

64 Garfield Road  
London SW11 5PN  
Tel: 0207 993 6460  
[garfield@ecoleduparc.co.uk](mailto:garfield@ecoleduparc.co.uk)



2 Stormont Road  
London SW11 5EN  
Tel: 020 3774 0081  
[stormont@ecoleduparc.co.uk](mailto:stormont@ecoleduparc.co.uk)

## 18. FOOD HYGIENE GUIDANCE

### 1/ Upon receiving new food products:

- Check that the products delivered match the order
  - Check the state of delivered products (packaging, best-by-date, cleanliness etc.)
  - Store as appropriate: fridge for perishable food products, and non-perishable food stuffs in designated cupboards. No product can be stored at ground level.
  - Perishable food products are stored in fridge: e.g, milk, juice. The opening date is written on each carton.
- NB : Make sure that the fridge is clean and ready to receive new food products. Please note that this includes the cushion edging around the door of the fridge and freezer)

### 2/ Storage of food products

- All products in the fridge must be covered at all times

Reminder: the fridge thermometer must always be between 1c and 6c. Adjust the fridge thermostat accordingly if the temperature is outside this range. Also remember to adjust the thermostat when adding products to the fridge.

The temperature of the fridge is also checked and recorded daily by the school assistant.

- All perishable products outside the fridge are to be covered and left outside the fridge for a minimal amount of time to avoid contamination.

This is also the case for the jugs of water which are offered at snack and lunch times.

- Care must be taken to ensure that packaging remains adequate over time: e.g. pasta, rice packets. The contents of open packets should be placed in the designated (labelled) tins and jars.

### 3/ Food products ready to be served

- Food products, whether cooked or uncooked, must be covered at all times to avoid contamination. This is also the case when food is being served.
- As a reminder, all bowls placed on trays, ready for serving must be covered up to the moment they food is placed in them. At this point all bowls must be filled quickly and served immediately to avoid contamination and fall in temperature of the food.

### 4/ Food prepared at school by teachers and children (cooking activities)

4.1 Each term, classes organise a few cooking activities, as part of the curriculum

4.2 During these activities, teachers follow the standard health and hygiene guidance which can be found in each class and which is reiterated at staff meetings and trainings.

This policy was adopted on	Signed on behalf of the nursery	Date for review
21/03/2023	Eva Toth and Louise de Chateaufvieux	20/03/2024