

Food Hygiene & Safety

We ensure that any and all foods are stored according to safe food handling practices and at the correct temperature in order to prevent the growth and multiplication of food poisoning organisms, to reduce the rate of food spoilage and to ensure that food quality is maintained. Fridge temperatures are checked and recorded on a daily basis to ensure the correct temperature is being upheld.

- Every week the fridge is thoroughly cleaned and all items in the fridge are checked for freshness and all food past their use by or best before date are disposed of.
- Shelves and drawers are removed and cleaned with warm soapy water.
- The inside walls are cleaned from top to bottom with anti-bacterial cleaner.
- The seals around the fridge are cleaned.
- Freezers are regularly defrosted cleaned.
- All food preparation surfaces are wiped clean after use with anti-bacterial cleaner and disposable cloths.
- All chopping boards are cleaned after use with warm soapy water, anti-bacterial cleaner and then thoroughly rinsed.
- The Nursery Manager / Deputy will ensure that appropriate controls are in place to prevent cross contamination and that these controls are documented accordingly.

When preparing food, staff (kitchen & general) will observe current legislation regarding food hygiene and training by:

- Always washing hands with anti-bacterial soap and hot water before and after handling food, using the toilet or changing nappies.
- Using clean, disposable cloths.
- Ensuring the use of the correct colour coded chopping boards (e.g. red for raw met etc.)
- Not being involved in food preparation if they are unwell.
- Wearing correct sterile clothing- hair net, apron, closed toe shoes etc.
- Holding a current Food Hygiene certificate.
- Making sure all fruit and vegetables are washed before being served.
- Avoid wearing jewellery, especially rings, watches and bracelets.
- Any cuts, spots or sores on the hands and arms must be covered completely with a waterproof dressing.
- Fingernails should be kept short and clean, food handlers, including children should not wear nail varnish as this may contaminate food.

We are committed to ensuring that safe and healthy practices around the storage, preparation and service of food are maintained throughout the setting.

We make use of the guidance by the Food Standards Agency (FSA).

Babies are either seated in high chairs or held while feeding. If in a high chair then safety straps are used and the children are always supervised. Whilst bottle-feeding the babies are held in arms. All children are encouraged to be independent while ensuring they also get the help and assistance they need.

**This policy was revised & updated on the 15th August 2022
Eversley Nursery School**