



Food Hygiene including Reporting Food Poisoning

At Bierton pre school we maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of snack food.

Staff are trained in Food Hygiene.

We are registered as a food provider with the local authority Environmental Health Department and are currently rated as 5 (Very Good) at our last inspection, September 2016.

- We carry out daily checks to ensure that the standard of hygiene is maintained.
- Food preparation areas are cleaned before use as well as after use.
- There are separate facilities for hand-washing and for washing up.
- All surfaces are clean and non-porous.
- All utensils and crockery are clean and stored appropriately.
- Waste food is disposed of daily.
- Cleaning materials and other dangerous materials are stored out of reach of children.
- Children do not have access to the kitchen.
- When children take part in snack preparation and cooking activities, they are supervised at all times and understand the importance of hand washing.

Reporting of food poisoning

Food poisoning can occur for a number of reasons; not all cases of sickness or diarrhoea are as a result of food poisoning and not all cases of sickness or diarrhoea are reportable.

Where children or staff have been diagnosed by a GP or hospital 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 to report the outbreak and will comply with any investigation.

Any confirmed cases of food poisoning affecting two or more children looked after on the premises we are required to inform Ofsted as soon as possible, and always within 14 days of the incident.

This policy was adopted by the Bierton Pre School Committee

Date: **12th March 2019**

Signed:.....

Name: **SARAH HEARN**

Role of signatory: **CHAIRPERSON**

Signed, all staff: