6.6 Food hygiene

Policy statement

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

- Snacks.
- Home brought in packed lunches.
- Cooking activities.
- Food tasting activities.

We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food. We keep a list of the main allergens that are served in our foods which is made available to parents on request.

We are registered as a food provider with the local authority Environmental Health Department. Our current Food Hygiene rating is 5.

Procedures

- Our staff with responsibility for food preparation understand the principles of food hygiene standards and have completed Food Hygiene and Safety Level 2 within the last three years. The basis for this is risk assessment of the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.
  - All our staff involved in the preparation and handling of food have received training in food hygiene.
  - Staff responsible for food preparation and serving carry out daily opening and closing checks on the kitchen to ensure standards are met consistently.
  - We use reliable suppliers for the food we serve.
  - Food is stored at correct temperatures and is checked to ensure it consumed by its ‘Use by date’ and not subject to contamination by pests, rodents or mold.
  - Packed lunches are served to children within 3 hours of arriving at the setting
  - 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 and food tasting activities, they:
  - are supervised at all times;
  - learn about healthy eating and how this is necessary as part of maintaining a healthy lifestyle;
  - 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 local Environmental and Public 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.

This policy was adopted by	Springfield Bees Pre-School
On	15/12/25
Date to be reviewed	15/12/26
Signed on behalf of the provider	
Name of signatory	
Role of signatory (e.g. chair/owner)	