

Safeguarding and Welfare Requirement: Health

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

## **6.6 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.

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**

- All staff follow the guidelines of Safer Food Better Business.
- All staff working in session or at Lunch club have done Food Hygiene training.
- When preparing snack in the morning and afternoon, staff are responsible for completing the checklist for the kitchen. Our cleaner then is responsible for the final closing jobs within the kitchen area.
- We use online shopping and local shops to purchase food to prepare for snack.
- 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 children bring in are to be placed in a cool area(Lunchbox box). All parents are advised to supply an ice pack inside to ensure their food remains cold until it is eaten at 11:45am
- 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 or more frequent if required.

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

**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)

This policy was adopted at a meeting of Witchford Rackham Pre-school

Held on \_\_\_\_\_

Date to be reviewed \_\_\_\_\_

Signed on behalf of the  
 Management Committee \_\_\_\_\_

Name of signatory \_\_\_\_\_

Role of signatory \_\_\_\_\_