03 Food safety and nutrition procedures

**03.1 Food preparation, storage and purchase**

**General**

* All staff who handle food have up to date certificated training on food safety.
* We do not cook food we only prepare cold snacks and occasionally do baking activities
* The Manager should refer to Eat Better, Start Better (Action for Children 2017) and Example menus for early years settings in England (PHE 2017) which contains guidance on menu planning, food safety, managing food allergies and reading food labels.
* 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/> or hold a level 2 food safety
* All those preparing food will undertake the Food Allergy Online Training and the certificate will be stored in their training records.
* 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 has responsibility for conducting risk assessment based on the ‘Hazard Analysis and Critical Control Point’ method set out in Safer Food Better Business – see 03.01 HACCP for Richmond Preschool
* Use 03.01e – Fridge checks to record the fridge temperatures twice a day
* The kitchen person will carry out and record daily opening/closing checks - see 01.03a Kitchen opening and closing procedures
* The kitchen person, cleaner and manager will keep dated records of deep cleaning see 01.03c Cleaning schedule.
* The medical officer maintains a Completed Health and Dietary Requirements document following our traffic light system(the personal/medical details about the allergy or dietary needs remain in the child’s medical file along with a copy of the risk assessment). This is clearly displayed for all staff and the risk assessment shared with all staff.
* The person preparing snack will complete the snack bar risk assessment for both rooms(03.01b snack bar risk assessment Simba, 03.01c snack bar risk assessment Nemo), checking the dietary requirements, looking for children coded red or blue
* They will read the detailed information to ensure they understand what the child is able to eat.
* Any food for those with allergies will be prepared first and stored separately in labelled tubs
* The setting manager is responsible for informing the directors who then reports to Ofsted any food poisoning 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.

**Traffic Light System**

We use a traffic light system to hight serious medical issues or allergies to staff. These are :

* Red – serious medical conditions that require life saving medication
* Amber – medical conditions that don’t require life saving medications
* Green – no medical conditions
* Blue – food allergies and intolerances

Where a child has emergency medication for an allergy they will be coded red and blue, where they have a medical condition that is not life threatening and an allergy, they will be coded amber and blue.

These colour coding’s are on the child’s name badge and on the Completed Health and Dietary Requirements which all staff familiarise themselves with.

# Purchasing and storing food

* Food is purchased from reputable suppliers and the receipts are held by the treasurer with the accounts.
* Pre-packed food (any food or ingredient that is made by one business and sold by another such as a retailer or caterer) is checked for allergen ingredients and this information is communicated to parents alongside menu information. For example, a meat pie bought at a supermarket or a tin of baked beans or the ingredients for a recipe prepared on site.
* If food that is not pre-packed (described as ‘loose food’), such as sandwiches bought from a bakery is served, then allergen information will have been provided by the retailer, this information must then be shared in the same way with parents.
* Parents are requested not to bring food that contains nuts or raw eggs. Staff check packets to make sure they do not contain nuts or nut products.
* Bulk buy is avoided where food may go out of date before use.
* All opened dried food stuffs are stored in airtight containers.
* Dried packaged food is not decanted from packaging into large bins or containers as this prevents monitoring of sell by/use by dates and allergen information.
* Food is regularly checked for sell by/use by dates and any expired items are discarded.
* If partly used items are returned to the fridge, add a label that states when the food is opened, what the use by date is and how long it can be stored after opening. Print 03.01d labels for food storage to make more labels.
* Bottles and jars are cleaned before returning to the cupboards.
* ‘Squeezy’ plastic bottles are not used for sauces.
* Items are not stored on the floor; floors are kept clear so they can be easily swept.
* Perishable foods such as dairy produce, meat and fish are to be used the next/same day. Soft fruit and easily perishable vegetables are kept in the fridge at 1- 5 Celsius.
* Packaged frozen food should be used by use by dates.
* Food left over should not be frozen unless it has been prepared for freezing, such as home-made bread or stews. Hot food should be left to cool for up to 1.5 hours and then quickly frozen.
* Freezer containers should be labelled, dated and used within 1-3 months.
* Fridge and freezer thermometers should be in place. Recommended temperatures for fridge 37 degrees Fahrenheit (3 degrees Celsius), and freezers 0 degrees Fahrenheit (-18 degrees Celsius). Temperatures must be checked and recorded daily to ensure correct temperatures are being maintained.
* Freezers are defrosted every 3 months or according to the manufacturer’s instructions.
* Meat/fish is stored on lower shelves and in drip-free dishes.
* Fruit and vegetables stored in the fridge are washed thoroughly before refrigeration to reduce risk of pests and E.coli contamination.
* Staff’s own food or drink should be kept in separate designated area of the fridge; where possible, a fridge should be kept in the staff room to avoid mix ups.
* Items in fridges must be regularly checked to ensure they are not past use by dates.

