



Hambledon Youth Hut
West Street
Hambledon
PO7 4RW
02392 632242
www.hambledonpreschool.co.uk

6.6 Food Hygiene (including the procedure for reporting food poisoning)

Policy statement

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

- Snacks
- Reheating of food brought into the setting from the child's home
- Lunch brought into the setting from the child's home
- Special events such as Christmas party

We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food. We regularly update parents and carers on healthy eating and current advice from reputable sources such as NHS and Early Years Alliance.

Procedures

The person in charge and the person 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 [Safer food, better business \(SFBB\) | Food Standards Agency](#) (Food Standards Agency 2020). The basis for this is risk assessment of 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.
- All staff involved in the preparation and handling of food has received training in food hygiene.
- All staff ensure their hands are well washed and hair is tied back, if a member of staff wears nail polish or has any cuts, grazes on their hands, they must also wear disposable gloves.
- The person responsible for food preparation and serving carries out daily checks on the kitchen to ensure standards are met consistently.
- 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.
- Packed lunches are stored on a lunch unit/trolley; parents provide ice blocks in their child's lunch box.
- Food probes for testing temperatures are thoroughly cleaned before and after use.
- Food preparation areas are cleaned before use as well as after use.
- There are separate facilities for handwashing 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.
- The kitchen door is secured so children cannot enter the kitchen unless in a supervised activity.
- When children take part in cooking activities, they:
 - are supervised at all times.
 - supported to understand the importance of hand washing and simple hygiene rules.
 - are kept away from hot surfaces and hot water.
 - do not have unsupervised access to electrical equipment such as kettles, microwaves, blenders or food mixers.
 - staff ensure that the cooking areas are thoroughly cleaned before and after use, and appropriate PPE is worn by staff and children.

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 to report the outbreak and will comply with any investigation. The Trustees will also be informed.
- Any confirmed cases of food poisoning affecting two or more children looked after on the premises are notified to Ofsted as soon as reasonably practicable, and always within 14 days of the incident.

Legal Framework

- The EYFS Statutory Guidance 2014, updated 2021
- The Food Safety Act 1990.
- The General Food Regulations 2004.
- The Food Safety and Hygiene (England) Regulations 2013

Further Guidance

- Safer Food Better Business (Food Standard Agency 2020)

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