

# Off the Page Ltd.

# **Health and Safety Notes**

### History Off the Page days when food and/or drink is served:

## **Notes for adult supervisors:**

#### **Preparation:**

- Any food preparation must be done by adults at lunchtime in the staff room or other suitable area. School safety guidelines should be followed.
- After the food has been prepared it should be covered with paper cloths, provided by HOP.
- Before putting out the pewter and wooden plates on Tudor and Castles days, they must be wiped with an anti-bacterial cloth. These will be provided by HOP.

### **Serving:**

- Where food is served, on all except the Castles and the Tudor days, children will be given a paper serviette instead of a plate on which to put their food. These will be provided by HOP.
- Plates will be lined with paper serviettes which HOP will provide.

## Clearing up:

- After the banquet on Tudor and Castles days, the plates should be wiped of crumbs and placed back in the labelled boxes.
- After the goblets are washed they must be wiped with the paper towels, provided by HOP. Tea towels should not be used.

www.historyoffthepage.co.uk