Policy Statement:

The Early Childhood Department has considered the meals that we prepare and cook in the Early Childhood Department, and has determined that this is a low risk activity.

We do not cook or store meat or fish on the premises. All of our food is freshly prepared daily, and soups are cooked thoroughly, brought to the boil and left to simmer, being stirred regularly. All dairy produce is stored in the fridge and is used before its' use-by date. We have a fridge thermometer which is checked daily, and the fridge is cleaned at regular intervals – every half term. Dry food products in jars are clearly labelled with their best-before-date.

Early Childhood staff involved with handling food have undergone a food hygiene course and this is updated every three years. We follow the schools' Basic Hygiene Rules.

Anja Toddington is the designated person for food hygiene in our department.

Procedure:

- As part of our pedagogy, children are involved in food preparation of our daily snack. We ensure that they have washed their hands thoroughly with soap, and that they wear aprons where appropriate.
- We always wash up using hot water and washing-up liquid, and replace tea towels and dishcloths twice a week – they are then washed on a hot wash of 60°+. In the kitchen, we ensure that all surfaces are cleaned daily with hot soapy water, and that they are sprayed with ecological disinfectant spray weekly – tea tree/lavender/vinegar mix.
- Anyone who has had diarrhoea or vomiting – staff or children – cannot attend school for 48-hours, and will be advised to stay at home for this period.
Information/advice/guidance:
- Allergen information for food used in Kindergarten
- SDSS Basic Hygiene Information

Compliance:

References:
- SDSS Health Protection and Hygiene Policy