



## **Safeguarding and Welfare Requirement: Health**

Where children are provided with meals, snacks and drinks, they must be healthy, balanced and nutritious.

## **Food hygiene**

(Including procedure for reporting food poisoning)

### **Policy statement**

In our setting we provide and/or serve food for children on the following basis:

- Snacks.
- Packed lunches
- Food and Cooking activities

We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food.

We are registered as a food provider with the local authority Environmental Health Department.  
(*Local authorities will advise on whether individual providers are required to register.*)

### **Procedures**

- The person in charge and the person responsible for food preparation understands the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to the setting. This is set out in *Safer Food Better Business*, (Food Standards Agency, 2011). The basis for this is risk assessment as it applies to the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.
- All staff follow the guidelines of *Safer Food Better Business*.
- At least one person has an in-date Food Hygiene Certificate and all staff involved in the handling of food have received training in food hygiene.
- Daily opening and closing checks are in place for the kitchen to ensure standards are met consistently. (See *Safer Food Better Business*.) The process is reviewed regularly e.g. at INSET days and team meetings with the Manager overseeing implementation
- 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.
- Packed lunches are stored in a cool place; un-refrigerated food is served to children within 4 hours of preparation at home. Parents are advised to bring in cool packs for lunch boxes in extreme warm weather
- 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.
- All utensils, crockery etc are clean and stored appropriately.
- 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;
  - are reminded of the importance of hand washing and simple hygiene rules
  - are kept away from hot surfaces and hot water; and
  - do not have unsupervised access to electrical equipment such as blenders etc.

*Reporting of food poisoning*

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

**Legal Framework**

- Regulation (EC) 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs

**Further guidance**

- *Safer Food Better Business* (Food Standards Agency, 2011)  
[www.food.gov.uk/foodindustry/regulation/hyqleg/hyqlegresources/sfbb/sfbbcaterers](http://www.food.gov.uk/foodindustry/regulation/hyqleg/hyqlegresources/sfbb/sfbbcaterers)

This policy was adopted at a meeting of	Lake Street Nursery and Pre-School CIO
Held on	09 November 2011 and regularly (date) reviewed
Date to be reviewed	This review 25 September 2018 (date)
Signed on behalf of the management committee	Catherine Morey, Manager and Trustee
Name of signatory	_____
Role of signatory (e.g. chair/owner)	_____