

Food Hygiene, Healthy Food & Drink

At Bierton preschool 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 and 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.

- 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.

Healthy Food & Drink

We organise snack and lunch times so that they are social occasions in which children and staff participate. In order to protect children with food allergies, we discourage children from sharing and swapping their food with one another.

At snack time we provide nutritious and healthy food, usually, crackers, fruit and salad, avoiding large quantities of saturated fat, sugar, salt, artificial additives, preservatives and colourings. We provide semi-skimmed milk or water to drink at snack time.

We implement systems to ensure that children only consume food and drink that is consistent with their dietary needs and preferences. Through discussion with parents, we obtain information about the dietary rules of the religious groups to which children and their parents belong and of vegetarians and vegans, as well as about food allergies. Staff show sensitivity in providing for children's diets and allergies and will ensure the child does not feel singled out because of his/her diet or allergy.

Parents are asked to provide children with a named water bottle to ensure they have access to water at all times during the session.

Packed Lunch

Parents are asked to provide a healthy lunch for their child, for example, a sandwich, fruit, salad, yogurt. No sweets in lunch boxes or bags. Sweets will be removed and returned at the end of the session. No Nuts (please see Allergies, Allergic reactions & Allergens inc No Nuts policy).

Signed, all staff: