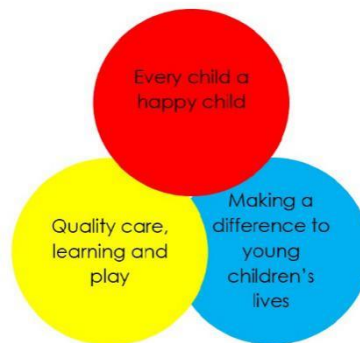


Rainbow Pre-school

Rainbow Pre-school Spirit



Food Hygiene Policy

Policy statement

In our pre-school we provide and/or serve food for children on the following basis:

- Snacks
- Packed Lunches

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

We are registered as a food provider with the local authority Environment Health Department.

Procedures

- The manager understands the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to their business. This is set out in Safer Food Better Business. The basis for this is a risk assessment, as it applies to the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.
- All staff follow the guidelines of Safer Food Better Business.
- All staff have a Food Hygiene Certificate which is renewed every 3 years.
- The person responsible for food preparation and serving (this is on a Rota) carries out daily opening and closing checks on the area to ensure standards are met consistently (see Safer Food Better Business).
- Staff complete a risk assessment during snack and lunch times, to ensure all food is cut up correctly and that the correct hygiene procedures are followed.
- When preparing snacks, some food items i.e. grapes are to be cut length ways to reduce the risk of choking.
- Food is stored at correct temperatures and is checked to ensure it is in-date and not subject to contamination from pests, rodents or mold.

- Packed lunches are stored in a cool place; parents are encouraged to include cool packs where necessary.
- Parents are given guidance on how to cut up grapes correctly for their child/rens lunch boxes.
- 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.

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 from hot surfaces and hot water; and
- Do not have unsupervised access to electrical equipment such as blenders etc.

Promoting Healthy Eating

- We discourage sweet drinks and provide free access to fresh drinking water;
- We provide healthy daily snacks, which consist of fruit and carbohydrates.
- We discourage packed lunches that consists largely of crisps, processed foods, sweet drinks and sweet products such as cakes or biscuits. We reserve the right to return this food to the parent as a last resort;
- Where families wish to bring food into pre-school for their child's birthday, it is sent home with the child for them to eat at home, with parents' permission.
- We provide healthy, balanced food for parties and celebrations, and the occasional treat.
- We display healthy, balanced recipes for parents/carers to try at home.

Risks of choking

- Food items such as grapes, carrots, sausages etc. to be cut length ways.
- Staff to send out a poster on the correct procedure for grape cutting to prevent the risk of choking.

Reporting of food poisoning

Rainbow Pre-school Southampton Ltd is a company registered in England & Wales. Registration No: 10058477. Registered Office: Unit 4, Basepoint, Andersons Rd, Southampton. SO14 5FE.

- Food poisoning can occur for a number of reasons; not all cases of sickness or diarrhea are as a result of food poisoning and not all cases of sickness or diarrhea 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 pre-school the Manager will contact the Environment Health Department and the Health Protection Agency, to report the outbreak and will comply with any investigation.
- Any confirmation cases of food poisoning affecting two or more children who attend pre-school will also be notified to Ofsted as soon as is reasonable practicable, and always within 14 days of the incident.
- During periods of Pandemics restrictions may apply.

Legal Framework

Regulation (EC) 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs

Further guidance

Safer Foods Better Business (Food Standards Agency)

This Policy was adapted at a meeting at Rainbow Pre-school in November 2021

Signed on behalf of Rainbow Pre-school:

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Policy review date: November 2022