



Mini Oaks Pre-School Food Hygiene Policy and Procedures

Legal Framework

The Food Safety and Hygiene Regulations 2013

Further guidance

Safer Food Better Business (Food Standards Agency) www.food.gov.uk/foodindustry

Policy statement

Mini Oaks Pre-school provide and/or serve food for children on the following basis:

- Snack
- Packed lunches

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

Procedures

• The manager, Lee Gill, is the person responsible for ensuring training is delivered or provided to all staff who are involved with food preparation and serving food such as food safety in catering. Staff preparing and serving food understand the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to the setting. This is set out in Safer Food Better Business.

- All staff follow the guidelines of Safer Food Better Business.
- The daily check sheet ensures fridge temperatures are checked using a digital thermometer.
- 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 the preschool at room temperature, parents are advised to place cool blocks into lunch bags during warmer weather.
- Food preparation areas are cleaned before use as well as after use.
- There are separate facilities for hand-washing and for washing up.
- Hand washing using liquid soap/gel takes place before food is prepared or eaten by adults and children.
- All surfaces are clean and non-porous.
- All utensils, crockery etc are cleaned using the appropriate setting in the dishwasher 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.
- Farndon Fields School and Mini Oaks Pre school are NUT FREE and your child will not be allowed to eat it and it will be returned.