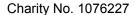
Bishopdown Farm Community Pre-School and Farm Friends

Greentrees Primary School Sycamore Drive Bishopdown SALISBURY SP1 3GZ





FOOD HYGIENE POLICY (including procedure for reporting food poisoning)

Policy Statement

In our setting, we provide and/or serve food for children on the following basis:

- Snacks
- Packed Lunches

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

EYFS Key themes and commitments

A Unique Child	Positive	Enabling	Learning and
	Relationships	Environments	Development
1.3 Keeping safe		3.3 The learning environment 3.4 The wider context	

Procedures

- The person responsible for food preparation and serving carries out daily checks on the kitchen to ensure standards are met consistently.
- 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; un-refrigerated food is served to children within 4 hours of preparation at home.
- Parents are encouraged to add ice-packs to children's lunch boxes.
- Individual children's lunch box contents are not shared with others.
- 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.
- 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 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.
- Do not have unsupervised access to electrical equipment such as blenders, microwaves etc.

Report of food poisoning

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 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.

Legal Framework

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