

Maintaining Food Standards Policy



Policy

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

- Snacks
- Meals
- Drinks (milk / water)
- Cooking activities

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

Tiny Oaks Day Nursery is registered as a food provider with the local authority Environmental Health Department.

Procedure

Our 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 for Caterers (Food Standards Agency January 2019). The basis for this is risk assessment of the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.

- The chef will follow the guidelines of Safer Food, Better Business. This is located in the kitchen in a folder.
- 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)
- 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.
- 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

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- do not have unsupervised access to electrical equipment, such as blenders etc.

Control of substances hazardous to health (COSHH)

Nursery health and safety officer, Manjeev Khaira, is responsible for ensuring, through training and support, that all staff and anyone else who needs to know, knows how to safely use COSHH products, what the dangers are, and how to access the COSHH safety data sheet and COSHH risk assessment.

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. (EYFS 2021, 3.50. Registered providers must notify Ofsted or the childminder agency with which they are registered of any food poisoning affecting two or more children cared for on the premises. Notification must be made as soon as is reasonably practicable, but in any event within 14 days of the incident. A registered provider, who, without reasonable excuse, fails to comply with this requirement, commits an offence)

Further guidance

- Safer Food Better Business (Food Standards Agency)
- <https://food.gov.uk/business-guidance/safer-food-better-business-sfbb>
- Working with Substances Hazardous to Health: What You Need to Know About COSHH (HSE Revised 2009) <http://www.hse.gov.uk/pubns/indg136.htm>

Linked Policies

Bottle Feeding Policy

Mealtime and dietary policy

Allergies and allergic reaction Policy

<i>This policy was adopted on</i>	<i>Signed on behalf of the nursery</i>	<i>Date for review</i>
<i>16/1/2023</i>	<i>m khaira</i>	<i>16/01/2024</i>