

6.6 Food hygiene

Policy statement

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

- Snacks.
- Breakfast

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.

Procedures

- Our staff with responsibility for food preparation understand the principles of Hazard Analysis as per their statutory Food Hygiene Training.
- Any outside agency used to provide hot lunches are vetted on their food hygiene standards. All food is probed and temperatures recorded on arrival.
- 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.
 - All our staff who are involved in the preparation and handling of food have received training in food hygiene.
 - 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 should be supplied by the parents with an ice pack inside.
 - Food is re-heated to the correct temperature, checked and recorded.
 - No food is reheated if it comes in a thermos flask.
 - Food preparation areas are cleaned before and 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;
 - understand 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 our setting, the Manager or Deputy 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 premises, 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)

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| This policy was adopted by | <u>The Learning Meadow</u> | name of setting |
| On | <u>October 2018</u> | (date) |
| Date to be reviewed | <u>October 2019</u> | (date) |
| Signed on behalf of the provider | <hr/> | |
| Name of signatory | <u>Dawn Pirie</u> | |
| Role of signatory (e.g. chair/owner) | <u>Owner/manager</u> | |

Review record.

| Date reviewed | comments | Sign | Next review |
|---------------|---|------|-------------|
| Oct 2019 | Updated to say we do not heat food included in e thermos flask. | DP | Oct 2020 |
| Oct 2020 | To include use of outside agency for hot lunches | DP | OCT 2021 |
| Nov 2021 | No Changes | DP | Nov 2022 |
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