This policy reflects the requirements of 3.55, 3.56, 3.57 of the EYFS 2024

**Policy statement**

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

Our kitchen is adequately equipped to provide healthy meals, snacks and drinks for children as necessary. There are suitable facilities for the hygienic preparation of food for children.

We are confident that those responsible for preparing and handling food are competent to do so and receive training in food hygiene and understand their duty to report an outbreak of food poisoning to Ofsted and relevant bodies.

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

* Snacks.
* Packed lunches.

**Procedures**

* All practitioners responsible for food preparation understand 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 risk assessment as is 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*.
* There will be a person on site who has in-date Food Hygiene Training to Level 2 at all times when food preparation and clearing is taking place. All practitioners will have up to date food hygiene training using the Safer Food Better Business training pack-this will be followed by coaching and supervision by Level 2 Food Hygiene Practitioners.
* 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.*
* As our setting is in a communal hall we have shared use and therefore provide our own materials for all basic kitchen cleaning and personal hygiene.
* 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 asked to put an ice pack in their child’s packed lunch box.
* 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 in a locked storage cupboard.
* Protective clothing is provided.
* Bins have tightly fitting lids.
* 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 the setting, the manager will contact the Environmental Health Department and the Health Protection Agency, to report the outbreak and will comply with any investigation.
* Registered providers must notify Ofsted of any food poisoning affecting

two or more children looked after on the premises. Notification must be made

as soon as is reasonably practicable, but in any event within 14 days of the

incident. If we fail in our duty to do so, without a reasonable excuse, we will be committing an offence (EYFS 2024 3.57)

**Legal Framework**

Visit The Food Standards Agency at <http://www.food.gov.uk/enforcement/regulation/foodlaw/#.UGyF-pjA-uw> for details about U.K requirements.

[The Food Safety Act 1990 (as amended)](http://www.opsi.gov.uk/acts/acts1990/Ukpga_19900016_en_1.htm) provides the framework for all food legislation in Great Britain

[The General Food Law Regulation (EC) 178/2002](http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:031:0001:0024:EN:PDF) is EC legislation on general food safety.

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)  
  www.food.gov.uk/foodindustry/regulation/hygleg/hyglegresources/sfbb/sfbbcaterers

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| This policy was adopted at a meeting of | Portreath Pre-School |  |
| Held on | 13.03.2017 |  |
| Last reviewed and amended: | 24/06/2024 |  |