



Food Safety Policy

At Bearhugs Nurseries Ltd. we operate the highest level of food safety possible. We understand our duty as a provider to protect consumer health and well-being by safeguarding food from anything that can cause harm.

We ensure that all staff are fully inducted on our food safety procedures and ensure that all staff have read and understood our safer food better business pack or attended food hygiene training.

Here there is an outbreak of food poisoning of two or more children or staff the Health Protection Agency, Ofsted, and the Local Authority will be notified.

Our Policy has been designed using the Hazard Analysis and Critical Control Points (HACCP).

Goods in and Storage

- All packed lunches are checked for dates and condition: they are then clearly labelled with children's name and date and place in our fridge. If an ice pack is provided they may be left on a clean kitchen worktop.
- Please note any food out of date will not be served to the children and an alternative will be offered if available and parents informed that this is the case.
- The fridge temperature will be checked daily.
- All food storage areas will be cleaned regularly and are pest proof.
- Fridge/microwave and cupboard cleaning records will be kept. Microwave and fridge will be clean at least once weekly, or more dependent on use. Cupboards will be cleaned termly.
- A separate food area will be made for food which may cause allergies.

Preparation and Serving

- Food preparation areas will be cleaned with a disinfectant spray regularly and staff will always wash hands before preparing or serving food.
- Aprons will be worn by kitchen staff and these will be washed daily.
- Children will wash their hands before meal-times.
- Chopping boards and knives will be used for the correct food stuffs as appropriate to prevent contamination.
- Staff will clean as they go keeping areas and work surfaces clean and decluttered.
- Where food is re-heated for children the microwave will be used and food will be re-heated to 82 C or above. Food will be probed in the centre to ensure this temperature has been reached. This will be recorded in the safer food better business diary. The probe will then be cleaned with sanitizing fluid.
- The probe will be calibrated every 4 weeks by placing in boiling water and then into the fridge to check it is working correctly.

Cleaning and waste disposal

- All dishes will be pre-cleaned by scraping into a bin with a lid.
- The dishes will then be cleaned with detergent to remove dirt and grease.
- The pots will be rinsed in hot running water.
- They will then air dry.
- Waste will be disposed of every day or when the bins are full. The bin will have a secure lid and be pest free.

Signed on behalf of Bearhugs Nurseries Ltd by:

Manager/Owner

Date: 1st May 2020

Review Date: 1st May 2021