



## Food hygiene

### Policy statement

We provide and/or serve food for children for snacks, meals and packed lunches. We provide cooked lunches prepared in our own kitchen which are registered with the local council.

### Procedures

- All our staff follow the guidelines of Safer Food, Better Business.
- All our staff are involved in the preparation and handling of food have received training in food hygiene.
- We carry out daily opening and closing checks on the kitchen to ensure standards are met consistently.
- Food is stored at correct temperatures and is checked to ensure it is in-date and not subject to contamination by pests
- There are separate facilities for hand-washing and for washing-up.
- 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.
- 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.
- **OFSTED 0300 1231231**