



FOOD HYGIENE AND DIET

The following statements apply to Stawley Under Fives and Swallows Preschool for food hygiene purposes:

- **Children are not allowed to have unsupervised access to the kitchen at any time.**
- No hot meals are provided in the setting nor do we reheat food provided from home.
- At least one member of staff has an in date Food Hygiene Certificate.
- Separate sinks are used for hand-washing and for washing up in the kitchen area.
- Hands are washed with soap and water before and after handling food and after using the toilet.
- Different cleaning cloths and mops are used for kitchen and toilet areas. The bathroom/toilets are checked regularly throughout the day.
- Tissues are readily available in the hall. Individual paper towels are provided in the bathroom to avoid sharing of towels.
- Food preparation and serving areas are cleaned before and after use. Tables will be wiped down and disinfected prior to use. All spillages are cleaned up immediately.
- Fruit and vegetables are washed prior to use.
- Prepare raw and cooked food using separate cutting boards.
- Food is kept covered or refrigerated.
- Food provided by preschool to be stored at correct temperatures and checked to ensure it is in-date and fit for consumption.
- **Fridge thermometer available to check fridge temperature daily as part of the setting risk assessment.**
- Waste food is disposed of properly.
- Utensils, cups and kitchen equipment are kept clean and stored in a clean, dry dust-free place.
- Clean tea-towels will be provided for each session.
- Cleaning materials and other dangerous materials are stored out of children's reach.
- **A list of allergies/dietary needs of children as stated on registration forms is displayed in kitchen for checking by staff preparing snack.**
- When children take part in cooking activities they are supervised at all times & wash hands before and after the activity

Diet:

- Children's dietary needs including any allergies will be noted on the Registration documents and any dietary restrictions posted in the kitchen area.
- It is up to parents/carers to inform the Pre School of any changes in dietary requirements/allergies as they occur.
- We ensure staff check for any dietary requirements/allergies when providing snacks.



- We provide nutritious snacks, avoiding large quantities of fat, sugar, salt and artificial additives, colourings and preservatives.
- Children's drinks bottles are available for children to drink any time of the day.
- We do not allow children to share parent provided food to minimise the risk of cross contamination and protect children with food allergies.

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.
- Any confirmed cases of food poisoning affecting two or more children looked after at the setting will be notified to Ofsted as soon as is reasonably practicable, and always within 14 days of the second case being confirmed.