

Facilities for Preparing and Serving Food

Food safety regulations 1995 apply to the provision of food and drink. Kitchen facilities are available in the nursery building which is used for the preparation of snacks and preparing dinners in the holiday time. Staff who prepare dinners are qualified and trained to do so (Food and Hygiene Certificate). An environmental officer makes visits and advice is always taken from all other professional bodies.

The kitchen has a micro-wave, fridge/freezer, sink and drainer, cooker and grill, dishwasher and a hand basin. All cleaning products are stored under the sink and COSHH assessments on these are also kept in the kitchen. All necessary food and drink is stored in the correct compartments in the fridge/freezer and temperature charts are on display and filled in twice a day. Coloured chopping boards are used in the kitchen.

There are facilities for washing hands in the bathroom for both children and staff. The nursery room has a sink where any washing up can be done, a basin is available for washing dishes and the basin is taken out for any washing up of painting equipment etc. The sink will always be cleaned after with antibacterial spray.

The pre-school room also has a small kitchen providing the staff with a fridge, toaster, sink and drainer and a microwave. All cleaning products are stored clearly in the cupboard within the kitchen. All necessary food and drink is stored in the correct compartments in the fridge and temperature charts are on display and filled in twice a day. Coloured chopping boards are used in the kitchen.

All areas are cleaned regularly by all staff members and the monitoring of cleaning products for replacements. All products are COSHH assessed and kept in the necessary rooms and places for staff to access. All washing is taken home once a week on a rota basis with all staff. All waste is disposed of correctly.