

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. A first aid trained practitioner will be sat with the children while the children are eating.

Kitchen

Children do not have unsupervised access to the kitchen.

All surfaces are clean and non-porous.

There are separate facilities for handwashing, prior to food preparation and for washing up.

Cleaning materials and other dangerous materials are stored out of children's reach in a locked cupboard and not out during food preparation. Chemical spills will be cleaned up.

All food packaging is removed and once used (used once) and then put in the bin.

The equipment is checked regularly to make sure it is safe to use.

A risk assessment on food preparation and kitchen equipment is carried out

Children participating in cooking activities

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

Children 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 and wash hands.

Food Preparation procedure

All practitioners wash hands prior to handling food. Any cuts and burns must be covered with a blue plaster during food preparation.

The tables are cleaned with colour coloured cloth and antibacterial spray. Antibacterial spray needs to be left for 1 minute to kill viruses and 30 seconds for the bacterial to be killed, or very hot soapy water may be used. Coloured coded cloths are washed at 90 degrees and disposed of and replaced every half term.

Practitioners wear clean aprons when preparing food.

Food is prepared on colour coded boards.

Practitioners preparing food hold level 2 food hygiene and food allergy and intolerance training certificates and are aware of all the 14 allergens including strawberries and kiwi. The temperature of the fridge is checked twice a day and recorded.

A list of children's preferences and allergies are listed. Food allergen ingredients are kept in a plastic box with a lid and kept away from other foods.

Fruit and vegetables will be washed, peeled or chopped to prevent food contamination.

Food hygiene policy continued.....

Packed lunch

Children bring packed lunches for lunch time.

Parents are asked to supply ice packs in all weathers.

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

Practitioners encourage good table manners and all children will be sat at the table while eating.

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.