Food preparation, storage and purchase

Acorn Playgroup and Pre-school ask parents to provide a fruit and/or vegetable-based snack for snack times and a nut free packed lunch for lunch club. Food preparation for regular consumption is not carried out, however, we do partake in cooking activities with the children and may celebrate certain events e.g. children's Christmas parties where food is prepared and served. In these instances the guidelines below will be followed and individual health; medical and cultural requirements will be adhered to.

General

- All staff have up to date certificated training on food safety.
- The setting manager is responsible for ensuring that the requirements in Safer Food Better Business are implemented.
- All staff responsible for preparing food have undertaken the Food Allergy Online Training CPD module available at http://allergytraining.food.gov.uk/.
- The setting manager is responsible for overseeing the work of all food handlers to ensure hygiene and allergy procedures are complied with.
- The setting manager and Health officer maintains an Individual Child's Health Care Plan file with:
    - A list of all children with known food allergies or dietary needs, and associated Health Care Plan, which are updated immediately following notification of a change by a parent/carer. Each child with an allergy or dietary requirement has their photograph alongside their specific need placed on our safeguarding noticeboard located within the kitchen area. This is clearly displayed for all staff.
- The nominated individual reports to Ofsted any food poisoning incident affecting two or more children looked after on the premises. Notification must be made as soon as possible and within 14 days of the incident.

Purchasing and storing food

- Food provided for cooking activities is purchased from reputable suppliers and allergen information is checked prior to handling or consumption.

- Parents are requested not to bring food that contains nuts or which is manufactured in a nut environment. Staff check packets to make sure they do not contain nuts or nut products. Food items found to contain the above are returned home for consumption away from the premises.
- Food is checked for sell by/use by dates and any expired items are discarded.
- Soft fruit and easily perishable vegetables are kept in the fridge at 1- 5 Celsius.
- Fridge thermometers are in place and temperatures are recorded daily.
- Fruit and vegetables stored in the fridge are washed thoroughly before refrigeration to reduce risk of pests and E.coli contamination.
- Items in fridges are regularly checked to ensure they are not past use by dates.

Preparation of food

- Food handlers must check the content of food/packets to ensure they do not contain allergens.
- Food handlers wash hands and cover any cuts or abrasions before handling food.
- Separate colour coded chopping boards and are used for chopping food.
- All vegetables and fruit are washed before preparing.
- Food is cooked in time for serving and is not prepared in advance of serving times.
- Hot cupboards or ovens are not used to keep food warm.
- Potatoes and vegetables are peeled when needed, not in advance and left in water.
- Food cooked and prepared for children with specific dietary needs is cooked and served separately.

Serving Food

- Staff risk assess the likelihood of children with dietary restrictions accessing the food of other children and must take appropriate action to prevent this from happening by:
    - check the list of children's dietary requirements displayed in the food preparation area
    - checking individual children's allergy mats
- Children with allergies/food preferences are not made to feel 'singled out' by the methods used to manage their allergy/food preference.
- Tables are cleaned before and after use with disinfectant and disposable paper towels.
- Members of staff serving food wash their hands and cover any cuts with a blue plaster.

E.coli prevention

Staff who are preparing and handling food, especially food that is not pre-prepared for consumption, must be aware of the potential spread of E.coli and must clean and store food in accordance with the E.coli 0157 guidance, available at:

www.food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide#.U7FCVGlOWdI

Further guidance

Safe Food Better Business www.food.gov.uk/business-guidance/safer-food-better-business-sfbb

This policy was adopted by Acorn Playgroup and Pre-school on 01 September 2023