



SOUTH LANARKSHIRE
Leisure & Culture

Stonehouse Lifestyles

Note to Lessee

It is your responsibility to ensure that the following is adhered to by any catering provider in connection to your let on theinsert date

Please note this kitchen is used daily for food production, preparation and serving food and must be left clean and tidy at all times to meet Health& Safety Food and Hygiene Regulations.

The area and all equipment used by the catering provider must be cleaned to the standard detailed in the standards manual.

The lessee is responsible for any non compliance and as a result may incur additional cleaning charges if these standards are not met.

Condition of Hire

- Waste Disposal Unit **must not be used**
- Rational oven **must not be used**
- Deep Fat Fryer **must not be used**
- Caterer must use their own equipment e.g. Crockery, Pots, Pans utensils etc. These must be removed from premise after use.
- No person under 16 should be permitted in Kitchen area
- Under no circumstances should any item of Kitchen equipment be removed from the premise
- Cleaning products must be pre approved by SLL

Item/Equipment	Confirm check has been carried outs TICK BOX	Date and time of post check & Comment detail of non compliance (each item must be checked to ensure standard is achieved as per standards manual)
Cooker and Hobs		
Dishwasher NB this equipment can only be used under supervision of hall keeper on duty.		

Microwave(if available)		
Work surfaces		
Flooring surfaces		
Wall covering		
All waste removed and disposed of in the appropriate receptacle		

DECLARATIONS	
I hereby agreed to the above checklist points. I have read, understood and agree to abide by this checklist and all the Terms and Conditions for Community Halls	
Signature of Lessee	
Signature of Catering Provider	
Post Check Date	
Post Check Time	
Signature of Hallkeeper	
Signature of Lessee	
Signature of Catering Provider	