

General Welfare Requirement: Suitable premises, environment and equipment

Outdoor and indoor spaces, furniture and toys must be safe and suitable for their purpose.

Health

The provider must promote the good health of the children attending the setting.

Health and Safety Policy – Food hygiene (including procedure for reporting food poisoning)

Policy statement

In our setting we provide and/or serve food for children on the following basis:

- Snacks
- Meals
- Packed 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. This setting regards snack and meal times as an important aspect of the day, encouraging social interaction between the children and highlighting healthy eating.

Procedures

- The person in charge and the person responsible for food preparation understands the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to their business. This is set out in *Safer Food Better Business*. The basis for this is risk assessment as it applies to the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.
- All staff follow the guidelines of *Safer Food Better Business*.
- At least one person has an in-date Food Hygiene Certificate.
- The person responsible for food preparation must ensure work surfaces and utensils are clean. Fresh fruit and vegetables are washed thoroughly before use. (See *Safer Food Better Business*).
- Any food or drink that requires heating will be heated immediately prior to serving and not left standing.
- No food or drink will be reheated.
- 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 where practicable. Parents are asked to provide a lunch box or bag which will keep food intact and free from contamination and to include an ice pack. Un-refrigerated food is served to children within 4 hours of preparation at home.
- Food preparation areas are cleaned before and after use.
- All surfaces are clean and non-porous.
- Colour coded cloths and dustpans and brushes are used for food preparation areas.
- 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.
- All cleaning cloths are washed daily.
- 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 the outbreak is within the setting, the manager will contact the Environmental Health Department and the Health Protection Agency, to report the outbreak and will comply with any investigation.
- If 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 Standards Agency)

This policy was adopted by

Blackberry Lane Nursery

(name of provider)

On

21 July 2017

(date)

Date to be reviewed

July 2018

(date)

Signed on behalf of the provider

Name of signatory

Mrs Kirsty Clements

Mrs Debbie Gibson

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

Company Secretary

Manager

On

(date)