

# Food Hygiene Policy

## Policy Statement

We provide and serve food for children on the following basis:

- Snacks
- Meals (including lunch and tea)

We are registered as a food provider with the local authority Environmental Health Department and we maintain the highest possible food hygiene standards with regards to purchase, storage, preparation and serving of food.

## Procedures

- The person in charge and the person responsible for food preparation understand the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to their business. This is set out in *Safer Food, Better Business* (Food Standards 2011). The basis for this is to risk assess the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.
- All practitioners follow the guidelines of *Safer Food, Better Business*.
- All practitioners involved in the preparation and handling of food have received training in food hygiene.
- The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently.
- We use reliable suppliers for the food we purchase.
- Food is stored at correct temperatures and is checked to ensure it is in date and not subject to contamination by pests, rodents or mould.
- We receive regular routine visits from Pest Control.
- Food preparation areas are cleaned before use as well as after use.
- There are separate facilities for hand washing and for washing up.
- All surfaces are clean and non-porous.
- Waste food is disposed of daily.
- Cleaning materials and other dangerous materials are stored out of children's reach.
- Children do not have unsupervised access to the kitchen.
- When children take part in cooking activities, they;
  - are supervised at all times
  - understand the importance of hand washing and simple hygiene rules
  - are kept away from hot surfaces and hot water
  - do not have unsupervised access to electrical equipment.

## Reporting Food Poisoning

- Food poisoning can occur for a number of reasons; not all cases of sickness and diarrhoea are as a result of food poisoning and not all cases of sickness and diarrhoea are reportable.
- Where children and/or adults have been diagnosed by a GP or hospital to be suffering from food poisoning and where it seems possible that the source of the outbreak is within the nursery, the manager will contact Environmental Health Department to report the outbreak and will comply with any investigation.
- Any confirmed cases of food poisoning affecting two or more children looked after on the premises are notified to Ofsted as soon as reasonably practical, and always within 14 days of the incident.

