



# Food Hygiene and Reporting of Food Poisonings Policy

## Policy statement

Little Cherries provide and/or serve food for children on the following basis:

- Snacks.
- Meals.
- Packed lunches.

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

Little Cherries are registered as a food provider with the local authority Environmental Health Department.

## Procedures

- Little Cherries staff, with responsibility for food preparation, understands the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to our setting. This is set out in Safer Food, Better Business for Childminders/ child carers (Food Standards Agency December 2015). The basis for this is risk assessment of the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.
  - Little Cherries follow the guidelines of Safer Food, Better Business.
  - All Little Cherries staff, who are involved in the preparation and handling of food, have received training in food hygiene which is reviewed annually.
  - A daily opening and closing check on the kitchen is carried out to ensure standards are met consistently. (See Safer Food, Better Business)
  - Little Cherries use reliable suppliers for the food we purchase.
  - 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 we advise that packed lunches contain an ice pack to keep food cool (see Food Policy and Lunch Club advisory notes).
  - 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.

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- 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 our setting, the manager will contact the Environmental Health Department to report the outbreak and will comply with any investigation.
- Little Cherries 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

### **Further guidance**

- Safer Food Better Business (Food Standards Agency January 2018)

This policy was adopted by	Little Cherries	name of setting
On	March 2019	(date)
Date to be reviewed	March 2020	(date)
Signed on behalf of the provider	Jennie Peacock	
Name of signatory		
Role of signatory (e.g. chair/owner)	Chair	