Food Safety and Hygiene Policy

Policy Statement

We maintain high standards of food hygiene to protect children from illness and promote healthy eating practices.

Procedures

- All staff involved in food preparation hold current **Food Hygiene Certificates**.
- Food is stored correctly and checked daily for freshness.
- Fridge and freezer temperatures are monitored and recorded.
- Surfaces and utensils are cleaned and sanitised before and after use.
- Separate chopping boards and equipment are used to avoid cross-contamination.
- Children's dietary needs and allergies are displayed for staff reference.
- Staff wash hands before preparing or serving food and after handling waste.
- We follow allergy-safe practices, reading labels carefully and avoiding ingredients that pose a risk to any child.
- We are a Nut Free preschool

Monitoring and Review

The manager checks kitchen hygiene weekly and ensures staff training remains up to date.

Legal Framework

- Food Safety Act 1990
- Food Hygiene (England) Regulations 2013
- EYFS Statutory Framework

Signed: _____ Manager: Stacey Humphrey

Date: _____