



## 6.6 Food Hygiene

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#### Policy statement

At Little gillies we serve food for children on the following basis

Snacks from home

Meals: Packed lunch is provided from home.

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

We are registered as a food provider with the local authority Environmental Health Department

#### Procedures

The manager of Little Gillies is in charge and is responsible for the food preparation understand the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to all of little Gillies. This is set out in Safer Food, Better Business (Food Standards Agency 2011). The basis for this risk assessment of the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.

All staff follow Safer Food, Better Business

All staff involved in the preparation and handling of food have received training in food hygiene.

The member of staff responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently. These can be found in a folder in the kitchen.

We use reliable suppliers for the food.

Food is stored at correct temperatures and checked and documented to ensure it is in date and not subject to contamination by pest rodents or mould.

packed lunches are bought in they are stored in a cold place in the refrigerator.

Food preparation areas are cleaned before use as well as during and after.



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There is a separate facility for hand washing and washing up.

All surfaces are clean and non-porous.

All utensils crockery etc are cleaned and stored appropriately. Sharp knives are stored in a separate container.

Food is disposed of daily.

Cleaning materials and other dangerous materials are stored out of the children's reach in a locked cupboard in the kitchen. Children do not have access to the kitchen.

When children take part in cooking activities:

They are always done under supervision within the room and not in the kitchen.

The children understand the importance of handwashing and simple hygiene rules. They will be reminded of this throughout their cooking activity by staff.

Children are kept away from hot surfaces and hot water.

Children do not have unsupervised access to electrical equipment such as blenders.

### Reporting 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 adults have been diagnosed by 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. We 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.



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All policies and procedures are implemented, reviewed, and updated on an annual basis or in line with any changes to local and national guidance/legislation in conjunction with the registered person.

This policy was adopted at a meeting of Little Gillies

Held on.....

Date to reviewed .....

Signed on behalf of the provider.....

Name of signatory.....

Role of signatory.....

Reviewed by Sarah Beresford

Date June 2023