

## Food hygiene

### Please also refer to:

- Bottle Feeding and Breast Milk Policy and Procedure
- Use of Control of substances hazardous to health (COSHH) procedure

### EYFS 2017 Safeguarding and Welfare Requirement: Health

*3.47. Where children are provided with meals, snacks and drinks, they must be healthy, balanced and nutritious. Before a child is admitted to the setting the provider must also obtain information about any special dietary requirements, preferences and food allergies that the child has, and any special health requirements. Fresh drinking water must be available and accessible at all times. Providers must record and act on information from parents and carers about a child's dietary needs.*

*3.48. There must be an area which is adequately equipped to provide healthy meals, snacks and drinks for children as necessary. There must be suitable facilities for the hygienic preparation of food for children, if necessary including suitable sterilisation equipment for babies' food. Providers must be confident that those responsible for preparing and handling food are competent to do so. In group provision, all staff involved in preparing and handling food must receive training in food hygiene.*

### Policy statement

We provide and/or serve food for children on the following basis:

- Snacks.
- Meals.

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

We are registered as a food provider with the local authority Environmental Health Department.

### Procedures

- Our 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 for Caterers (Food Standards Agency 2011). 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.
  - The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently. (See Safer Food, Better Business)
  - 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.

- 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.
- 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.

### **Control of substances hazardous to health (COSHH)**

Fennies staff must only use cleaning chemicals which have been purchased from our preferred supplier, Gompels. The nursery health and safety officer is responsible for developing clearly marked health and safety folders in each classroom and the kitchen, which include up to date COSHH safety data sheets and are readily available to employees.

The only cleaning COSHH cleaning products that are allowed to be used in relation to catering are:

- Hydrosoft granular salt
- Gompels orange multisurface cleaner
- Proform pocket probe wipes
- Proform machine dishwasher
- Gompels premium lemon washing up liquid
- Gompels concentrated sanitiser cleaner foodsafe
- Gompels descaler & sanitizer
- Fairy hand dish original P&G professional
- 70% IPA mix cleaning wipe
- Gompels Antibacterial Surface Spray
- Gompels Kitchen Cleaner & Sanitiser
- Gompels Lemon Floor Gel

COSHH safety data sheets for the above products can be found here: **S:\Catering\COSHH**

These products **must** remain in the kitchen, and their use in rooms other than the kitchen will lead to disciplinary procedures being implemented.

Nursery health and safety officers are responsible for ensuring, through training and support, that all staff and anyone else who needs to know, knows how to safely use COSHH products, what the dangers are, and how to access the COSHH safety data sheet and COSHH risk assessment.

### **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 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. (EYFS 2107, 3.49. Registered providers must notify Ofsted or the childminder agency with which they are registered of any food poisoning affecting two or more children cared for on the premises. Notification must be made as soon as is reasonably practicable, but in any event

within 14 days of the incident. A registered provider, who, without reasonable excuse, fails to comply with this requirement, commits an offence)

### Legal framework

- Regulation (EC) 852/2004 of the European Parliament and of the Council on the Hygiene of Foodstuffs

### Further guidance

- Safer Food Better Business (Food Standards Agency)  
<https://www.food.gov.uk/sites/default/files/sfbb-caterers-pack.pdf>
- Working with substances hazardous to health: A brief guide to COSHH  
<http://www.hse.gov.uk/pubns/indg136.htm>

*Internal use only*

| <b>This policy was adopted on</b> | <b>Signed on behalf of the nursery</b> | <b>Date disseminated to staff</b> | <b>Date for review</b> |
|-----------------------------------|--|-----------------------------------|------------------------|
| <i>June 2018</i>                  |  |                                   | <i>June 2019</i>       |