

Food Hygiene

Procedure

- The staff with 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. 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.
 - All our staff who are involved in the preparation and handling of food have received training 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.
 - Packed lunches are stored in the fridge
 - 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 and are COSHH assessed.
- 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; and
 - 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 and 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.

The nursery 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.

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.