

Safeguarding and welfare requirement: Health

Where children are provided with meals, snacks and drinks, they must be healthy, balanced and nutritious.

Food hygiene

At Jack and Jill's we provide snacks such as fruit, breadsticks, savoury biscuits/crackers, cheese, ham, water and milk.

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

We are registered as a food provider with the local authority environmental health department.

Procedures

At Jack and Jill's we follow the guidelines of safer food, better business. We carry out daily checks on the kitchen, equipment and any place we prepare food is clean and standards are met.

- We use reliable suppliers for the food we purchase
- Food is stored at correct temperatures and is checked to ensure it is up to date and not subject to contamination by pests, rodents or mould.
- Packed lunches are kept in a cool place and in a safe secure box.
- Food preparation areas are cleaned before use as well as after.
- There are separate facilities for hand washing and washing up.
- All surfaces are clean.
- All utensils, crockery etc are clean and stored appropriately.
- Waste food is disposed of daily.
- Cleaning materials are stored out of children's reach.
- Children do not have access to the kitchen.
- When children take part in cooking they are supervised at all times, understand the importance of hand washing and simple hygiene rules, are kept away from hot surfaces and do not have unsupervised access to any electrical equipment.

Reporting of food poisoning

- Where children or adults are diagnosed by a GP to be suffering from food poisoning and where it seems possible that the source is within the setting, Rachel would contact the Environmental Health Department to report the outbreak and will comply with the investigation.
- Any confirmed cases of food poisoning affecting 2 or more children looked after on the premises are notified to Ofsted always within 14 days of the incident.

Legal framework

- Regulation (EC) 852/2004 of the European parliament and council on the hygiene of foodstuffs
- Safer food better business (food standards agency 2011)

This policy was adopted at a meeting of Jack and Jill's Pre-School

Held on: 16th March 2015

Date to be reviewed: March 2016

Signed on behalf of the Committee: _____

Name of signatory: _____

Role of signatory: _____

| Date Reviewed | Any amendments Signature |
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