



Food Hygiene (including procedure for reporting food poisoning)

Policy statement

At Apples and Honey Nightingale we provide and/or serve food for children on the following basis

- Lunch
- Snacks (including Tea for those staying under 18.30)
- Cooking/Baking Activities

We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food.

We are registered as a food provider with the local authority Environmental Health Department.

Procedures

- The Head Teacher, the person in charge and responsible for food preparation, understands the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to the Nursery. This is set out in *Safer Food Better Business*. The basis for this is risk assessment as it applies to the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.
- All staff are required to complete an on-line food hygiene course and at least one person has an in-date Food Hygiene Certificate. All staff are aware of basic food hygiene standards.
- Our main food supplier - for both lunch and tea - is Caterplus, the catering company on site at Nightingale House.
- Food in the Nursery is stored at correct temperatures and is checked to ensure it is in-date and not subject to contamination by pests, rodents or mould.
- The fridge and freezer temperatures are checked and recorded every morning and afternoon by a responsible person.
- The fridge is cleaned out weekly. The freezer is cleaned as and when necessary and defrosted at least once a term.
- Food preparation areas are cleaned before use as well as after use.
- All open packages to be dated when opened and placed in an airtight container; e.g. raisins and bread sticks.
- There are separate facilities for handwashing and for washing up in the Nursery kitchen.
- All surfaces are clean and non-porous.
- All utensils, crockery, etc are clean and stored appropriately.
- Waste food is disposed of daily.
- Only kitchen cloths are used. These are washed daily.
- Cleaning materials and other dangerous materials are stored out of children's reach.
- Children do not have unsupervised access to the kitchen.

- When children take part in cooking activities, they:
 - are supervised at all times;
 - understand the importance of hand washing and simple hygiene rules
 - are kept away from hot surfaces and hot water; and
 - do not have unsupervised access to electrical equipment such as blenders etc.

Reporting of food poisoning

- Food poisoning can occur for a number of reasons; not all cases of sickness or diarrhoea are as a result of food poisoning and not all cases of sickness or diarrhoea are reportable.
- 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 Head Teacher will contact the Environmental Health Department and the Health Protection Agency, to report the outbreak and will comply with any investigation.
- If the food poisoning is identified as a notifiable disease under the Public Health (Infectious Diseases) Regulations 1988 the setting will report the matter to Ofsted.

This policy was adopted at a meeting of	Date:	Apples and Honey Nightingale CIC
Held on	<hr/>	19 th December 2017
Date to be reviewed	<hr/>	19 th December 2018
	<hr/>	19 th December 2019
Name of signatory	<hr/>	Judith Ish'Horowicz
Role of signatory (e.g. chair/owner)	<hr/>	Director and Founder
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Legal Framework

Regulation (EC) 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs