



## Method Statement /Safe System of Work

The public will not have access to any gas Cylinders.

Espresso Vita will provide a plastic dustbin for the public to dispose of their litter, which will be emptied when required during the day.

### **Cleaning and Equipment Preparation**

All work areas including all surfaces will be maintained in a good clean condition

It is the policy and practice to “clean as you go” in addition to any regular cleaning tasks. It includes cleaning spillages and soiling as they occur during work activities and also includes cleaning surfaces and equipment that have been in contact with food after every use or frequent use.

Where necessary, safety equipment such as gloves, goggles and rubber aprons will be provided to staff.

Espresso Vita will ensure that all possible health and safety precautions have been taken to minimise the risk to staff and the public.

### **Food Preparation, Storage and Handling**

Regular temperature checks are taken on refrigerators and thermometers used in preparation of all milk based hot drinks.

A full clean down of all equipment, work surfaces and the internal of the trailer will be carried out after every service session.

### **Serving Food**

All staff are trained in food hygiene matters and have a high level of customer service skills.

### **Departing from Site**

When departing from site, the installations will be cleaned and waste deposited at the designated waste points.

The site of the trailers will be inspected and cleared of any waste.

Electrical and gas equipment will be checked to ensure correct disconnection, prior to movement.