

Safeguarding and Welfare Requirement: Health

Food hygiene

Policy statement

We are committed to maintaining the highest standards of food hygiene and safety in the purchase, storage, preparation, cooking, serving, and disposal of food.

We provide and/or serve food as part of:

- Daily snacks
- Children's packed lunches brought from home
- Occasional cooking or tasting activities as part of the curriculum

Our aim is to ensure that all food provided to children is safe, hygienic, stored properly, and prepared using safe practices, in line with national legislation and London Borough of Bromley guidance.

Procedures

1. Risk Assessment

- A comprehensive risk assessment underpins all food-related activities, covering:
- Safe food purchase
- Temperature-controlled storage
- Cross-contamination prevention
- Food preparation and cooking
- Personal hygiene
- Cleaning and disposal of waste
- Supervision of children during any food-based activity
- This risk assessment is reviewed at least annually or sooner if procedures or government guidance changes.

2. Staff Training & Personal Hygiene

- All staff involved in food preparation or handling must have valid Food Hygiene Level 2 training.
- Staff follow personal hygiene rules at all times, including:
- Regular handwashing
- Wearing clean clothing and tying back long hair
- Covering cuts and abrasions
- No handling of food when unwell (diarrhoea, vomiting, infectious illness)
- Staff illness procedures follow UKHSA exclusion guidance.

3. Food Purchasing

- Food is purchased from reputable and reliable suppliers.
- Deliveries and purchased items are checked for:

Safeguarding and Welfare Requirement: Health

- Damage, contamination, or evidence of pests
- Use-by and best-before dates
- Correct packaging and labelling

4. Safe Storage of Food

- Food is stored at appropriate temperatures and within safe time frames.
- Refrigerators are monitored daily and maintained below **5°C**.
- All food is stored in sealed, labelled containers to prevent contamination.
- Dry food is kept in clean, sealed containers in cupboards free from damp or pests.
- Packed lunches are stored in a cool area, and parents are encouraged to include ice packs in hot weather.

5. Food Preparation & Cross-Contamination Prevention

- Food preparation areas are cleaned before and after use using antibacterial products compliant with childcare settings.
- Separate boards and utensils are used for different food types (e.g., raw fruit/veg vs. baked goods).
- Staff do not prepare food when children's nappies are being changed or during toileting duties.
- All surfaces, utensils, equipment and crockery are:
 - Non-porous
 - Sanitised
 - Stored hygienically
- Waste food is disposed of daily in sealed bins.

6. Serving Food and Drink

- Food is served using clean, sanitised utensils.
- Allergenic foods are handled safely and in line with our Allergy Management Policy.
- Children are encouraged to follow hygiene practices such as handwashing before eating.
- Staff supervise children at all times during snack and mealtime.

7. Children's Cooking and Food-Based Activities

- When children are involved in cooking activities:
 - They are supervised at all times.
 - They are taught about hygiene, including washing hands and tying back long hair.
- Children are kept away from hot surfaces, ovens, kettles, or hot liquids.
- Children never use electrical equipment unsupervised.

8. Cleaning and Waste Disposal

- The kitchen and food preparation areas are subject to daily cleaning schedules.
- Cleaning materials are stored away from children and never near food.

Safeguarding and Welfare Requirement: Health

- Waste is removed daily and bins are cleaned regularly.

9. Reporting Food Poisoning and Infectious Illness

- Food poisoning may arise from various causes. We comply with legal reporting duties:
- We will notify Environmental Health immediately if:
- Two or more children or staff are diagnosed by a GP or hospital doctor with food poisoning
and
- It is possible the source of contamination is within the setting.
- We notify Ofsted:
- As soon as reasonably practicable, and always within 14 days, of any confirmed food poisoning affecting two or more children being cared for on the premises.
- We cooperate fully with all Environmental Health investigations.

10. Compliance with Disability and Allergy Requirements

- All food hygiene procedures consider the needs of children with allergies, intolerances, or medical conditions.
- Cross-contamination risks are minimised at all times.

Legal Framework

- Regulation (EC) 852/2004 on the Hygiene of Foodstuffs
- Food Hygiene (England) Regulations 2013
- Food Safety Act 1990
- Food Information Regulations 2014 (Allergen Law)
- EYFS Statutory Framework 2024/25

Further Guidance

- *Safer Food, Better Business for Childminders & Childcare Settings* - Food Standards Agency
- UK Health Security Agency (UKHSA) infection prevention and exclusion guidance
- London Borough of Bromley - Environmental Health & Food Safety Guidance