

Rainbow Day Nursery Food, Health and Hygiene Guidelines

We believe that mealtimes should be a happy, social occasions for children and staff alike. We promote shared, enjoyable positive interactions at these times. We are committed to offering health, nutritious and balanced meals and snacks, which meet individual needs and requirements.

SAFETY GUIDELINES

1. Those responsible for the preparation of food must be fully aware of hygiene and storage regulations and hold a current basic food hygiene.
2. Tables used for food and drink must be cleaned before and after use and floors swept when necessary.
3. Children must be encouraged to wash their hands before and after toileting, creative play, before, and after eating.
4. Children are not be allowed in the kitchen or any other food preparation area.
5. All surfaces coming into contact with food must be in good repair and easy to clean.
6. Kitchen areas must be free from contamination, dust, flies, rodents, etc.
7. Any fresh fruits or vegetables should be thoroughly washed before use.
8. No food or drink should be reheated after the 1-hour warning period.
9. NO hot drinks to be had in any of the children's rooms.
10. A dishwasher or separate sinks are recommended for washing and rinsing utensils.
11. Tea towels must be kept clean and stored in a dust free place, e.g. closed cupboard or drawer.
12. Paper cups, plates, straws, etc., must be stored in a clean dust free place.
13. The staff must ensure that all kitchen equipment is thoroughly cleaned regularly.

14. Cracked or chipped china must not be used. Mugs or other containers for drinks must be stable to prevent spillage.
15. Food preparation, storage and handling areas must be separated from children's rooms and not used as a passageway.
16. All readily perishable food or drinks must be kept refrigerated except when being prepared and served. [Child's name written on a label or names on lunch boxes].
17. No child should be left alone while eating.
18. OFSTED must be notified of any food poisoning affecting two or more children, looked after on the premises. Any child having meningitis or the outbreak on the premises of any notifiable disease identified as such in the Public Health (Control of Disease) Act 1984 or because the notification requirement has been applied to them by regulations, (the relevant regulations are the Public Health (Infectious Diseases) Regulations 1988).
19. Fridge temperature will be checked twice daily and logged.
20. All cooked food will be probed and logged before serving (food should be above 75°). All food to be stored within the hot food trolley and served within 1 hour. In the event of reheating meat (on parents request only) we will warm to higher than normal, to ensure piping hot all the way through.
21. Staff to adhere to child's allergy requirements as stated by parents.
22. Staff who use the microwave, cooker, hobs and fridges to keep clean and respect everyone's use.