

## Food and food hygiene

### Allergies

Please see the medical needs policy for information on allergy procedures.

### Snack and lunches

We organise snack and lunchtimes so that they are social occasions in which children and staff participate.

Children are supervised when they are eating to minimise the risk of food sharing.

Parents/carers are asked to provide a water bottle and children are able to access this at any time.

Parents/carers are asked to provide a healthy snack for their child.

Parents/carers of playgroup children are provided with current information for children under five, on how to prepare and what to avoid for snack and packed lunches to avoid choking.

Guidance for parents/carers on healthy snacks and packed lunches is provided.

### Food Hygiene

The Managers and the people responsible for food preparation understand the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies.

All staff follow the guidelines of *Safer Food Better Business*.

There is always a member of staff on site who holds an in-date Food Hygiene Certificate.

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 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.

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

## Reporting of food poisoning

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.

If the food poisoning is identified as a notifiable disease under the Public Health (Infectious Diseases) Regulations 2010 the setting will report the matter to Ofsted.

## Further guidance

Safer Food Better Business (Food Standards Agency)

This policy was adopted at a meeting of Melbourn Playgroup and Out of School Club CIO Management Committee	
Held on	19 <sup>th</sup> January 2022
Date to be reviewed	As and when necessary
Signed on behalf of the management committee	
Name of signatory	Sarah Toule
Role of signatory (e.g. chair/owner)	Chair