

# Felixstowe Nursery School

## **Safeguarding and Welfare Requirement: Health**

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

### Food hygiene

(Including procedure for reporting food poisoning)

**Statement:-**Our setting provides high standards of food hygiene. We provide high standards in all aspects of food hygiene including the purchase, storage, Preparation and serving of our snacks and drinks.

### **Procedures**

All staff receive regular food hygiene training. Training is staggered so we always have a member of staff holding a current certificate. Staffs have literature Safer Food Better Business to refer to as and when required. We also use this piece of literature to ensure we comply with the principles Hazard Analysis and Critical Control Point (HACCP) as it is the basis of risk assessment applying to the purchase, preparation and storage of food to prevent contamination and the growth of bacteria.

### **Food and drink:**

- Healthy eating is not only promoted at snack time but through a variety of practical activities and discussions.
- All snacks provided are healthy, fresh and nutritious.
- All snacks provided take into account a child's specific dietary and cultural needs.
- All staff are aware of allergies each child has. A list of the allergy, photograph of the specific child and action to be taken is displayed in the food preparation area to ensure no child is given anything they should not consume or come into contact with.
- Information regarding allergies and dietary requirements is gained at the time of registration prior to the child starting nursery.
- Food and drink is stored under safe and appropriate conditions
- Staffs receive regular training in food safety and hygiene.
- Fresh drinking water is available for children to pour themselves or by an adult should they require it.

- Milk and water is available at snack time.
- A member of staff is always present at snack time to assist and supervise accordingly.
- All children remain seated when eating and drinking to minimise the risk of choking.
- No hot drinks are consumed in the vicinity of the children to avoid the risk of burns and scalds.
- Children and staff wash or use antibacterial gel to clean their hands prior to touching or consuming food or drinks.

### **Kitchen:-**

- All kitchen surfaces are non-porous and are kept clean at all times.
- All kitchen surfaces are cleaned prior to and following food preparation
- All children are prevented unsupervised access to the kitchen by the high chain lock that is in place.
- All cleaning materials are stored in the locked kitchen area or on a very high shelf in the storage cupboard.
- Food is stored appropriately and at the correct temperature and environment.
- All damaged or spoiled foods are disposed of immediately.
- Food storage areas are kept clean and checked for contamination of pests.
- There are separate sinks for hand washing and washing up.
- A basic kitchen hygiene check form is completed daily to ensure health and safety is maintained at all times.

### **Reporting of food poisoning**

- Food poisoning can occur for several reasons not all as a result of food poisoning so not all cases are reportable.
- If children/staff are diagnosed by a G.P/hospital from food poisoning and it appears the source is within the setting, the manager will contact the Environmental Health Department to report the outbreak and will comply with any investigation.
- Any confirmed cases of food poisoning affecting two or more children looked after on our premises are notified to Ofsted as soon as reasonably practicable, 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.

**This policy was adopted at a meeting of Felixstowe Nursery School.**

**Held on .....**

**Date to be reviewed.....**

**Signed by Chairperson.....**

**Signed by Manager.....**