

ABC NURSERY POLICIES AND PROCEDURES**POLICY 23: Food Safety**

- 23.1 The ABC Nurseries wholly accepts the aims and provisions of the Food Safety Act 1990 and The Food Safety (General Food Hygiene) Regulations 1995 as being essential to maintaining good standards of food safety
- 23.2 The ABC Nurseries believes in the importance of providing safe and wholesome food to all our children at all times.
- 23.3 The ABC Nurseries are committed to the principles of the HACCP and in the identification of all potential food hazards in our business operation and the implementation of effective control and monitoring procedures at those points that are critical to food safety.
- 23.4 To this effect the nursery cooks will complete food safety checks and temperature recording on a daily basis.
- 23.5 The ABC Nurseries believes in the continued maintenance and upgrading of existing equipment and premises and in paying particular attention to the design and construction of new equipment.
- 23.6 Due regard will be paid at all times to industry and government food safety codes as appropriate. The Food Safety Manual will be kept in the kitchen and referred to on a daily basis.
- 23.7 All the staff and management must apply considerable effort, both individually and collectively towards achieving food safety.
- 23.8 Special emphasis will be given to staff training and this will be regularly reviewed.
- 23.9 All food handling staff will be supervised, instructed and trained commensurate with the work activities.
- 23.10 The ABC Nurseries will notify the Environmental Health Department and *Ofsted* if a suspected outbreak of food poisoning occurs.
- 23.11 Only the cook is allowed to re-heat meals for children following strict safety guidelines for temperature recording , re-heating food above 78C. If children arrive late for dinner, and the cook has left, then children will be given an alternative meal of toast or a cold snack. (With the babies a warmed jar of organic baby food as an alternative)
- 23.12 If food has to be re-heated under special circumstances where a child has additional needs and at times when the cook is not present, then this has to be carried out by the Nursery Manager or Deputy Manager. Temperature recording needs to take place and the food must be reheated above 78 C.