

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

Policy statement

We provide and 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

- Our staff with responsibility for food preparation understand the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to our setting. This is set out in Safer Food, Better Business for Caterers (Food Standards Agency 2011). The basis for this is risk assessment of the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.
 - All our staff who are involved in the preparation and handling of food have received training in food hygiene.
 - We use reliable suppliers for the food we purchase
 - Before each snack time, the temperature is taken and recorded from each fridge/freezer.
 - 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 preparation at home. Parents are advised to add a cool pack to their child/children's lunch box and informed of the time lunch club starts.
 - Food preparation areas are cleaned before and after use with hot soapy water and then antibacterial spray. The food preparation takes place in the kitchen areas on the ground floor/1st floor and the servicing areas are away from the cloakrooms on both floors.
 - There are separate facilities for hand-washing and for washing-up. Staff are to wash their hands with hot soapy water, dry them on a paper towel and use another paper towel to turn the tap/water of.
 - All surfaces are clean and non-porous.
 - Staff members wear blue disposable gloves to prepare food if they are wearing nail varnish or jewellery.



- Disposable blue aprons are worn for preparation and serving of food.
- 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 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)

Wraparound care

The above policy also applies to those who attend any of the wraparound sessions provided by Pippin Pre-School.

Pre-School