamic situation of non-commercial café facilities with limited use; viz not all Sundays, Saturday 2xmonth, midweek 1x month, each for 1~2 hrs each.

It is the policy of Cheadle Hulme URC to provide and maintain safe and hygienic conditions and equipment for all users of church premises and to provide such information as are required. See also Appendix 1.

Qualifications

Certificate Holders RSPH LEVEL 2 'Food Safety In Catering'...
Bernie Stevens, Alison Stevens, Morag Smith

Food

Allergies; We have asked those with allergies to indicate it using signs.

Storage; We always store food in tins, or fridge/freezer.

Preparation; all preparation is done safely as regulations. Minimal on-site cooking takes place – soups for instance are brought in from homes.

Equipment

We have several coloured cutting boards: fish and meat have not been prepared on site to our memory.

Cleaning

We employ a cleaner (2x2hr) week and the estate is covered in rotation, but with particular attention to the eating and preparation areas after an event. Normal domestic products are used and PPE is available. In both 'kitchen' areas, hand washing sinks are provided, with gel handwash, hot n cold running water and drinking water on tap. The coffee tables and worktops are surface cleaned after every use and dustpan and brush are available. A dishwasher is not justified.

Waste

The local authority requires the use of a 4-bin refuse system to which we aqueous with relevant internal bins, including waste food containers...

Pest control

We have not found it necessary to engage in pest control.

This policy should be read in conjunction with our other relevant policies, viz;

Health & Safety, Well-being, Lone Working, Environment...

and will be kept up to date from time to time as the need arises.

B Stevens 8/9/2026

Appendix 1 follows

Appendix 1

Location of food, equipment and chemicals as of 8/9/26...

Room	Food items	Equipment	Chemicals
Main Kitchen	Worktop; none U'sink; ice cream topping, vinegar, Fridge; Ribena, mayonnaise, cappuccino dried, sauces (bbq, hp, tomato), mustard Freezer; gooseberries, ice cream, pizza, bread (gluten free), crumpets	1 domestic cooker, 2 sinks, microwave, elec' kettle (2), cutlery, crockery, 1 st aid kit, hand torch, extinguisher, fire blanket, cutting boards various, towel, waste bin, dustpan n brush	Worktop; Washup, soap, surface cleaner, U'sink; Swarfega, Brillo pads
Coffee lounge	Worktop; salt n pepper Cupboard; biscuit tins, tea /coffee, sugar /sweeteners U'sink; Bucks Fizz Fridge; butter, jam, drinks various, Freezer; locked by hirer	2 Sinks, microwave (2), elec' kettle (3), cutlery, crockery, hand torch, extinguisher, hot plate, cutting boards, waste bin, dustpan n brush, towels, cleaning cloths	Worktop; Washup, handwash, surface cleaner,
Storeroom (locked)	none	Sink, vacuum, polisher, various brushes n mops (also in gents), induction hob	Repository of cleaning materials; paper (toilet n kitchen), washup, hand gel, surface cleaner, polish, toilet blocks, paint number ½ full pots, white spirit
Pre-school rm	Locked by hirer		

ALLERGIES ALLERGIES ALLERGIES

WOULD ALL THOSE SUFFERING WITH ALLERGIES
PLEASE INDICATE THIS TO THOSE PREPARING FOOD