**Unit 16**

**Kitchen hygiene (35)**

This morning I would just like to say a few words about kitchen hygiene. Remember that all kitchen staff must always wash their hands in the hand basin. You mustn’t wash your hands in the food preparation sinks. You must clean all kitchen work surfaces regularly and wash and dry all the utensils after use. It’s important that the kitchen is clean so you must sweep and wash the floors every day. The kitchen porters are responsible for the rubbish. And they have to clean the bins regularly. So the chefs don’t have to do this. But they must put the rubbish in the correct bins: food in one and general rubbish in the other. This is very important.