

Food Hygiene Policy

At Summertime the following food preparation is carried out onsite: breakfast such as toast and cereal, tea such as beans on toast and snacks throughout the day including fruit, vegetables and crackers. Babies and children also bring in food and drink provided by parents/carers such as milk, breakfast, packed lunches and food to be reheated for lunch which is served by nursery staff. Parents are asked to provide an ice pack for their child's lunch box to keep food at the required temperature.

At Summertime we are guided by the Safer Food Better Business for childminders pack issued by the Food Standards Agency. In accordance with this system we complete opening and closing checks each day and follow a cleaning schedule.

All staff will have an induction which covers food hygiene awareness. Staff participate in food safety training to Level 2 through 'Virtual College' a City and Guilds accredited certificate which is refreshed every 3 years.

All staff at Summertime will ensure that the appropriate measures are taken to minimise spread of infection when handling food:

- Separate cloths will be used for cleaning and washing up - these are colour coded and are disposable
- Colour coded chopping boards are used.
- Yellow aprons should be used when preparing food.
- Any food that is brought in by the parents to be reheated is heated to 70°C for 2 mins or to 75°C Food temperature is taken using a digital probe and the details recorded.
- We have two food probes so occasionally a calibration check is made.
- Rice in lunch boxes **MUST** be stored in the fridge to ensure the correct low temperature is maintained before being completely reheated.
- Opening and closing checks are carried out daily.
- Fridge temperatures are checked twice daily in the morning on arrival, and at the end of the day to ensure that they are at 5°C or below. The temperature is recorded on daily risk assessments.
- A cleaning schedule is in place. This is displayed in the kitchen area for all staff and the cleaner to follow and ensures that high standards of cleanliness are maintained.

Before handling food staff will:

- Wash their hands before handling food, after using the toilet, sneezing and coughing. They will use a liquid antibacterial soap and hot water at a designated wash hand basin. Hands will be dried using paper towels or a hand dryer
- Tie long hair back
- Never sneeze or cough over food
- Prepare raw and cooked food in separate areas and ensure raw food is covered and stored at the bottom of the fridge
- When purchasing food staff will check to see that tins/packets are not damaged, that stock is in date and of good quality
- Stock will be checked on a regular basis and all out of date food will be disposed of
- Keep food covered or refrigerated and use a sticker to label unused foods. Foods are labelled by the day of opening
- Any tinned foods will be placed into a dish, covered in cling film, labelled and used by the next day or thrown away if unused.
- Ensure waste is disposed of properly keeping a lid on all bins.
- Wash fruit and vegetables before use.
- Wash laundry such as tea towels on a hot wash (90c) to kill bacteria

We are inspected by the food Standards Agency and on the 10/11/2017 we were judged as 5 very good.

Cathy White
Manager
January 2019