**Preparation of food – we only provide cold snacks and children bring a packed lunch**

* Food handlers must check the content of food/packets to ensure they do not contain allergens.
* Food allergens must be identified on the menus and displayed for parents.
* Food handlers wash hands and cover any cuts or abrasions before handling food.
* Separate boards and knives are used for chopping food, usually colour coded.
* Raw and cooked foods are prepared separately.
* Meat and fish should be washed and patted dry with paper towels. This does not include chicken which must not be washed because of the risk of campylobacter.
* All vegetables and fruit are washed before preparing.
* Food left out is covered, for example when cooling down.
* Frozen meat, fish and prepared foods are thawed properly before cooking.
* Meat and fish are cooked thoroughly; a food probe is to be used to check temperature of roasted meat or baked meat products.
* Where a microwave is used, food is cooked according to manufacturer’s instructions. Generally, it is not used to heat children’s food and never used to heat babies’ bottles.
* Microwaved food is left to stand for a few minutes before serving.
* A food probe is used to check temperature of food, including where heated in a microwave; it is checked in a number of places to avoid ‘hot spots’.
* 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 prepared and cooked for different religious dietary needs and preferences, such as Halal or Kosher meat is cooked in separate pans and served separately.
* Food cooked for vegetarians does not come into contact with meat or fish or products.
* Food cooked and prepared for children with specific dietary needs is cooked in separate pans and served separately.
* Toaster bags(marked gluten free) are used for children with a wheat or gluten allergy.
* Food prepared for children with dietary needs and preferences is clearly labelled and every effort is made to prevent cross-contamination.
* Raw eggs are not to be given in any form, such as mousse or mayonnaise.
* When given to children, eggs are fully cooked.

# Serving Food – we only provide cold snacks and children bring a packed lunch

* Food is mostly served for children from the kitchen, on a separate table that is kept in the kitchen.
* Meals served for children are in separate covered containers for each table.
* 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, for example:
* check the list of children’s medical dietary requirements displayed kitchen
* serve children with allergies first
* if others have food containing a known allergen of someone at lunch, move that child(not the child with the allergy) to another table.
* if children are sent in with items that are not permitted (nuts and eggs) then remove these items and take to the office – notify the parents via a personal message on Tapestry or the a personal Whatsapp message. If possible find an alternative.
* Children with allergies/food preferences are not made to feel ‘singled out’ by the methods used to manage their allergy/food preference.
* Food served to children with identified allergies is checked by the key person to ensure that the meal (and its ingredients) does not contain any of the allergens for that child.
* The child’s key person or back up remains accessible throughout the child’s mealtime.
* Food is taken from the kitchen to the rooms on a trolley, not carried across rooms.
* Tables are cleaned before and after, with soapy water or a suitable non-bleach product.
* 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 e.g. fruit and vegetables grown on the premises, 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](https://preschoolla.sharepoint.com/sites/COMM/Shared%20Documents/Pubs/Pubs%20Print%20Promo/Pub%20Drafts/A026%20Policies%20%26%20Procedures%20for%20the%20EYFS%202021/A026%20FINAL/www.food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide#.U7FCVGlOWdI)

**Further guidance**

Eat Better, Start Better (Action for Children 207) [www.foundationyears.org.uk/eat-better-start-better/](http://www.foundationyears.org.uk/eat-better-start-better/)

Example Menus for Early Years Settings in England (PHE 2017) [www.gov.uk/government/publications/example-menus-for-early-years-settings-in-england](http://www.gov.uk/government/publications/example-menus-for-early-years-settings-in-england)

Safe Food Better Business [www.food.gov.uk/business-guidance/safer-food-better-business-sfbb](http://www.food.gov.uk/business-guidance/safer-food-better-business-sfbb)

Allergen information for loose foods (Food Standards Agency 2017) [www.food.gov.uk/sites/default/files/media/document/loosefoodsleaflet.pdf](http://www.food.gov.uk/sites/default/files/media/document/loosefoodsleaflet.pdf)

Campylobacter (Food Standards Agency) [www.food.gov.uk/news-updates/campaigns/campylobacter/fsw-2014](http://www.food.gov.uk/news-updates/campaigns/campylobacter/fsw-2014)

A copy of the FSA booklet ‘Allergen information for loose foods’ available at [www.food.gov.uk/sites/default/files/media/document/loosefoodsleaflet.pdf](http://www.food.gov.uk/sites/default/files/media/document/loosefoodsleaflet.pdf)