



13 Food Hygiene Policy

Policy Statement:

At Summertime we are committed to ensuring the highest standards of food safety and hygiene. We follow the Children's food: safety and hygiene guidance issued by NHS and are proud to have been awarded a Food Hygiene Rating of 5 (Very Good) at our most recent inspection on 15th October 2024.

This policy outlines the measures we take to protect children, families, and staff by ensuring food is stored, prepared, cooked, and served safely in accordance with statutory requirements and best practice.

1. Staff Training

- Staff who handle food are trained to Level 2 Food Hygiene and refresh their training approximately every three years.
- Staff understand and implement this policy consistently.

2. Daily Food Safety Procedures

- Opening and closing checks are completed daily.
- Cleaning schedules are displayed in the kitchen area and followed by staff and the cleaner to maintain high standards of hygiene.
- Fridge temperatures are checked each morning on arrival and must be 6°C or below. Results are recorded on daily risk assessments.

3. Food Storage and Temperature Control

- The 4-hour rule may be applied only if ice packs are unavailable. This allows food to be stored outside chilled conditions for up to 4 hours.
- Rice brought in lunch boxes must be stored in the fridge until reheated thoroughly.
- Any food provided by parents that requires reheating will be heated to 70°C for 2 minutes or 75°C until piping hot. A digital probe thermometer is used and results are recorded.
- Two food probes are available and undergo regular calibration checks.
- Raw and cooked foods are stored separately, with raw foods covered and stored at the bottom of the fridge.
- Stock is checked regularly, and out-of-date food is disposed of promptly.
- Opened packets are stored in airtight containers when possible.
- Pre-cooked Rice provided by parents in lunch boxes must be placed in the fridge should be eaten the same day and never reheated more than once.
- Always stir the food and check the temperature before feeding it to a child

4. Food Preparation and Handling

- **Handwashing:** Staff wash their hands before and after handling food, (raw meat, chicken, fish and shellfish, raw vegetables and eggs), after using the toilet, and after sneezing or coughing. Liquid antibacterial soap and hot water are used at designated sinks, and hands are dried using paper towels.
- Staff check that your child's hands are clean before feeding and letting them eat and teach children a good technique.
- **Equipment:**
 - Colour-coded chopping boards are used.
 - Separate colour-coded disposable cloths are used for cleaning and washing up.
- **Hygiene practices:**
 - Staff never sneeze or cough over food and stay home 48 hrs after a stomach bug
 - Fruit and vegetables are washed before use.
 - Tinned foods are decanted into a covered, labelled dish and used the next day or disposed of.
 - Waste is disposed of correctly and bins are kept covered.
 - Tea towels and similar items are regularly laundered at **90°C** to kill bacteria Thoroughly wash all bowls, cutlery, chopping boards and utensils are washed in hot soapy water or the dishwasher

5. Purchasing Food

- Staff check that tins and packets are undamaged, in-date, and of good quality before purchase.

6. Preventing allergen cross-contamination in the kitchen (Section 6 to be reviewed added to & implemented if a child with severe allergen reactions attends)

- **Dedicated Counters:** Use a specific section of kitchen exclusively for allergen-free meal preparation. This zone should never come into contact with foods that contain allergens.
- **Color-Coding:** strict enforcement of color-coded cutting boards and utensils.
- **Storage, Separate Containers:** Store allergen-free ingredients in clearly labelled, sealed containers.
- **Fridge & Freezer:** Allocate specific sections of refrigerator and freezer for allergen-free items.
- **Proper Washing Techniques:** Use hot, soapy water to clean utensils immediately after use and dishwasher with a heated drying cycle to ensure thorough cleaning