

BEAMINSTER PLAYGROUP

FOOD SAFETY

AIMS

We aim to provide a safe and hygienic area for children to enjoy preparing food and drinks, raising the children's awareness of basic food hygiene.

To prevent any risk of contamination to our children and staff.

PROCEDURES

All food is stored as per manufacturer's instructions.

Sale by dates are checked on stored items termly.

Fridge temperature is recorded daily

Work services are cleaned daily. When a cooking activity is in progress work services are cleaned at stages throughout the activity as needed. All utensils and equipment are cleaned after every cooking activity.

Fridge and cooker are cleaned each week by the cleaner.

The cooker is kept out of a child's reach.

All staff to hold a Food Hygiene Certificate.

All sharp instruments are stored out of children's reach and only used under adult supervision.

Hot kettles, drinks etc are kept out of the reach of others.

Foods requiring refrigeration are transported to the building in cool bags.

A named member of staff is responsible for maintaining the food preparation area.

Blue cloths are used for food preparation purposes only.

Hands are washed before starting any food preparation activity and aprons are worn by both staff and children.

All staff are aware of anyone with food allergies or special dietary needs.

Cleaning chemicals are stored safely and all staff are aware of safety notice regarding how to use, ingredients, what to do if swallowed, inhaled, splashed on skin or into eyes. All staff have received training on food safety management and hazard analysis. COSHH sheets are held in the Risk Assessment File (copies in the cleaners box)

We use very little raw meat in our cooking activities but when meat is prepared we insure it is stored separately in the fridge away from cooked items, prepared on raw meats boards and that it is cooked thoroughly before serving.

Any cooked meat brought in is stored away from raw meats.

Staff suffering from diarrhoea or vomiting will not attend the setting and must be clear of the illness for 48 hours before returning to work. A further 24 hours will pass before being permitted to carry out a cooking activity.

Any cuts, scaly or infectious lesions will be totally covered by a distinctively coloured, waterproof dressing during food handling.

Store food and packaging off of the floor.

Report any sign of pest activity; droppings, unusual smells etc to the manager.

Staff to remove watches and all jewellery except for a single plain band ring when handling food.

Remove nail varnish and false nails before cooking (or wear blue disposable gloves).

Avoid touching your face, especially your nose and mouth.

Wash hands frequently.