

The Priory School awarded top-ranked food hygiene rating!



The Priory School kitchen has been awarded a 5 star food hygiene rating in the latest inspections by South Holland District Council environmental health officers.

The SHDC's environmental health officer visited The Priory School on Monday 12th June at 10.00am, unannounced.

The Priory School kitchen is a hive of activity Monday through to Friday every week during term time, preparing over 200 meals across both The Priory School and The Garth School. Pupils and staff have two daily choices, either a hot meal or salad with bread roll or potatoes (from our fresh salad bar). For dessert there's a sweet option or fresh fruit or yogurt.

The kitchen is headed by Mavis Needham, with a team of 4 (Sharon Inglis, Marion Perkins, Rachel Buck, and Lisa Eady) supporting her, they run a tight ship.

Mavis Needham said, "We are a very good team. We work incredibly well together which guarantees a smoothly run kitchen. We have very organised rotas so every member of the catering staff is able to carry out most tasks. We work very hard together, like a like a well-oiled machine.

The children make their menu choices in class then arrive in the dinner hall at lunch time with very good manners. We have some children with special dietary requirements.

I am very pleased with the rating given by the EHO, it clearly reflects our hard work (and it also keeps me on my toes with paperwork!)"