

## Food hygiene

### Safeguarding and Welfare Requirement: Health

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

### Policy statement

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

- Snacks.
- Meals.

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

Our food is supplied by 'Zebedees' who are registered as a food provider with the local authority Environmental Health Department.

Our food is transported by 'Zebedees' and the temperature is checked before packing and upon delivery. All relevant information is recorded in a record book upon receipt of food and if the temperature falls below the recommended temperature, we would contact Zebedees and refrain from using the food.

### Procedures

- All our staff follow the guidelines of Safer Food, Better Business.
- All our staff who are involved in the preparation and handling of food have received training in food hygiene.
- 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 and 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 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 our setting, the manager will contact the Environmental Health Department to report the outbreak and will comply with any investigation.
- We notify Ofsted as soon as reasonably practicable of any confirmed cases of food poisoning affecting two or more children looked after on the premises, and always within 14 days of the incident.
- We keep a sample of lunch for at least 48 hours in a air tight container in the fridge. Our catering company does this also.

### **Legal framework**

- Regulation (EC) 852/2004 of the European Parliament and of the Council on the Hygiene of Foodstuffs
- Safer Food Better Business (Food Standards Agency 2011)

This policy was adopted by	Bosco Nursery	name of setting
On	<hr/> 14/01/2023	(date)
Date to be reviewed	<hr/> 14/01/2024	(date)
Signed on behalf of the provider	<hr/>	
Name of signatory	<hr/> Leigh Tucker	
Role of signatory (e.g. chair/owner)	<hr/> Nursery Manager	