Food hygiene

Safeguarding and Welfare Requirement: Health

Where children are provided with meals, snacks and drinks, they must be healthy, balanced and nutritious.

6.6 Food Hygiene

Policy statement

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

- Snacks

  Preschool snack-time; 10.30 / 14.00

  Hot lunches - are optional and organised by parents through Gaddesby Primary School.

  Packed lunches - Parents are informed packed lunches will need to have an appropriate icepack in warm weather as GSC have limited refrigeration space. Staff will not force children to eat - they may encourage the child by saying 'just a little more' etc. Staff will also endeavour to send the child's lunchbox home with uneaten items.

  Out of school snack-time; 10.30 - Holiday Club

  15.15: 16.30 - Afterschool

  Packed lunches are required in holiday club - Parents are informed packed lunches will need to have an appropriate icepack in warm weather as GSC have limited refrigeration space. Staff will not force children to eat - they may encourage the child by saying 'just a little more' etc.

Staff maintain the highest possible food hygiene standards regarding the purchase, storage, preparation and serving of food.

GSC is a registered food provider with the local authority Environmental Health Department.

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.
  - 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.
  - The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently. (See Safer Food, Better Business)
  - GSC use reliable suppliers for the food [we/I] 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.
  - Parents are requested to put an icepack in their child's packed lunch.
  - Food preparation areas are cleaned before and after use.
  - There are separate facilities for handwashing 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.
- GSC are inspected regularly by the council Food Standards Agency and are awarded accreditation in accordance to their findings.
- Cleaning materials and other dangerous materials are stored out of children's reach.
- GSC do not allow any children in the Village Hall Kitchen, children attending school-based clubs do not have unsupervised access to the kitchen.
- When children take part in cooking activities, they are
    - always supervised.
    - 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 many 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, GSC will contact the Environmental Health Department to report the outbreak and will comply with any investigation.
- GSC will 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	GSC Ltd
On	May 2021
Date to be reviewed	May 2022
Signed on behalf of the provider	Gaddesby School Community
Name of signatory	L Dunmore
Role of signatory	Manager