



*Safeguarding and Welfare Requirements: Health
Where children are provided with meals, snacks and drinks, they must be healthy, balanced and nutritious.*

H5: Food Hygiene

(including procedure for reporting of food poisoning)

Policy Statement

At the Cabin Pre-school, we provide and/or serve food;

- Early snack
- Lunch Hot and packed lunches
- Afternoon snacks.

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

We are registered as a food provider with the local authority Environmental Health Department.

Procedures

- The Manager and the people responsible for food preparation understands the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to their business, as learnt as part of their food hygiene certificate. The basis for this is risk assessment as it applies to the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.
- At least one person has an in-date Food Hygiene Certificate.
- The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently.
- We use reliable suppliers for the food we purchase.
- 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 use as well as after use.
- 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;
 - ~ do not have unsupervised access to electrical equipment such as blenders etc;
 - ~ Takes place in main room not in the kitchen



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 will be reported to Ofsted 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

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| This policy was adopted at a meeting of the Pre School Committee | |
| Date of Meeting | 10/05/2016 |
| Signed on behalf of the Management Committee | J Wernham |
| Role of Signatory (e.g Chairperson/owner) | Chairperson |
| Review Date | 10/05/2017 |