



Food hygiene

Policy statement

At Little Squirts we provide freshly cooked home made meals as well as cereal and/or toast for breakfast and fruit with some carbohydrates for snacks. We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food and are registered as a food provider with the local authority Environmental Health Department.

Procedures

At little Squirts we follow the Safer Food, Better Business policy booklet provided by the Food Standards Agency to ensure the correct procedures for storage, preparation and serving of food to prevent growth of bacteria and food contamination is followed. This also details the cleaning methods used to avoid cross contamination and has a diary to record the food temperatures of meals as they are cooked.

We use reliable suppliers for the food we purchase and ensure that 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. Fridge and freezer temperatures are checked and recorded twice daily and Waste food is disposed of daily.

Food preparation areas are cleaned before and after use and we have separate facilities for hand-washing and for washing-up. All surfaces are clean and non-porous and utensils, crockery etc. are clean and stored appropriately. Cleaning materials and other dangerous materials are stored out of children's reach and children do not have unsupervised access to the kitchen.

All our staff who are involved in the preparation and handling of food have received training in food hygiene.

Cooking activities

We encourage children to take part in cooking and food preparation activities, 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.
- do not have unsupervised access to sharp implements such as knives 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 Little Squirts Preschool on 1st March 2023 (review date 1st March 2024)

Signed.....

Name.....

Role.....