

## Food Hygiene Policy

Last Review Date: September 2023



## 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 per person will be provided, 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