



Food Hygiene Policy
Effective date June 2026
Reviewed June 2027

Policy Statement

Our Nursery and Holiday Club is committed to providing a safe, clean, and hygienic environment for the preparation, handling, and serving of food. We recognise the importance of promoting healthy eating practices while ensuring that all food provided and consumed on the premises is handled in accordance with current food safety legislation and guidance.

The setting is committed to safeguarding the health and wellbeing of all children, staff, and visitors by maintaining high standards of hygiene and food safety at all times.

Aims

- To ensure all food is stored, prepared, and served safely.
- To minimise the risk of food contamination and food poisoning.
- To comply with Food Safety and Hygiene Regulations.
- To ensure staff understand and follow good hygiene practices.
- To promote healthy eating and safe eating habits for children.

Staff Health and Hygiene

- Adults will not be involved in the preparation or handling of food if suffering from any infectious or contagious illness, sickness, diarrhoea, or skin condition that may compromise food safety.
- Staff must report any illness or skin infection to management immediately.
- All staff involved in handling food will comply with regulations relating to food safety and hygiene.
- All staff handling food will successfully complete a recognised food hygiene course before handling food.
- Staff must wash hands thoroughly:
 - Before handling food
 - After using the toilet
 - After cleaning tasks
 - After handling waste
 - After outdoor activities
- Appropriate protective clothing, such as aprons and gloves where necessary, will be used.

Food Preparation and Storage

- Raw and cooked food will be prepared on separate surfaces to avoid cross-contamination.
- Different cloths will be used for kitchen, toys, and toilet cleaning.
- All fresh fruit and vegetables will be washed thoroughly before use.
- All utensils will be kept scrupulously clean and stored in a dust-free container.
- All food will be kept in airtight containers or appropriately covered and stored.
- Fridge and freezer temperatures will be checked daily and recorded.
- Kitchen facilities and equipment will be cleaned daily.
- White goods, including fridges and freezers, will be included within the weekly cleaning routine, and records will be maintained.
- Any cracked or chipped crockery, utensils, or equipment will be disposed of immediately.

Food Provided from Home

- Practitioners are not permitted to reheat pre-cooked food brought from home.
- Practitioners may reheat store-bought baby and toddler meals following manufacturer instructions.
- All uneaten food from packed lunches will be returned to parents/carers so they can monitor their child's dietary intake and preferences.

Mealtimes and Drinking Water

- Fresh drinking water will always be available to children.
- Drinking beakers will be washed in hot soapy water after use.
- Children will always be supervised while eating.
- Staff will encourage positive and safe eating habits during mealtimes and snack times.

Cleaning and Waste Disposal

- All food preparation areas will be cleaned and sanitised after use.
- Waste bins will be emptied regularly and cleaned appropriately.
- Cleaning materials will be stored safely away from food preparation areas and out of children's reach.

Monitoring and Environmental Health

- The Centre will submit to regular inspections and checks by the Environmental Health Department.
- Records of cleaning schedules, fridge/freezer temperatures, and food hygiene checks will be maintained and monitored regularly.

Food Poisoning and Reporting Procedures

- In the event of suspected food poisoning affecting two or more children looked after on the premises, the Nursery/Holiday Club will notify:
 - Ofsted
 - The Environmental Health Department
 within 14 days, in line with statutory requirements.
- Appropriate records and investigations will be completed following any incident.

Allergies and Dietary Requirements

- The setting will obtain information regarding children's allergies, intolerances, cultural requirements, and dietary needs before admission.
- Staff will ensure all dietary requirements are respected and managed safely.
- Foods that may trigger allergies will be monitored carefully, and cross-contamination will be avoided.

Responsibility

The Nursery Manager and designated staff members are responsible for implementing and monitoring this policy. All staff are responsible for adhering to food hygiene procedures and maintaining high standards of cleanliness and safety.

This policy was adopted on June 2025	Signed on behalf of the nursery	Date for review
<i>April 2025 Reviewed December 2025 – LH Reviewed May 2026 - LH</i>	<i>Lorna Hodgett</i>	<i>June 2027</i>