Safeguarding and Welfare Requirement: Health

Where children are provided with meals, snacks and drinks, they must be healthy, balanced and nutritious.

3.8 Food hygiene

Policy statement

Stowey Bears Pre-school provides and/or serves healthy, balanced and nutritious food and drinks for children on the following basis:

- Snacks.
- School Dinners, provided by NSSMS (Nether Stowey School Meal Service)

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

We are registered as a food provider with the local authority Environmental Health Department and comply with relevant food safety and hygiene legislation and statutory early years requirements.

Procedures;

We take account of current Early Years Foundation Stage requirements and government nutrition guidance when planning and providing food and drink.

- Our staff who have responsibility for food preparation understand the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to our setting. This is set out in Safer Food, Better Business for Caterers. 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 our staff follow the guidelines of Safer Food, Better Business.
  - We keep our Safer Food Better Business procedures and diary records up to date and review them regularly.
  - All our staff involved in the preparation and handling of food have received training in food hygiene.
  - Staff involved in preparing, handling, serving or supervising food receive appropriate induction, food hygiene information and, where relevant, allergy awareness training.
  - The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently.
  - Fresh drinking water is available to children at all times.
  - 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 supplied by parents, including packed lunches, is checked and managed in line with children's dietary needs, allergy information and food safety guidance.
- Food preparation areas are cleaned before and 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.
- 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.
- Before a child starts, we gather information from parents and carers about special dietary requirements, preferences, food allergies, food intolerances and any related health needs.
- Dietary and allergy information is recorded, kept up to date, shared with staff who need it, and checked before food or drink is offered to a child.
- Where a child has a known allergy or significant intolerance, we work with parents, carers and relevant healthcare professionals, where appropriate, to agree and review an allergy or dietary action plan.
- Staff are made aware of the signs of an allergic reaction and anaphylaxis and know the setting's emergency procedures.
- Food is prepared and served to reduce choking risk, including cutting foods appropriately for young children and avoiding foods that present a known choking hazard unless made safe.
- Children are seated safely and are always within sight and hearing of staff while eating and drinking.
- A member of staff with a valid paediatric first aid certificate is available and present in line with EYFS requirements when children are eating.

- When children take part in cooking activities, they:
  - only use food and ingredients that are safe for the children taking part, including consideration of allergies, intolerances and dietary requirements;
  - are always supervised;
  - 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.

Reporting of food poisoning

Food poisoning can occur for several 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 our setting, the manager will contact the Environmental Health Department to report the outbreak and will comply with any investigation.
- We notify Ofsted as soon as reasonably practicable of any confirmed cases of food poisoning affecting two or more children looked after on the premises, 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
- Food Safety Act 1990
- Food Safety and Hygiene (England) Regulations 2013
- Food Information Regulations 2014
- Early Years Foundation Stage statutory framework

Further guidance

- Safer Food Better Business (Food Standards Agency 2011)

- Early Years Foundation Stage nutrition guidance
- Help for Early Years Providers: food safety guidance

This policy was adopted by	Stowey Bears Pre-school	name of setting
On		(date)
Date to be reviewed	Review annually	(date)
Signed on behalf of the provider	*Rachel Penny*	
Name of signatory	Julia Jameson	
Role of signatory (e.g. chair/owner)	Chairperson	