

All Saints Nursery School

Health and safety

Food hygiene

(Including procedure for reporting food poisoning)

EYFS 2014 Food and drink 3.47, 3.48, 3.49

Policy statement

In our setting we provide and/or serve food for children on the following basis 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 and receive yearly checks and food hygiene ratings

We follow the guidelines in “Safer food Better Business” and record food consumed and hygiene checks made daily.

Procedures

- The person in charge and the person responsible for food preparation understands the principles of Hazard Analysis and Critical Control Point. 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 involved in preparing and handling food must have 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.
- 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;
 - 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.

- Adults
 - Always wash hands under running water and with antibacterial cleanser before handling food and after using the toilet.
 - Are not involved in the preparation of food if suffering from any infectious/contagious illness or skin trouble.
 - Never smoke on the premises.
 - Never cough or sneeze over food.
 - Keep food covered and either refrigerated or piping hot.
 - The fridge is monitored and kept at the required temperature.
 - Ensure waste is disposed of properly and out of reach of the children.
 - Keep a lid on the dustbin and wash hands after handling it.
 - Wash fresh fruit and vegetables thoroughly before use.
 - Store food items in the food cupboard, which will be checked weekly and half termly for out of date packets and cleaned.
 - Any food or drink that requires heating will be heated immediately prior to serving and not left standing. No food or drink will be reheated.
 - Milk for the snack table will be kept refrigerated and not brought out until ready for use. It will not be left out for long periods. Milk is clearly labelled on the day it is delivered
 - Tea towels will be kept scrupulously clean and washed regularly.
 - All utensils will be kept clean and stored in a dust-free place e.g. closed cupboards or drawer.
 - The children's cups, plates, bowls and cutlery will be cleaned daily in the dishwasher
 - Damaged or cracked items will not be used.

- The kitchen will be checked daily and weekly (see attached sheet) and checks will be recorded.

- *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 and the Health Protection Agency, to report the outbreak and will comply with any investigation.
- Ofsted will be informed
- If the food poisoning is identified as a notifiable disease under the Public Health (Infectious Diseases) Regulations 1988 the setting will report the matter
- Legal framework
- Public Health regulations 2013

This policy was adopted at a meeting of _____ name of setting

Held on _____ (date)

Date to be reviewed _____ (date)

Signed on behalf of the management committee _____

Name of signatory _____

Role of signatory (e.g. chair/owner) _____