

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



Little 1 Nursery

6.6 Food hygiene

(Including the procedure for reporting food poisoning)

Policy statement

We provide and/or serve food for children on the following basis

- Breakfast, Lunch, High Tea.

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 person in charge and the person responsible for food preparation understands 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) 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.
- All staff involved in the preparation and handling of food have received training in food hygiene.
- 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.)
- 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.
- We inform all parents/carers that nuts are NOT allowed in the setting.
- Food preparation areas are cleaned before use as well as 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.
- 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.

Kitchen

Staff are made aware of the basic food hygiene standards through appropriate training and this is updated every three years. In addition, we ensure:

- Plates, utensils etc. are rinsed before putting in the dishwasher and the dishwasher is cleaned out regularly.
- Fridge and freezer temperatures are recorded first thing in the morning by a manager/cook or member of the team again at 1pm and when closing.
- All food is covered at all times in and out of the fridge and dated to show when each product was opened and then used in date order.
- Care is taken to ensure that food is correctly stored in fridges
- When re-heating food, the temperature is over 75°C, food is checked with the probe thermometer and recorded, then cooled down before serving. Hot food prepared on the premises is checked with the probe thermometer before serving
- Food served but not used immediately is appropriately covered and placed in the *fridge/*freezer within 60 minutes. If this is not followed, food is discarded immediately
- All opened packets are dated when opened and placed in an airtight container, e.g. baby food, raisins, cereal etc.
- Blended food is placed in suitable airtight containers, named and dated
- Surfaces are cleaned with anti-bacterial spray
- Only appropriate coloured kitchen cloths are used, these are washed daily in the washing machine.
- All plugs are switched off where applicable (with the exception of the fridge and freezer)
- Doors to the kitchen are kept closed/locked at all times
- Kitchen bins are emptied when full and at the end of each day.

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 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 are notified to Ofsted as soon as reasonably practicable, and always within 14 days of the incident.

External Food

To ensure the safety and wellbeing of all children in our care, we kindly ask that parents do not bring food from home into the nursery. This restriction is in place for several important reasons:

- Food Allergies: Many children have severe allergies to common ingredients such as nuts, dairy, or eggs. Even trace amounts can pose serious health risks.
- Cross-Contamination: Homemade food may unintentionally come into contact with allergens or harmful bacteria during preparation, storage, or transport.
- Choking Hazards: Certain foods may not meet our safety standards for age-appropriate textures and sizes, increasing the risk of choking.
- Consistency with Dietary Plans: We follow carefully planned menus that meet nutritional guidelines and cater to individual dietary needs, including cultural and medical considerations.

Legal framework

Regulation (EC) 853/2004 of the European Parliament and of the Council on the Hygiene of Foodstuffs

Further guidance

