



## Food Safety Policy

Childminding Service

I have a duty to ensure that safe and healthy practices are followed regarding the storage, preparation, handling and serving of food both within my setting and also when providing children with meals and snacks on outings.

I am aware of my responsibilities under food hygiene legislation and have received training in food hygiene. I follow advice from the Food Standards Agency and have completed their Safer Food Better Business for Childminders Pack.

I understand that some children may have special dietary requirements due to an allergy, intolerance, sensitivity, health condition, or because of cultural or religious beliefs. I will always obtain information about any special dietary requirements, preferences or food allergies before a child starts at my setting and understand I have a legal responsibility to provide correct allergen information about the ingredients in meals and snacks I provide.

### Hygiene

- I am aware of the importance of good personal hygiene and always wash my hands thoroughly prior to handling or preparing food.
- I help children to wash and dry their hands correctly prior to meals, snacks or handling food. Children must also wash their hands after going to the toilet, playing outside or touching animals. I display a hand washing poster in my washroom and regularly talk to children about the importance of good hygiene to prevent the spread of germs and infection.
- I ensure that all work surfaces and utensils have been thoroughly cleaned before any food preparation or food handling takes place.
- I have suitable sterilisation equipment for babies' bottles, feeding equipment and utensils.
- I use a designated area to change nappies which is away from the kitchen and any areas used to store, prepare or serve food.
- Laundry will not be carried out during times of food preparation and I ensure that any soiled clothing or detergents do not come into contact with food preparation areas.
- Family pets are not permitted on work surfaces and are kept away from areas used to store, prepare or serve food.
- I use a foot operated pedal bin and empty it daily.

### Storage & Handling

- I follow advice from the Food Standards Agency regarding the safe storage and handling of food.
- I check my fridge and cupboards regularly for foods that have past their use by date and always check labels before use.
- I check cooking guidelines on packaging before preparing and serving food.
- I label and date batches of cooked foods that are prepared in advance for children and store these as per FSA guidelines.
- I keep a log of the fridge and freezer temperatures and will take action if the fridge temperature is above 5°C or the freezer is above -18°C



- Where parents provide packed lunches, meals or snacks for children to eat in my setting, I ensure that these are stored in a chilled / cool place and that any other food stuffs are stored appropriately.

### Allergens & Special Dietary Requirements

- I collect, record and act on information regarding any allergies or special dietary requirements. I request parents complete an allergen questionnaire and also ask them to regularly review the dietary information provided in their child's care plan.
- I provide menus and information about the food and drinks that I provide, highlighting any allergens that may be present.
- Where parents provide packed lunches, meals or snacks for children to eat in my setting, I will ensure that foods are not swapped or shared between children.
- I provide parents with information about allergens and may request that certain foods are not brought to the setting to avoid unnecessary risk to children with allergies or strict dietary needs. I also request that parents read my **Healthy Eating Policy** and avoid providing foods which are high in sugar, salt or fat.
- When food is being provided out with the setting, for example on an outing or at a playgroup. I will always double check what is being served is suitable, paying particular attention for children with allergies.
- Parents and carers will be kept informed with what and how much food their child has eaten daily via messaging / their contact diary / daily report email.

### Serving Food

- I support parents with weaning their baby and share nutritional guidance with regards to appropriate first foods. I have a blender and can make pureed dishes if required.
- I check that foods are cooked properly and allowed to cool sufficiently before serving to children.
- I will ensure that all foods are safely prepared to reduce the risk of choking, for example all bones will be removed from meat or fish and all stones and pips will be removed from fruit. Small items such as grapes, strawberries and cherry tomatoes are cut lengthways and into quarters and larger harder fruits, vegetables and cheese will be served sliced rather than as chunks.
- Children are encouraged to sit together at the table for meals and snacks and are never left unsupervised whilst eating.
- I have a high chair for babies and young children and always ensure they are securely fastened in the harness, never leaving them unattended.

In the event of an outbreak of food poisoning affecting two or more children looked after on my premises I will notify Ofsted as soon as possible but definitely within 14 days of the incident occurring in order to comply with regulations.

I keep all food receipts, including those under £10, so that if there is an outbreak of food poisoning within my setting, this will assist in tracing the location where the food was purchased.

Please refer to my **Healthy Eating Policy** for further details of food provision in my setting including how I follow nutritional guidelines and provide opportunities for children to learn about and experience different foods whilst supporting them in making healthy choices.