

## Food hygiene

(Including procedure for reporting food poisoning)

### Our Policy

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

- Snacks.

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

- The managers and the person responsible for food preparation understands 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*. 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 who hold up to date Food Hygiene certificates follow the guidelines of ***Safer Food Better Business***.
- On designated days snack monitors will at the beginning of the working day assess the kitchen work tops & floor for any debris of food etc and remove them appropriately with a wet cloth/paper towel.
- Worktops, bin lid, sink, taps, draining board and fridge handle will be sprayed using a virucida/bacterial disinfectant as per manufacturer's instructions.
- They also carry out daily opening and closing checks on the kitchen to ensure standards are met consistently recording them in or "Kitchen Checks" folder and report any problems to the managers if any arise.
- We use reliable suppliers for the food we purchase.
- Food and milk are stored at the correct temperatures of 0-5 degrees and are checked to ensure it is in-date.
- Food preparation areas are cleaned before use as well as after use.
- Disposable aprons are worn during preparation & serving of snack.
- All surfaces are clean and non-porous.
- All utensils, crockery etc are clean and stored appropriately.
- J cloths are replaced regularly throughout the day (separate ones are used for paints & glue)
- We have separate bowls for the collection & washing of utensils/pots and a separate bowl for washing paint/glue pots etc.
- Waste food is disposed of daily.
- Cleaning materials and other dangerous materials are stored out of children's reach.

- We have separate bags for Clean & Dirty towels every night and these are washed on a 90degree wash.

**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.

**See our Food Hygiene/Snack Routine**

*Reporting of food poisoning*

- 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 we will report the matter to Ofsted.

These policies were adopted by \_\_\_\_\_ name of setting

On \_\_\_\_\_ (date)

Date to be reviewed \_\_\_\_\_ (date)

Signed on behalf of the management

Name of signatory

Role of signatory