

# Schoolroom Two

## 6.6 Food hygiene

### Policy statement

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

- Packed lunches.  
Cooking activity

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

### Procedures

- 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.
- Packed lunches are stored in a cool place; un-refrigerated food is served to children within 4 hours of preparation at home.
- 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.

### *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.

**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

Schoolroom Two

On

11<sup>th</sup> January 2015

Date to be reviewed

January 2016

Signed on behalf of the provider

Name of signatory

Janet Jakeman

Role of signatory

Principal