

# APPLETON'S

Doggy Home Boarding

& Day Care

## Feeding Schedule

To comply with the Animal Welfare (Licensing of Activities involving Animals) Regulations 2018, we have policies and procedures in place to ensure all dogs are fed a suitable diet, properly hydrated and their feeding and drinking is monitored. All care is taken to ensure food, water, feeding & drinking vessels are clean and free from contamination.

### Ensuring a suitable diet.

ACTION	PROCEDURE
Agreeing feeding regime with owners.	The booking form and Owner's Consent Form will prescribe feeding regimes for each dog.
Monitoring of food and water intake.	A separate food and water monitoring intake form will be completed for each dog during it's stay.
Availability of water.	Clean water will be provided daily and renewed when necessary throughout the day. A bowl of fresh water for each dog will be provided, including inside and outdoors.
Procedure for consulting vet if dietary concerns arise.	The owner, (or if unavailable, the owners emergency contact), will be contacted. A consent form will be signed by the dog owner for the licence holder to contact the registered vet or prescribed vet for advice and/or treatment.
Following veterinary advice.	Details of the vet advice and/or treatment will be recorded and supplied to the owner.

### Feeding hygiene.

ACTION	PROCEDURE
Food and drink bowls.	Non pourous and non slip.
Food and drink bowl cleaning.	Cleaned daily and disinfected at least once a week and change of dog.
Feeding dry food.	Not left out for more than 24 hours.
Feeding wet food.	Uneaten will be removed before next feed.
Storage temperature/refrigeration.	All food and treats stored according to manufacturers guidelines.
Storage – protection from vermin.	All food stored inside premises in cupboards or fridge out of reach of dogs.

### Water.

ACTION	PROCEDURE
Water availability.	At least one water bowl per dog.
Water provision.	Fresh water is provided daily and refilled to ensure it is always available.

### Food preparation.

ACTION	PROCEDURE
Food preparation.	Clean, dry surfaces and utensils used.
Staff hygiene.	Hot and cold water, soap and hygienic hand drying facilities are in place and there is suitable drainage.