

## 6.6 Food hygiene

(Including the procedure for reporting food poisoning)

### Policy statement

We provide food for children on the following basis

- snacks.

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

### Procedures

- at least one member of staff in the session is qualified in food hygiene
- 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 are unable to provide refrigeration for packed lunches so suggest an insulated lunch box/bag with ice packs
- 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 regularly
- 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..

### *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.

### Legal framework

- Regulation (EC) 852/2004 of the European Parliament and of the Council on the Hygiene of Foodstuffs

### Further guidance

- Safer Food Better Business (Food Standards Agency 2011)

This policy was adopted at a meeting of	<u>Filton Park Preschool Playgroup</u>	name of setting
Held on	<u></u>	(date)
Date to be reviewed	<u>Nov/Dec 2020</u>	(date)
Signed on behalf of the management committee	<u></u>	
Name of signatory	<u>Adrian Reed</u>	
Role of signatory (e.g. chair/owner)	<u>Chair</u>	