



LADYBIRDS
NURSERY

Food Hygiene Policy

Health and Safety

Ladybirds Nursery has a 5 Star Food Hygiene Rating.

Policy Statement

At Ladybirds Nursery we provide and/or serve food on the following basis:

-  Snacks
-  Meals (breakfast, dinner and tea)

We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food. We take care when providing food and we are aware of any child with allergies and dietary requirements. We are especially vigilant where a child has a known allergy to nuts or products containing nuts.

Children are not permitted to bring food from home on a daily basis as there may be children with specific dietary or allergy needs, although on special occasions parents are invited to contribute some food for parties. In this instance, we gain permission from parents to allow them to eat the food provided by others.

We are registered as a food provider with the Local Authority Environmental Health Department.

Procedures

-  The person in charge and the person responsible for food preparation understand the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to their business. This is set out in Safer Food Better Business. The basis for this is risk assessment as it applies to 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
-  At least one person has an in-date food Hygiene Certificate.
-  The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently.
-  We 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.
-  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 cleaned 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:
 - 1) are supervised at all times
 - 2) understands the importance of hand washing and simple hygiene rules
 - 3) are kept away from hot surfaces and hot water; and
 - 4) 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 and 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 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.

Further guidance

Safer Food Better Business (Food Standards Agency).

Policy Issued January 2016

Date to be Reviewed January 2017

Date Reviewed May 2017

Date to be Reviewed May 2018

Date Reviewed May 2018

Date to be reviewed May 2019

Date Reviewed April 2019

Date to be Reviewed April 2020

Date Reviewed

This policy will be reviewed sooner than the review date should any new information become available.

