



Food safety and Hygiene

Date: 31/5/25

Sign: Sam Norris

Review Date: on-going

Policy statement

We regard snack and mealtimes as an important part of our day. Eating represents a social time for children and adults and helps children to learn about healthy eating. This policy states how we maintain a 4 star food and hygiene rating.

Procedures

We follow these procedures to promote good food and Hygiene.

- Before a child starts to attend the setting, we ask their parents about their dietary needs and preferences, including any allergies. (See the Managing Children who are Sick, Infectious or with Allergies Policy.)
- We record information about each child's dietary needs in the Registration Form and parents sign the form to signify that it is correct.
- We regularly consult with parents to ensure that our records of their children's dietary needs – including any allergies - are up to date. Parents sign the updated record to signify that it is correct.
- We display current information about individual children's dietary needs so that all our staff and volunteers are fully informed about them.
- We implement systems to ensure that children receive only food and drink that is consistent with their dietary needs and preferences, as well as their parents' wishes.
- We provide nutritious food for all meals and snacks, avoiding large quantities of saturated fat, sugar and salt and artificial additives, preservatives, and colourings.
- All our lunches are provided by an outside provider Crumbs which include a variety of foods from the four main food groups:
 - meat, fish, and protein alternatives.
 - dairy foods.
 - grains, cereals, and starch vegetables; and
 - fruit and vegetables.
 - All hot food over 63 degrees, which is probed on site by crumbs.
 - Cold food temperature below 8 degrees.
- Through discussion with parents and research reading, we obtain information about the dietary rules of the religious groups to which children and their parents belong, and of vegetarians and vegans, as well as about food allergies. We take account of this information in the provision of food and drinks.
- All children with allergies have their own labelled box with their food to stop the spread of contamination.
- Adults will ensure correct food is given to the correct child within each room.
- Children will be given the correct food and on a separate RED plate, bowl or cup to identify the allergy.

- We provide a vegetarian alternative on days when meat or fish are offered and make every effort to ensure Halal meat or Kosher food is available for children who require it.
- We show sensitivity in providing for children's diets and allergies. We do not use a child's diet or allergy as a label for the child, or make a child feel singled out because of her/his diet or allergy.
- When adults are preparing breakfast, snack or tea, they must ensure all food labels are checked for the ingredients. Failure to do so and therefore not adhering to the child's dietary needs will result in disciplinary action.
- All staff are to wash their hands before meal/snack times, wear the appropriate PPE. Gloves, aprons and making sure their hair is up.
- All children will wash hands with soap and hot water before any mealtimes.
- All surfaces are washed down with hot soapy water and sprayed down with antibacterial spray. We use blue paper towel.
- The staff will change the dish washing sponges at the end of every day.
- Fridge temperature checks are done daily and written on the fridge door.
- All cooked food is probed and written in the food kitchen folder.
- Probe is cleaned in boiling hot water every 2 weeks to kill bacteria.
- Staff are to have training regularly regarding PPE and Food Safety/handling.