



Food Hygiene Policy

Review Date: January 2020

Food Hygiene

Willow Banks Forest School maintains high food hygiene standards in relation to the purchase, storage, preparation and serving of food.

- A full Activity risk assessment will be completed for any activity involving the preparing and/or consuming of food items. This will include attention to the purchase, storage, preparation and serving of any food items to prevent the growth of bacteria and food contamination.
- Cooking on a campfire will be undertaken only by a member of staff in possession of a Level 2 Food Hygiene Certificate
- Food/ingredients will be stored at correct temperatures prior to the session and checked to ensure they are in date and not subject to any contamination by pests, mould etc. A cool box will be used to transport and store any ingredients requiring refrigeration prior to use at the Forest School site. All such ingredients must be used within 2 hours.
- Unrefrigerated food will be served to children within 4 hours of preparation
- All utensils, crockery etc will be checked to ensure they are clean before use.
- Waste food will be disposed of promptly
- When food items are to be consumed during a session, warm water with anti-bacterial soap will be provided for hand washing. One hand towel will be provided for every 6 adults and children. Children and adults will be required to wash their hands immediately prior to preparing and/or eating food.
- All medical records must be checked to ensure that no food item or ingredient is given to a child or adult with an allergy to it.
- Cooked food will not be reheated.

Campfire Cooking Policy

Cooking on the campfire will only be undertaken by a member of staff in possession of a Level 2 Food Hygiene Certificate

The Food Hygiene policy will be followed when cooking on a campfire

A risk assessment will be completed for all activities involving cooking on the campfire

All hair will be tied back and loose clothing secured prior to cooking on a campfire