



Food hygiene

At Stretton Pre-school we provide and/or serve food for children in terms of snack in the morning and afternoon session. Parents provide packed lunches for children, which are checked and served at lunch times.

We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food. In order to do this we ensure that we have at least one member of staff who is food hygiene trained - all staff are trained on safer food better business (SFBB) in house. We are registered as a food provider with the local authority Environmental Health Department, our premises are local authority checked and as such we receive a certificate to state the stars that we have received , which is displayed in the kitchen and on the notice board in the hall way.

Procedures

- Staff with responsibility for food preparation, understand the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to our setting. This is set out in Safer Food, Better Business (Food Standards Agency 2011). 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 follow the guidelines of Safer Food, Better Business.
 - The person responsible for preparing snack will do the daily opening and closing checks on the kitchen to ensure standards are met consistently. (See Safer Food, Better Business)
 - We use reliable suppliers for the food we purchase.
 - Food is stored at correct temperatures and is checked to ensure it is in-date and not subject to contamination by pests, rodents or mould.
 - Packed lunches are stored in a refrigerator; 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.

This policy was adopted by	Stretton Pre-School
On	4 October 2018
Date to be reviewed	Annually
Signed on behalf of the provider	
Name of signatory	Emily Greenfield
Role of signatory	Chair person