



Adventure Pre-School – Food hygiene policy

As a registered food provider with the Local Authority the process through which standards of food hygiene are maintained within the pre-school are set out in our annual review of 'Safer Food, Better Business'. This is open to annual inspection by the Local Authority and the outcome is displayed by the setting entrance.

The Adventure policy is to follow the national guidance and safe methods set out in the above document whilst also following procedures promoted within the training received when attaining the Level 2 Food Hygiene Certificate.

All employees involved in the preparation of food at Adventure must have recent Food Hygiene training (Level 2) which should be updated every three years.

All employees involved in the service of food should have recent Food Hygiene training (Level 2) but at least refresher food hygiene training.

Opening checks and closing checks must be completed and signed on completion on a daily basis. These confirm that the safe methods set out in the above document have been followed. These safe methods are subject to review and re-training periodically but at least every year.

If any incidents occur these must be recorded and reflected on and reported if required.

Food preparation follows basic rules on storage and avoiding cross-contamination. Although no heating or defrosting of food is required, key processes such as checking for dates and damage and avoiding cross-contamination through good cleaning procedures are followed.

Food service is designed to support children in developing independent eating skills, a broad and balanced diet and good hygiene procedures. Before eating children must wash their hands effectively and principles of basic food hygiene must be evident throughout service in terms of avoiding cross-contamination and keeping food safe.

If the setting has been alerted to a child suffering from a food allergy then every precaution must be taken for the avoidance of that child coming into contact with the named allergen. All menu items must be checked for allergens and this should be displayed. A list of children with food allergies, and their severity, must be on display at moments of food service. All food for children must be provided by the setting (see food and drink policy) to avoid un-managed allergens within the setting.

All equipment involved in food service must be washed effectively to ensure that it is clean and hygienic before its next use.