



FOOD HANDLING POLICY

Statement:

Pippins Preschool endeavours to ensure the health and safety of all our children. We promote a safe and healthy environment and educate children on the importance of keeping themselves safe and healthy.

Aim

- To ensure all staff follow this policy and procedure to ensure the safe handling of food within our setting.

Procedure

- All staff have taken a level 1 training in Food Safety. Those that do not will be booked on training and must not handle food until they have done so;
- We buy food from a reputable supplier and is transported straight to the premises after purchase where it is stored in a clean fridge or clean cupboard;
- The fridge temperature is regularly checked and recorded in a record book;
- The use by date of food is checked before it is used;
- Packet food is kept in an air tight container once opened;
- Fruit and vegetables are washed in the sink before being prepared;
- The sink is regularly cleaned with an anti-bacterial spray throughout the day;
- The sides of the kitchen are cleaned before and after use and the kitchen is cleaned at the end of the day;
- Staff wear an apron when preparing food and tie their hair up;
- Staff wash their hands before preparing food and are educated on hand washing and follow a hand washing guide;
- Food is prepared on appropriate chopping boards. White – Bread, Green – Fruit and Vegetables. Blue - Dairy;
- Staff check the allergy / intolerance list before preparing and serving food;
- Children who have separate foods due to allergies or intolerances, for example, gluten free biscuits, will have their food kept separately in an air tight labelled container;

- Children wash their hands before eating their food, children are educated on the importance of hand washing;
- Plates and cutlery are washed up in a bowl with hot soapy water;
- Cupboards, the fridge and the microwave are regularly cleaned and the cleaning is recorded.

All policies and procedures are reviewed annually or when required