

6.6 Food hygiene

(Including the procedure for reporting food poisoning)

Safeguarding and Welfare Requirement: Health

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

6.6.1 Policy statement.

We provide snacks for the children.

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

6.6.2 Procedures.

Preparing and Serving Food

- The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently.
- All staff are trained in the preparation of food with at least one member of staff with a level 2 in basic food hygiene.
- Staff have training in the recognition of allergens contained in pre-packaged and loose foods.
- 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.
- Food preparation areas are cleaned before use as well as after use.
- The fridge temperature is checked daily and cleaned weekly or more often as required.
- The fridge is kept locked outside of Pre-school hours.
- 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.

Purley Pre-School Policies & Procedures

HEALTH

6.6 Food Hygiene

Reporting of food poisoning

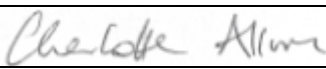
- Food poisoning can occur for a number of reasons; not all cases of sickness or diarrhoea are as a result of food poisoning and not all cases of sickness or diarrhoea are reportable.
- Where children and/or adults have been diagnosed by a GP or hospital doctor to be suffering from food poisoning and where it seems possible that the source of the outbreak is within the setting, the Supervisor 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 Foodstuffs

Further guidance

- Safer Food Better Business (Food Standards Agency 2011)

This policy was adopted at a meeting of	<u>Purley Pre-School Committee</u>
Held on	<u>10th Feb 2015</u> (date)
Date to be reviewed	<u>10th Feb 2017</u> (date)
Signed on behalf of the provider	<u></u>
Name of signatory	<u>Charlotte Allum</u>
Role of signatory (e.g. chair, director or owner)	<u>Chair, Purley Pre-School</u>