



## **Safeguarding and Welfare Requirement: Health**

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

### **Food hygiene Policy statement**

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

- Snacks.
- Packed lunches.

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

### **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 (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.
- Our staff follow the guidelines of Safer Food, Better Business.
- One staff will be involved in the preparation and handling of food daily, all staff have received training in food hygiene.
- We use reliable suppliers for the food we purchase.
- One staff member will be responsible for preparing snack and will dish out the food for each individual child, no children will be allowed to serve themselves or help prepare snack.
- 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. The packed lunch MUST be in a disposable bag and any food will be discarded after use.
- Food preparation areas are cleaned before and after use.
- There are separate facilities for hand-washing and for washing-up, children will wash hands before and after eating and will use the toilets in small groups with a consistent adult present.
- 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 will not have unsupervised access to the kitchen or toilet
- The children will not be taking part in cooking activities,

### **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) 853/2004 of the European Parliament and of the Council on the Hygiene of Foodstuffs Further guidance
- Safer Food Better Business (Food Standards Agency 2011)