

## 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

**Responsible adults:** All KCCP staff are rota onto food preparation and serving times. There are clear guidelines on food hygiene in our preschool and **Prudence Wango** ( our health and safety coordinator) oversees our safe practice.

### Policy statement

Kingsgate Community Centre Pre-school provide and/or serve food for children on the following basis (delete which does not apply):

- Snacks. (apples, bananas, raisins and oranges/satsumas and oatcakes)
- Packed lunches.

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

### Procedures

- Our staff at Kingsgate community Centre Pre-school with responsibility for food preparation understand the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to our setting. This is set out in Safer Food, Better Business [for Caterers (*for groups*)/for Childminders (*which groups will also find helpful*)] (**Food Standards Agency 2011**). 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 our staff follow the guidelines of Safer Food, Better Business.
  - The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently. (See Safer Food, Better Business)

- 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.
- Packed lunches are stored in a cool place; un-refrigerated food is served to children within 4 hours of preparation at home.
- 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 ( Sarah Twomey) 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.

### **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 by	<u>Kingsgate Community Pre-school</u>	name of setting
On	<u>18/01/2019</u>	(date)
Date to be reviewed	<u>Jan2020</u>	(date)
Signed on behalf of the provider	<hr/>	
Name of signatory	<u>Sarah Twomey</u>	
Role of signatory (e.g. chair/owner)	<u>Manager</u>	