



## 6.6 FOOD HYGIENE

### POLICY STATEMENT

The nursery maintains the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food.

Meadow nursery school is registered as a food provider with the local authority Environmental Health Department.

### Procedures

- The nursery understands the principles of Hazard Analysis and Critical Control Point (HACCP) this is set out in Safer Food, Better Business (Food Standards Agency 2011). The basis for this is risk assessment of the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.
- All staff follow the guidelines of **Safer Food, Better Business**.
- The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently. (See Safer Food, Better Business.)
- The nursery uses reliable suppliers for the food purchased.
- 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.
- Food preparation areas are cleaned before use as well as after use.
- There are separate facilities for hand-washing and for washing up.
- All surfaces are clean and non-porous.
- Clothes are clean and disposable.
- All utensils, crockery etc are clean and stored appropriately.
- Waste food is disposed of daily.
- Fruit and vegetables are washed before serving.
- Cleaning materials and other dangerous materials are stored out of children's reach.

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- Staff and Children wash hands with anti bacterial soap and hot water before and after handling food.
- Staff to avoid wearing jewelry; especially rings, watches and bracelets.
- Any cuts, spots or sores on hands and arms must be covered completely with a waterproof dressing.
- Fingernails should be kept short and clean, food handlers, including children, should not wear nail varnish as this may contaminate food.
- 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 manager will contact the Environmental Health Department to report the outbreak and will comply with any investigation.
- Any confirmed cases of food poisoning affecting two or more children looked after on the premises are notified to Ofsted as soon as reasonably practicable, 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.

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### Further guidance

Safer Food Better Business (Food Standards Agency 2015)

<https://www.food.gov.uk/business-guidance/food-hygiene-for-your-business>

<b>This policy was adopted at a meeting of the Meadow Nursery School Parents' Association Committee</b>	
<b>Held on</b>	31 <sup>st</sup> March 2014
<b>Policy reviewed</b>	August 2025
<b>Date to be reviewed</b>	August 2027
<b>Signed by Chair</b>	
<b>Name</b>	Samantha Foster-Kennedy
<b>Signed by Nursery Manager</b>	
<b>Name</b>	Debbie Hill

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