

St Marychurch Pre-school

Food Hygiene Policy

Statement of intent

It is our intention to make our Pre-school a safe environment in which to handle food.

Aim

We aim to ensure that the kitchen and food handling procedures are of a high standard and children are aware of good hygiene and healthy eating practices.

Kitchen

Children do not have unsupervised access to the kitchen.

All surfaces are clean and non-porous.

There are separate facilities for hand-washing and for washing up.

Cleaning materials and other dangerous materials are stored out of children's reach.

Children participating in cooking activities

Children are supervised at all times and reminded about safety when using a variety of tools.

Are kept away from hot surfaces and hot water and

Do not have unsupervised access to electrical equipment.

They wash hands prior to handling any food.

They are encouraged to cough away from food preparation areas and to use tissues.

Food Preparation procedure

All practitioners wash hands prior to handling food.

The tables are cleaned with colour cloth and antibacterial spray.

Practitioners wear clean aprons when preparing food.

Food is prepared on colour coded boards.

Practitioners preparing food hold basic food hygiene certificates.

The temperature of the fridge is checked daily and recorded.

A list of children's preferences and allergies are listed.

Packed lunch

Children bring packed lunches for lunch club. Parents are requested to supply ice packs in all weathers.

Practitioners follow personal hygiene rules when issuing pack lunches and wear aprons.

Practitioners encourage good table manners.

Children are not allowed to share food, cups or plates.

Healthy eating is encouraged.

Signed: _____

Position: Chairperson

Dated: _____

We aim to provide a safe, stimulating, caring, happy Pre-school where all children and their families are welcome. We provide a curriculum based on the Early Years Foundation Stage using individual children's interest and needs.