



Food Hygiene

(Including procedure for reporting food poisoning.)

Policy statement

In our Pre-School we provide snacks for the children, and serve packed lunches provided from home.

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

Procedures

At least one member of staff holds an in-date Food Hygiene Certificate.

The Health and Safety advisor will complete risk assessments as applied to the storage, preparation and serving of food.

Health and Safety checks will be carried out on the kitchen area and stored food on a daily basis.

We use reliable suppliers for the food we purchase.

Food will be stored at the correct temperatures and is checked to ensure it is in-date and not subject to contamination.

Packed lunches are stored in the fridge.

Food preparation and serving areas are cleaned before and after use.

All surfaces are clean and non-porous.

All utensils, crockery etc are clean and stored appropriately.

Food waste is disposed of daily.

Cleaning materials and other dangerous materials are stored away from the Kitchen.

Children will have access to the Kitchen but will always be supervised. We believe the Kitchen provides lots of opportunities to extend all areas of the curriculum and is included in our planning.

When children are taking 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 access to electrical equipment.

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 Pre-School, 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 safety management procedures and food hygiene regulations for small business: www.food.gov.uk/business-guidance/safer-food-better-business