



**EYFS: The Safeguarding and Welfare Requirements**  
**3.48 & 3.49**

## **Safety and Suitability of Premises, Environment and Equipment**

### **3h.4 Food Hygiene**

#### **Policy Statement**

- At Auden Place Community Nursery we provide and/or serve food for children on the following basis:
  - Breakfast
  - Lunch
  - Tea
  - Snacks
  
- We are registered as a food provider with Camden Environmental Health Department.

#### **Procedures**

- The person in charge and the person responsible for food preparation understands the principles of Hazard Analysis and Critical Control Point (HACCP). This is set out in *Safer Food Better Business*. The basis for this is risk assessment as it applies to the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.
  - We aim to have all staff to hold an in-date Food Hygiene Certificate.
  - The person responsible for food preparation and serving carries out daily opening checks on the kitchen to ensure standards are met consistently. Our cook, Kitchen assistant or management carries out closing checks on the kitchen.
  - We use reliable suppliers for the food we purchase.
  - We order food on a day-to-day basis.
  - Food is stored at correct temperatures and is checked to ensure it is in-date and not subject to contamination.
  - Food preparation areas are cleaned before use as well as after use.
  - There are separate facilities for handwashing and for washing up.
  - All surfaces are clean and non-porous.
  - All utensils, crockery etc are clean 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.
-



### **Reporting of Food Poisoning**

- Food poisoning can occur for several reasons; not all cases of sickness or diarrhoea are because 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.

### **Legal Framework**

- Regulation (EC) 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs
-