



HUMPTY DUMPTY PRE-SCHOOL

All Saints Centre, New Road, Hackbridge, Surrey CR4 4JN

FOOD SAFETY POLICY

Staff/Parents Pack

INTRODUCTION

Here at Humpty Dumpty Pre-school we are committed to ensuring that safe and healthy practices around the storage, preparation and service of food are maintained throughout the setting. We pride ourselves on 5* Environmental Health Rating from the London Borough of Sutton, given in January 2018.

The setting has set high standards of personal hygiene for all members of staff involved in the handling and preparation of food. Any member of staff preparing or serving food will wear an apron and gloves. Any member of staff showing signs of ill health will not be permitted to handle food.

When preparing food, staff will observe current legislation regarding food hygiene and training by:

- Always washing hands with anti-bacterial soap and hot water before and after handling food, using the toilet or changing nappies.
- Using clean, disposable cloths.
- Ensuring to use the correct colour coded chopping boards (e.g. red for raw meats etc.)
- Not being involved in food preparation if they are unwell.
- Wearing correct sterile clothing – apron, gloves.
- Holding a current Food Hygiene certificate – January 2018.
- Making sure all fruit and vegetables are washed before being served.
- Avoid wearing jewellery, especially rings, watches and bracelets.
- Any cuts, spots or sores on the hands and arms must be covered completely with a waterproof dressing.
- Fingernails should be kept short and clean, staff should not wear non gel nail varnish as this may contaminate food.

TEMPERATURE CONTROL

It is the policy of Humpty Dumpty Pre-school to ensure that any and all foods are stored according to safe food handling practices and at the correct temperature in order to prevent growth and multiplication of food poisoning organisms, to reduce the rate of food spillage and to ensure that food quality is maintained.

Fridge temperatures are checked and recorded daily to ensure the correct temperature is being upheld.

CLEANING OF FOOD PREPARATION AREAS

Every week the fridge is thoroughly cleaned and all items in the fridge are checked for freshness, and all food past their use by or best before dates are correctly disposed of.

- Shelves and drawers are removed and cleaned with warm soapy water
- The inside walls are cleaned from top to bottom with anti-bacterial cleaner.
- The seals around the fridge are cleaned to ensure no spillages or stains
- Freezers are defrosted (on non-frost-free) and cleaned once a month following the same procedures.

All food preparation surfaces are wiped clean after use with an approved anti-bacterial cleaner and disposable cloths/paper towels.

All chopping boards are cleaned after use with warm soapy water, anti-bacterial cleaner and then thoroughly rinsed.

The manager will ensure that appropriate controls are in place to prevent cross contamination and that these controls are documented accordingly.

During snack times we will always encourage children to gain an understanding of how fruit and water/milk is an essential part of growing big and strong. Our aim is to meet the dietary and religious requirements to promote children's healthy growth and development.

We will ensure that all snacks are healthy and balanced. Children's medical and personal dietary requirements are always known and respected. (Parents/carers are required to provide details when their child is enrolled into the nursery) Multicultural diet is always offered, to make sure those children from all backgrounds encounter familiar tastes and that all children have the opportunity also to try new fruit etc. Dietary rules of religious groups, vegetarians/vegans are known and met in an appropriate way, making sure that they are always respected and valued with the setting.

ALLERGIES

The nursery caters for children's specific dietary needs that may include allergies or food intolerances, or because of religious, cultural or ethical reasons.

Parents are asked for any allergies that their children have when they start at the nursery. All staff are aware of each child's dietary/allergy needs.

To help us manage the risks associated with food allergies or intolerance the nursery has the following in place:

- Pre-entry information from parents – Registration and Allergy Form
- Induction information from staff
- Food allergen risk assessment
- Excellent food hygiene practices 5* rating
- Written procedures for children with food related conditions

The Manager will ensure that appropriate controls are in place to prevent cross contamination and that these controls are documented accordingly.

It will be reviewed annually