



5.7 Food hygiene

(Including the procedure for reporting food poisoning)

Policy statement

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

- Snacks.
- Packed lunches.

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

FOOD - All food prepared, stored or cooked on the premises will comply to the guidelines of the Food Safety Act 1995 and Food Hygiene (England) Regulations 2006.

All staff, whenever possible, involved in the preparation and handling of food will attend training and development sessions to ensure they are aware of their responsibilities in order to achieve and maintain high standards in food hygiene to a minimum level 1 in Food Hygiene to appreciate the essentials of food hygiene before starting work.

At least one member of staff should have knowledge and training to a level equivalent to the Chartered Institute of Environmental Health (CIEH) Level 2 Award in Food Safety. The nominated practitioner with this knowledge is Charlotte Kearney. They will take the Food Hygiene Certificate Course regularly (every 3 years) in order to ensure that a complete understanding of the requirements regarding food safety are obtained.

Temperature readings will be monitored and recorded daily on a daily risk sheet designed specifically for the kitchen area.

Cross contamination will be monitored closely and working practices regularly reviewed.

FOOD -.The person in charge and all other persons 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 Agency 2011). The basis for this is risk assessment of the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.

Appropriate emphasis and training on cross contamination will be enforced. All staff will follow strict procedures and regimes with regards to handling food, nappies and other contacts with bodily fluids. Reference to the “Safer Food – Better Business” guidelines will be taught and encouraged.

The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently and refers to the daily risk sheet designed specifically for the kitchen area (See Safer Food, Better Business.)

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 not stored in a refrigerator. Un-refrigerated food is served to children within 4 hours of preparation at home.

All parents have been made aware that lunch boxes have not been stored in a refrigerator and are advised to put ice blocks in to the lunch box to ensure that all high risk foods are stored at a safe temperature until such time that as the food is served to children, though this should be within 4 hours of the start of session (see attached).

Food preparation areas are cleaned before use as well as after use.

There are separate facilities for hand-washing in the toilet area and for washing up in the kitchen area.

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 the setting, the manager will contact the 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 practicable, 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)

<input type="checkbox"/> This policy was adopted at a meeting of	Fyfield Village Pre-School Ltd
Held on	August 2019
Date to be reviewed	August 2020
Signed on behalf of the provider	
Name of signatory	Lisa Carey
Role of signatory (e.g. chair, director or owner)	Director

Further guidance

Safer Food Better Business (Food Standards Agency 2011)