

**HEALTH****Food Hygiene Policy****Policy statement**

We provide snack for children.

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**

- Our staff are responsible for the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.
  - All our staff who are involved in the preparation and handling of food have received training in food hygiene.
  - Food is stored at correct temperatures and is checked to ensure it is in-date and not subject to contamination by pests, rodents or mould.
  - Packed lunches are stored in a cool place and parents are asked to provide cool packs in the child's lunch box.
  - Food preparation areas are cleaned before and after use.
  - There are separate facilities for hand-washing and for washing-up.
  - All surfaces are clean and non-porous.
  - All utensils, crockery etc. are clean and stored appropriately.
  - Waste food is disposed of daily.
- Cleaning materials and other dangerous materials are stored out of children's reach.
- Children do not have unsupervised access to the kitchen.

- We ensure that children are supervised at mealtimes and that children are within sight and hearing of a member of staff at all times **and staff are sat facing children when eating to ensure they are eating in a way that prevents choking and so they can prevent food sharing and be aware of any unexpected allergic reactions.**
- Pembury School House Nursery ensures that all staff are aware of the symptoms and treatments for allergies and anaphylaxis and the differences between allergies and intolerances which may develop at any time.
- If a child chokes at mealtime and intervention is given. We record details of the incident and ensure that parents/carers are informed.
- 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 our setting, the Health & Safety Officer will contact the Environmental Health Department to report the outbreak and will comply with any investigation.
- We notify Ofsted as soon as reasonably practicable of any confirmed cases of food poisoning affecting two or more children looked after on the premises, and always within 14 days of the incident.

### **Legal framework**

- Regulation (EC) 852/2004 of the European Parliament and of the Council on the Hygiene of Foodstuffs
- Food Information Regulations 2014
- The Childcare Act 2006

## **Further guidance**

- Safer Food Better Business (Food Standards Agency 2011)
- Statutory framework for the Early Years Foundation Stage (2025)
- Paediatric Allergy Action Plans - BSACI
- Food allergy - NHS
- Anaphylaxis - NHS
- Help for early years providers : Food safety
- Early Years Foundation Stage Nutrition Guidance (2025)

This policy was updated and adopted by the Trustees of Pembury School House Nursery on:

Date: ..... Signed on behalf of the Trustees: .....

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