

# Food Hygiene & Safety Procedure



Kabuki Child Care Centre is aware that children are vulnerable to food poisoning and therefore it is particularly important that extra care is taken when preparing food for them. As Kabuki Child Care serves snacks, food and drink to children it is registered with the Local Environmental Health Department and is required to comply with the standards set within The Foods Standards Agency, 'Safer Foods Better Business Toolkit'.

Kabuki Child Care Centre ensures:

- The Barnsley Children's Trust Food and Nutrition Guidelines relating to Food Hygiene and Safety are followed.
- All food handlers have completed and follow procedures from a recognised Food Hygiene course and renew the training once every three years.
- Children are never left alone whilst eating or unobserved by staff.
- Insulated boxes will be used if food is taken on trips or outings.

## Food Preparation

When preparing food Kabuki Child Care Centre ensures they:

- Keep the fridge temperature between 0° C - 5° C and the freezer at -18°C or below.
- Check and record the temperature every working day and keep a written record in appropriate documentation (Safer Food Better Business Toolkit).
- Don't allow raw meat to touch other foods.
- Store raw meat/poultry in clean containers on the bottom shelf of the fridge.
- Use separate boards and utensils for raw meat and fish and wash between uses.
- Always wash hands after touching raw meat and before touching anything else.
- Root vegetables are always topped and tailed and if to be eaten raw they are washed thoroughly.
- Do not use unpasteurised milk or milk based products.
- Rotate food stocks and discard food beyond its sell-by date.
- Do not leave food uncovered around the kitchen.
- Thaw food completely before cooking unless cook from frozen is stated.
- Cook food to a temperature of no less than 75°C the same applies to reheated food. The cooling down period must be within 90 minutes of it being cooked, if it is left for longer than this it must be discarded.
- Keep perishable foods in a fridge including food brought from home.

## Kitchen Hygiene

All cleaning materials used in the kitchens/food preparation areas have been COSHH assessed and guidelines for their use are followed.

The kitchen/food preparation areas are kept hygienic by:

- Detergents and degreasers which should be used on greasy/oily surfaces.

- Disinfectants which are used on surfaces which come into contact with food, or on hands after contact with detergents, in order to kill bacteria.
- Sanitisers are chemicals which have detergent and disinfectant properties. When used in food preparation areas they must be suitable for use in a food environment.
- Spilt food is wiped up straight away.
- Worktops are cleaned thoroughly with antibacterial/sanitiser spray after they have been touched by raw meat or eggs.
- Ready to eat food must not be put on a worktop or chopping board which has come into contact with raw meat.
- Colour coded chopping boards are used to ensure no cross contamination takes place.
- Kitchen cloths and sponges must be washed and disinfected regularly and dried thoroughly before being used again.
- When disposable kitchen towels are used they are used once and thrown away.
- Knives, spatulas, tongs etc are thoroughly washed and sanitised after every use.
- Waste is disposed of in lidded bins which are cleaned regularly and lids are kept closed at all times.
- Precautions are taken to ensure pests are controlled.

### **Personal Hygiene**

Personal hygiene is important to limit the risks of cross contamination and to promote good practices to children.

The wearing of gloves is discouraged for normal food handling practices and should only be used for designated activities and reasons, e.g. to cover sores or for dirty jobs. Where gloves are worn they should be changed routinely. Personal protective clothing must be worn.

All staff will be made aware of the importance of washing their hands before starting work and before returning to work. They will wash with warm water and antibacterial soap rubbing their hands together for around 15 seconds ensuring both sides of the hands are covered with soap ensuring all areas of the hands including nails are clean. Hands will be rinsed in clean water and paper towels or a hand dryer will be used to dry the hands thoroughly. The use of gloves does not negate the need for hand washing.

Hands must be washed:

#### **Before**

- Preparing food; eating; helping children to eat; attending to babies.

#### **Between**

- Handling raw food and touching other food and kitchen utensils.

#### **After**

- Preparing food, visiting the toilet, toileting children; emptying rubbish or waste bins; changing nappies; caring for sick children; sneezing or coughing; handling or stroking animals; taking a break, smoking and after supporting children in the outdoor environment

Children will be taught basic hygiene practices and will wash their hands as above with soap and water:

**Before**

- Eating meals and snacks.

**After**

- Using the toilet.
- Handling animals.
- Messy play.
- Outdoor play.

Kabuki Child Care Centre must notify Ofsted of any food poisoning affecting two or more children looked after on the premises. Notification must be made as soon as is reasonably practicable, but in any event within fourteen days of the incident. A registered provider, who, without reasonable excuse, fails to comply with this requirement, commits an offence.

<b>This policy was adopted on</b>	<b>Signed on behalf of the nursery</b>	<b>Date for review</b>
<i>01/09/23</i>	<i>H.Pooley</i>	<i>30/08/24</i>