

FOOD SAFETY AND HYGIENE

Food Premises

The kitchen must be kept clean and in good condition, the opening windows will be fitted with insect screens to allow adequate ventilation during cooking, whilst protecting food and the internal environment against pests.

A hand basin is provided for hand washing purposes only, and an anti-bacterial wash is provided for all users working within the kitchen, paper towels only must be used for hand drying.

An extraction fan is fitted in the kitchen and must be switched on during cooking. This must be cleaned and serviced regularly.

The children's dishes will be washed by hand in hot soapy water, followed by thorough rinsing in hot water and left to drain.

Tea towels may not be used on children's cutlery or crockery, if necessary; kitchen towels (paper) should be used.

The floors and walls are designed for easy cleaning; all work surfaces must be cleaned before and after food preparation using suitable anti-bacterial solution.

Buying Safe Food

All food in the Nursery will be obtained from reputable grocers.

Nursery staff will not be permitted to prepare any food in the kitchen without holding an up to date Food Hygiene Certificate or unless they have been trained by a member of staff who holds food hygiene certificate.

The Nursery operates a Healthy Menu Planning approach that confirms to the Health Education recommendations for Healthy Eating, to use of sugar free squashes, diluted unsweetened natural fruit juice, meals that make use of starchy carbohydrates, moderate protein according to recommended daily amounts and the inclusion of vitamins and minerals essential for sound nutrition. WKN also recognise the importance of fats to young children and will offer full fat, pasteurised, homogenised milk to children.

Personal Hygiene

All food handlers must wear protective clothing which is clean and replaced on a daily basis, including hats. Nursery Nurses preparing snacks or breakfast must wear a white plastic apron in the kitchen area and ensure that long hair is tied back before and during food preparation.

No one suffering from, or carrying a disease which can be transmitted through food, should work in the food handling area. All cases of diarrhoea and vomiting should be reported to the Nursery Manager immediately, urgent removal from food handling will be immediate, and the return will not be permitted until 48 hours after the last bout of diarrhoea and vomiting have ceased.

Skin infections and infected wounds must be reported immediately and that person suspended from their duties until the infection has cleared.

All wounds that are not infected, caused by cuts, burns, grazes, and severe bruising must be covered with blue waterproof plasters.

It will be essential for food handlers to protect food and ingredients against contamination which is likely to render them unfit for human consumption or a health hazard, particularly to young children. Uncooked, raw meat will be kept entirely separate from cooked meat, both in storage, preparation and utensils.

Sign on behalf of WKN Nursery_____Proprietor/Manager

December 2008
Next review date: January 2010

