



POLICY FOR FOOD SAFETY

Written By: Nursery Manager

Date approved by Directors: _____

Signed _____

Date for Review: SEPTEMBER 2018

Food Safety Policy

Charters Ancaster Nursery complies with the Food Safety Act 1999 and Food safety (General Food Hygiene) Regulations 1995.

The Food Safety Act 1990 covers all aspects of food preparation/production and service which offer food for human consumption- whether carried out for profit or not. The Act includes food and drink given away as a prize or a reward in any way. Fines for non-compliance are severe.

This policy adopts the Food Safety Educational Establishments Code of Practice No 10-June 1998. Included in this is the Food Safety Best Practice, copies of this will be displayed/distributed to relevant staff and school & nursery users.

Training Staff

- It is the responsibility of the Management to ensure that a member of staff or CAF (Charters Ancaster Friends) holds a valid Basic Hygiene Certificate to oversee all food provision at all CAF events.
- The Nursery will ensure that a member of staff responsible for food safety cascades appropriate information for staff training to those applicable.

Curriculum Activities

- **Food tasting-prior to any food tasting sessions, a letter of consent must be signed by parents/carers.**

Staff Food

Any food brought into school and nursery by staff for their own consumption is not the responsibility of the nursery. The equipment provided ie fridge, microwave and cooker etc are used at their own risk. However compliance to Health and Safety regulations will be adhered to.

Allergies

We aim to be a 'nut-free' nursery to avoid any danger associated with nut allergies

Recommended Guidelines for Healthy Snacks

Aims:

To establish sound eating habits for life through the provision of healthy snacks between meals that meet the nutritional requirement of a growing child.

To encourage good social eating practices in hygienic surroundings.

Objectives:

- Children will have the opportunity to try an increasing variety of food and will have access to healthy snacks.
- Water will be available at all times.
- Staff will be with children while they eat and will provide a good role model for healthy eating.
- Children will be encouraged to develop good eating habits and will be given plenty of time to eat.
- Parents of children who are on special diets will be asked to provide as much information as possible about suitable foods.
- Non- food items will be used as a reward for children instead of confectionary.
- Healthy food options will be used in all activities, whenever possible: in play, in education, language, cooking and other events.

HYGIENE CRITERIA FOR SNACKS

Do you prepare high-risk foods eg cooked food, sandwiches with fillings **NO**

- **If answered No the following criteria have to be met.**
- Does the fridge have a thermometer to measure temperatures? **Yes**
- Are you buying food from a reputable supplier? **Yes**
- Is all decanted food labelled with a 'use by' date? **Yes**
- Is the food preparation area clean and in good repair and condition? **Yes**
- Is antibacterial cleaner available? **Yes**

(This should be used prior to commencement of food preparation)

- Is hot and cold water available? Yes
- Is soap available, preferably liquid antibacterial soap available in a dispenser? Yes
- Do staff wash their hands with soap and water before the consumption of snacks?
Yes
- Is there a NO smoking policy in operation? Yes
- Is the general condition of the building suitable for food preparation eg no flaking
paint, clean floors? Yes