

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

(Including the procedure for reporting food poisoning)

Policy statement

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

- Breakfast
- Snacks
- Lunches (provided by parents/carers)

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

We are registered as a food provider with the local authority Environmental Health Department.

Procedures

- At least one person has an in-date Food Hygiene Certificate.
- Adults will always wash their hands under running water before handling food and after using the toilet.
- Adults will not be involved in the preparation of food if suffering from any infectious/contagious illness or skin trouble.
- Fruit and vegetables are washed thoroughly before use.
- 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.
- Adults will never cough or sneeze over food
- Daily risk assessments are carried out.
- Daily opening and closing checks are made on the kitchen to ensure standards are met consistently.
- 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.
- Adults will use different cleaning cloths for washing up and cleaning tables.
- All utensils, crockery etc are clean and stored appropriately. Cracked or chipped china will not be used.
- Waste food is disposed of daily and is kept out of reach of children. A lid is kept on the dustbin and adults wash their hands after using it.
- 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 the setting, the manager 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	Foundry Lane Community Playgroup Management Committee
Held On	15 th July 2009
To be reviewed	Annually
Signed for and on behalf of Foundry Lane Community Playgroup Management Committee	
Name of Signatory	K. Heath
Role of Signatory	Chairperson

Review Date	Reviewed By (Name)	Role	Signed
05/01/12	V. Whybrew	Chairperson	
19/06/12	B. Angel	Chairperson	
28.02.13	B. Angel	Chairperson	
31.01.15	C. Carstairs	Treasurer	
11.04.16	S. Andrade	Chair	
01.03.17	J. Tanner	Chair	
19.03.18	J. Tanner	Chair	
09.05.19	J. Stephens	Chair	
10.07.2020	J. Stephens	Chair	