



LITTLE ELLIES

Food Safety Policy

Policy Creation & Review	
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Little Ellies Food hygiene (Including procedure for reporting food poisoning)

Policy statement

In our setting we provide and/or serve food for children on the following basis:

- Meals (breakfast, lunch and tea)
- Snacks (morning snack and afternoon snack)

We maintain the highest possible food hygiene standards with regards to the purchase, storage, preparation and serving of food. All food is provided by Juniper catering. Juniper's food hygiene rating is maintained at the highest standard at a rating of 5.

Procedures

- All food is provided by Juniper catering.
- At least one person has an in-date Food Hygiene Certificate.
- Staff carry out daily opening and closing checks on the kitchen to ensure standards are met consistently.
- 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.
- Ensure that allergies are catered for and that food is prepared in a way where the risk of contamination is avoided.
- There are separate facilities for hand-washing and for washing up.
- All surfaces are clean and non-porous.
- All utensils, crockery etc are cleaned at a high temperature 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 unsupervised access to the kitchen.
- When children take part in cooking activities, they:
 - are supervised at all times;
 - understand the importance of hand washing and simple hygiene rules;
 - are kept away from hot surfaces and hot water;
 - 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 or 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.