

CHADDLEWOOD PRE-SCHOOL AND WOODIES OUT OF SCHOOL CLUB



WESTFIELD, PLYMPTON, PLYMOUTH, DEVON. PL7 2EU



Food hygiene

(Including procedure for reporting food poisoning)

Policy statement

In our setting we provide food for children on the following basis

- Healthy snacks including fresh fruit, and milk and a constant supply of water
- Breakfast at Woodies Out of School Club, including toast, whole wheat cereals, fromage frais and fresh fruit

We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food as set out in *Safer Food Safer Business*.

Procedures - Food Hygiene

- All staff preparing food have a Food Hygiene Certificate.
- The persons responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently, checking temperatures, dates etc. Sample of check attached.
- We use reliable suppliers for our foodstuffs.
- Food preparation areas are cleaned before use as well as after use and surfaces non-porous. We use an anti-bacterial spray and colour coded cloths and wear disposable aprons.
- There are separate facilities for hand-washing and for washing up and we use washing up liquid which contains an anti-bacterial. This is important as the water temperature is controlled to ensure the safety of the children during hand washing and therefore, we need to compensate for this with the detergent we use. We only use paper hand towels to dry hands.
- We regularly provide advice for parents about the importance of putting ice packs in lunch boxes.
- Temperatures of hot food are recorded (prepared on or off site)
- 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 toasters and 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 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 the setting, the manager will contact the Environmental Health Department and the Health Protection Agency, to report the outbreak and will comply with any investigation.
- If the food poisoning is identified as a notifiable disease under the Public Health (Infectious Diseases) Regulations 1988 the setting will report the matter to Ofsted.

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)
- [Safer food, better business \(SFBB\) | Food Standards Agency](#)

This policy was adopted at a meeting of

Chaddlewood Preschool and
Woodies Out of School Club

Held on

Date to be reviewed

Signed on behalf of the management committee

Name of signatory

Role of signatory (chairperson)

