**Food hygiene policy**

# Policy statement

In our setting we provide and/or serve snack food for children.

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

# Procedures

* All food and drink stored appropriately.
* Adults do not carry hot drinks through the play area(s) and do not place hot drinks within reach of children.
* Snack times are appropriately supervised and children do not walk about with food and drinks.
* Fresh drinking water is available to the children at all times.
* We operate systems to ensure that children do not have access to food/drinks to which they are allergic. A full list of individual children’s allergies is clearly displayed in food preparation areas, on the cupboard door. Snack mats are labelled with a colour to indicate allergy or food requirement.
* All staff involved in preparing food have received training in food hygiene.
* The person responsible for food preparation and serving carries out daily checks to ensure hygiene standards are met.
* 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 and mould.
* Food preparation areas are cleaned before use as well as after use.
* There are separate facilities for hand- washing and for washing up.
* 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 store 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 and the Health Protection Agency, to report the outbreak and comply with any investigation.
* Also report outbreak of any food poisoning affecting two or more children to Ofsted within 14 days as per Statutory Framework.
* If the 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.

This policy was adopted at a meeting of: ………………………………………………………………….

Held on: ………………………………………………………………………………………………………..

Date to be reviewed:………………………………………………………………………………………….

Signed on behalf of the management committee…………………………………………………………

Name of signatory:……………………………………………………………………………………………

Role of signatory (e.g chair/secretary):……………………………………………………………………..