## Food & Drink Food Hygiene

Unique Child Positive Relationships Enabling Environment

Learning Development

1.1 Keeping Safe 3.3 The Learning Environment 3.4 The Wider Context

In Haddenham Puddleducks Pre-school we provide snack food for children.

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

- At least one person has an in-date Food Hygiene Certificate.
- The team member who is responsible for the day's snack carries out daily opening checks on the kitchen to ensure standards are met.
- Packed lunches are stored in a cool place; un-refrigerated food is served to children within 4 hours of preparation at home. Parents are encouraged to send cold packs in the lunch boxes especially in hot weather.
- Food preparation areas are cleaned before use as well as 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;

## 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 Haddenham Puddleducks Preschool, 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 Haddenham Puddleducks Pre-school 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)

www.food.gov.uk/foodindustry/regulation/hygleg/hyglegresources/sfbb/sfbbcaterers

This policy was adopted at a meeting after the AGM of Haddenham Puddleducks Pre-school held in February 2020

Signed on behalf of Haddenham Puddleducks Pre-school by ......