

2.4 Food hygiene policy

Policy statement

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

- Snacks.
- Tea and Breakfast
- Packed lunches and hot lunches

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

We are registered as a food provider with the local authority Environmental Health Department. Our responsible person is Clive Surry (Chief Operations Officer)

Procedures

- We follow the guidelines of Safer Food, Better Business (childminders)
- All our staff who are involved in the preparation and handling of food have received training in food hygiene from Noodle Now
- Staff carry out daily health and safety 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.
- Food preparation areas are cleaned before and after use.
- There are facilities for handwashing and for washing-up. Plates and bowls are to be rinsed in the back room and taken to the dishwasher using the black bowl. The kitchen sink is for hand washing only and any food containers must be cleaned in the grey bowl out of the sink.
- 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.
- When children take part in cooking activities, they:
 - are always supervised.
 - 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 several reasons; not all cases of sickness or diarrhoea are because of food poisoning and not all cases of sickness or diarrhoea are reportable.

- Children and/or adults that 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 our setting, the manager will contact the Environmental Health Department to report the outbreak and will comply with any investigation.
- We notify Ofsted as soon as reasonably practicable of any confirmed cases of food poisoning affecting two or more children looked after on the premises, 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)

This policy was adopted by

Perins Pre-school

On

25th April 2024

Date to be reviewed

25th April 2025

Signed on behalf of the provider

Michelle Osman

Name of signatory

Michelle Osman

Role of signatory (e.g. chair, director or owner)

Pre-School Manager
