## St Barnabas CE Primary School & Green Lane Pre-School





# POLICY DOCUMENT

#### Title:

### Food Hygiene

#### Reference and Source Documents :

Government Food standards for schools: <u>https://www.gov.uk/government/publications/school-food-standards-resources-for-schools</u> UK health security agency 'Spotty book' and Norovirus toolkit for schools and nurseries LA health agencies

### The key purpose:

Food Hygiene Guidance

Lead Staff Responsibility: Head – Sarah Hanson

Governing Body Responsibility : FGB

**Reviewing Cycle and next date:** Every two years. Next date September 2026

Approved by Leadership Team on: September 2024

Approved by Governing Body on:

7.10.2024

**Food Hygiene Policy** 

# **Christian Vision and Aims statement**

### Inspire, Nurture and Achieve

We believe, as Jesus did, that in our happy, purposeful and welcoming **Christian school** and pre-school **all people** are **valued**, **encouraged** and **cared for**:

- In spire the school community to think and feel positively about themselves and others.
- **Nurture** each child and adult so that they grow with others in a secure and happy environment; where they enjoy a wealth of opportunity and experience a love of learning.
- A place where **a c h i e v e m e n t s** are celebrated and expectations are high for all.

This is underpinned through the understanding that in Jesus, **all** are welcome and unique and have a God given purpose and place in the world. Jesus inspires us that **all** people can flourish.

#### Matthew 19 v14

Jesus said, "Let the children come to me, and do not hinder them, for the kingdom of heaven belongs to such as these."

#### We aim to:

Inspire a positive approach to life and learning;

Value and **nurture** each child as an individual: developing **resilience**, **independence**, and an **understanding** of what they bring to the world;

Create a rich, stimulating environment where **achievements** are celebrated and **team work** and **co-operation** are expected;

Promote high expectations and self-confidence for each individual;

Ensure each child strives towards **excellence** supporting those who find learning difficult and challenging the most able children;

Develop and foster motivation for learning and enthusiasm for life;

Promote a sense of **belonging** and build outstanding **relationships** between school, home, church and the wider community.

Help every person understand their unique purpose and place in God's world.

#### **Guidance**

St. Barnabas CE Primary School and Green Lane Pre-School are committed to ensuring that safe and healthy practices around the storage, preparation and service of food are maintained throughout both school and pre-school.

The setting has set high standards of personal hygiene for all members of staff involved in the handling and preparation of food. Any person showing signs of ill health will not be permitted to handle food.

When preparing food, staff (kitchen or general) will observe current legislation regarding food hygiene and training by:

- Always washing hands with soap and hot water before and after handling food, using the toilet or changing nappies. Using the sink specified for hand washing.
- Using clean cloths (cloths for tables and kitchen surfaces/ separate Jay cloths for toilets and sinks.
- Not being involved in food preparation if they are unwell.
- If staff are ill with sickness or diarrhoea they must not return to work until 48 hours after the last episode of illness and will not be involved in food preparation for this time period.
- Making sure all fruit and vegetables are washed before being served.
- Using disposable gloves.
- Any cuts, spots or sores on the hands and arms must be covered completely with a waterproof dressing.

#### Temperature control

It is the policy of St. Barnabas CE Primary School and Green Lane Pre-School to ensure that any and all foods are stored according to safe food handling practices and at the correct temperature in order to prevent the growth and multiplication of food poisoning organisms, to reduce the rate of food spoilage and to ensure that food quality is maintained. (The fridge temperature is checked daily in order to ensure it is below 8 degrees centigrade).

All food delivered from off-site meals providers is checked for temperature at the time of delivery and when served with a digital probe. A record is kept on site. The digital probe is cleaned appropriately with specific wipes and calibrated once a month.

#### Cleaning of Food Preparation Areas

The kitchen is cleaned at the end of each day and again in the morning. Every week the fridge is cleaned and all items in the fridge are checked for freshness, and all food past their use by or best before date are correctly disposed of.

- Shelves and drawers are removed and cleaned with warm soapy water.
- The inside walls are cleaned from top to bottom with anti-bacterial cleaner.
- The seals around the fridge are cleaned to ensure no spillages or stains.
- Freezers are defrosted (on non-frost-free) and cleaned once a month following the same procedure.

All food preparation surfaces are wiped clean after use with anti-bacterial cleaner and the correct cloth.

All chopping boards are cleaned after use with hot soapy water, anti-bacterial cleaner and then thoroughly rinsed or cleaned in the dishwasher.

#### Pest Control

If evidence of pests are found in the church hall the church warden will be notified immediately and they will follow their procedures to eradicate the problem. The areas affected will all be thoroughly cleaned and disinfected.

#### Heathy Eating Education

At St. Barnabas CE Primary School and Green Lane Pre-School, we believe that nutritious food and drink are essential for children's wellbeing.

During meal and snack times, we will always encourage children to gain an understanding of how food and water is an essential part of growing strong and healthy. Our aim is to meet the dietary and religious requirements to promote children's healthy growth and development.

#### **Special Dietary Requirements**

We will ensure that all meals and snacks are nutritious, healthy and balanced. Children's medical and personal dietary requirements are always known and respected.

(Parents/carers are required to provide details when their child is enrolled into the Pre School/St Barnabas School). Dietary rules of religious groups, vegetarians/vegans are known and met in an appropriate way, making sure that they are always respected and valued within the setting.

#### Care Plans and Medical Conditions:

If a child has a known medical condition or allergy a care plan is written with the parents/carers before starting the setting. All staff are made aware of this and it contains all information regarding dietary requirements/ limitations and any treatments and medications. Care plans are reviewed regularly and parents/carers advised to inform staff of any changes in circumstances.

#### Natasha's Law 1st October 2021

Natasha's Law is intended to help those living with food allergies or intolerances to make safe choices when buying pre-packed direct sales (PPDS) food items. These foods were not previously included in the existing allergen labelling legislation. The parents of Natasha Ednan-Laperouse believe that her death could have been prevented if the wrapped sandwich she consumed had been labelled clearly.

This latest change in the legislation will ensure that consumers will receive essential information on ingredients and allergens for packaged food items produced onsite. It is hoped that the new allergen labelling legislation will prevent further deaths among those living with food allergies.

The legislation applies to all food operators across hospitality, care and education.

Final

St. Barnabas CE Primary School and Green Lane Pre-School do not make or sell prepackaged foods however; we will ensure that bought food including snacks provided for children and hot meals provided by our external providers will be from reputable and registered companies who abide by this law. Parents and carers will be provided with details of ingredients or allergens on request for children who either have a known allergy or in the event of a child having a first allergic reaction on either the pre-school or school premises. This includes during term time or holiday care.