

## Safeguarding and Welfare Requirement: Health

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



### 6.6 Food Hygiene

(Including the procedure for reporting food poisoning)

#### Policy statement

We provide snacks for children in our setting and they bring in a packed lunch from home.

We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food.

#### Procedures

- The Manager is responsible for food preparation understands the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to their business.
- All staff involved in the preparation and handling of food have received training in food hygiene.
- All staff will be responsible for carrying 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.
- Packed lunches are stored in a cool place; un-refrigerated food is served to children within 4 hours of arrival at Pre School.
- Food preparation areas are cleaned before use as well as after use.
- 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 Foodstuff
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This policy was adopted at a meeting of	Nomansland Pre-School
Held on	19 <sup>th</sup> June 2013
Review date	June 2020
Date to be reviewed	June 2021
Signed on behalf of the management committee	
Name of signatory	Nikola Bishop
Role of signatory (e.g. chair/owner)	Chair