

## Safeguarding and Welfare Requirement: Health

Where children are provided with meals, snacks, and drinks, they must be healthy, balanced, and nutritious.

## 6.6 Food hygiene

### EYFS Key themes and commitments.

A unique Child.	Positive Relationships	Enabling Environments	Learning and Development
1.3 Keeping Safe		3.2 Supporting Every Child	4.4 Areas of learning and development

### Policy statement

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

- Snacks.

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. (*Local authorities will advise on whether individual providers are required to register.*)

### Procedures

- The person responsible for food preparation and serving carries out daily checks on the kitchen to ensure standards are met consistently.
- 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 a cool place.
- 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 always;

- understand the importance of hand-washing and simple hygiene rules;
- are kept away from hot surfaces and hot water.

### Fit to Eat

- All food with a use by date will be checked before use.
- Any food passed its use by date will be thrown away.
- New biscuits/dried fruit will be put to the bottom of the box to ensure rotation.
- Fresh food without a use by date will be visually checked before use. If food is bruised, mouldy or looks/smells bad, it will be thrown away

### *Reporting of food poisoning*

Food poisoning can occur for several 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.

### 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 2011)

This policy was adopted by	_____	name of setting
On	_____	(date)
Date to be reviewed	_____	(date)
Signed on behalf of the provider	_____	
Name of signatory	_____	
Role of signatory (e.g. chair/owner)	_____	