



LITTLE ELLIES

Food Safety Policy

Policy Creation & Review	
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Little Ellies Food hygiene & Safety

(Including procedure for reporting food poisoning)

Policy statement

The [EYFS framework](#) requires providers to take all necessary steps to keep children safe and well. You must be confident that those responsible for preparing and handling food in your setting are competent to do so.

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 for lunch and tea is provided by Juniper catering. Juniper's food hygiene rating is maintained at the highest standard at a rating of 5. Snacks are ordered and prepared by staff on site.

All staff complete food safety and hygiene training on an annual basis.

Snacks are cut in accordance with guidance that is directed by the food safety and standards agency for young children to prevent the risk of choking.

Procedures

- All food is provided by Juniper catering for lunch and tea.
- Snacks are provided by Little Ellies
- 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.

Children can choke at any age. However, younger children are at greater risk as their narrow airways are more easily blocked.

Babies' and young children's immune systems are not as strong and developed as adults'. This means they are more vulnerable to infections which can lead to food poisoning. It is important to take extra care with hygiene and preparing food safely.

There is a section on safer eating in the EYFS framework with detailed requirements on allergies, safe weaning and choking prevention. All providers must be aware of these requirements.

Food safety advice for children age 5 and under

How to reduce the risk of choking

Children can choke on any food. To minimise the risk of choking:

- remove any stones and pips from fruit before serving
- cut small round foods (like grapes, strawberries and cherry tomatoes) lengthways and into quarters
- cut large fruits (like melon) and hard fruit or vegetables (like raw apple and carrot) into slices instead of small chunks
- do not offer raisins as a snack to children under 12 months (they can be chopped up as part of a meal)
- soften hard fruit and vegetables (like raw apple and carrot) and remove the skins when first given to babies from around 6 months
- cut sausages into thin strips rather than chunks and remove the skins (sausages should be avoided due to their high salt content)
- remove bones from meat or fish
- cut cheese into strips rather than chunks
- consider wholemeal or toasted bread as white bread can form a doughy ball in the throat, and cut all types of bread into strips for very young children
- do not give children marshmallows or jelly cubes from a packet, either to eat or as part of messy play activities, as they can get stuck in the throat.

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.