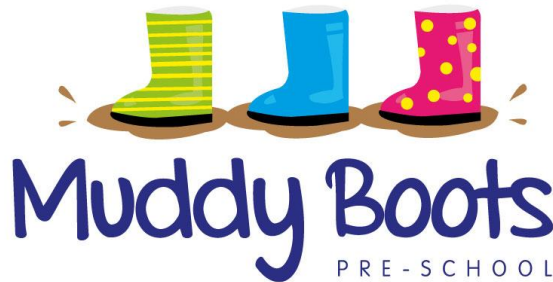


Muddy Boots Pre-School CIO

Health – Food Hygiene



Review Date:	SEE COMMITTEE POLICY REVIEW SCHEDULE
--------------	--------------------------------------

Health

Food Hygiene

(Including procedure for reporting food poisoning)

Policy statement

In our setting we provide food for children on the following basis:

- Snacks
- Packed lunches

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

Procedures

- The setting manager and all staff responsible for food preparation understand 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 (Food Standards Agency 2020)*. The basis for this is risk assessment of 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*, with the setting manager being responsible for implementing the guidance.
- All staff has an in-date Food Hygiene Certificate. These are refreshed every 3 years.
- All staff who are responsible for preparing food have undertaken the Food Allergy Online Training CPD module available <https://allergytraining.fo.gov.uk>
- The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are consistently met. (*See Safer Food Better Business*).
- We use reliable fruit and milk suppliers. A member of staff shops weekly for the food for the pre-school.
- Food is stored at correct temperatures and is checked to ensure it is in-date and not subject to contamination by pets, rodents or mould.
- Packed lunches provided from home are stored in a cool place in the entrance lobby area; un-refrigerated food is served to children within 4 hours of preparation at home.
- Food preparation areas are cleaned before use as well as after use.
- There are 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 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.
- Any confirmed cases of food poisoning affecting two or more children looked after on the premises should be reported to Ofsted as soon as is reasonably practicable, and always within 14 days of the incident.

Legal Framework

- Regulation (EC) 853/2004 of the European Parliament and of the Council on the hygiene of foodstuffs

Further guidance

- Safer Food Better Business (Food Standards Agency 2020)