

Mortimer Hall Pre-school



Safeguarding and Welfare: Health: All providers must have a policy and procedures for maintaining the highest possible standards of food hygiene in the setting.

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2 **6.6 Food hygiene**

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4 **Policy statement**

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6 We provide food for children on the following basis:

- 7 ■ Snacks.

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

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

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15 **Procedures**

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17 ■ Our staff with responsibility for food preparation understand the principles of Hazard
18 Analysis and Critical Control Point (HACCP) as it applies to our setting. This is set out in
19 Safer Food, Better Business [for Caterers (Food Standards Agency 2011). The basis for
20 this is risk assessment of the purchase, storage, preparation and serving of food to
21 prevent growth of bacteria and food contamination.

- 22 - All our staff follow the guidelines of Safer Food, Better Business.
- 23 - For group provision: All our staff who are involved in the preparation and handling of
24 food have received training in food hygiene.
- 25 - Each day the person responsible for food preparation and serving carries out daily
26 opening and closing checks on the kitchen to ensure standards are met consistently.
27 (See Safer Food, Better Business)
- 28 - We use reliable suppliers for the food we purchase.
- 29 - Food is stored at correct temperatures and is checked to ensure it is in-date and not
30 subject to contamination by pests, rodents or mould.
- 31 - Packed lunches are stored in a cool place. Parents are advised that un-refrigerated
32 food should be served to children within 4 hours of preparation at home.



6.6. Food Hygiene

- 33 - Food preparation areas are cleaned before and after use.
- 34 - There are separate facilities for hand-washing and for washing-up.
- 35 - All surfaces are clean and non-porous.
- 36 - All utensils, crockery etc. are clean and stored appropriately.
- 37 - Waste food is disposed of daily.
- 38 ■ Cleaning materials and other dangerous materials are stored out of children's reach.
- 39 ■ Children do not have unsupervised access to the kitchen.
- 40 ■ When children take part in cooking activities, they:
 - 41 - are supervised at all times;
 - 42 - understand the importance of hand-washing and simple hygiene rules;
 - 43 - are kept away from hot surfaces and hot water; and
 - 44 - do not have unsupervised access to electrical equipment, such as blenders etc.

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46 *Reporting of food poisoning*

47 Food poisoning can occur for a number of reasons; not all cases of sickness or diarrhoea
48 are as a result of food poisoning and not all cases of sickness or diarrhoea are reportable.

- 49 ■ Where children and/or adults have been diagnosed by a GP or hospital doctor to be
50 suffering from food poisoning and where it seems possible that the source of the
51 outbreak is within our setting, the manager will contact the Environmental Health
52 Department to report the outbreak and will comply with any investigation.
- 53 ■ We notify Ofsted as soon as reasonably practicable of any confirmed cases of food
54 poisoning affecting two or more children looked after on the premises, and always within
55 14 days of the incident.

56 **Legal framework**

- 57 ■ Regulation (EC) 852/2004 of the European Parliament and of the Council on the Hygiene
58 of Foodstuffs

59 **Further guidance**

- 60 ■ Safer Food Better Business (Food Standards Agency 2011)

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This policy was adopted by

Mortimer Hall Pre-school

On

13th December 2018

Date to be reviewed

December 2019

Signed on behalf of the provider

Name of signatory

J Crane

Role of signatory

Manager

6.6. Food Hygiene