



Food Safety Policy

Updated September 2024

At Briar Dene Childcare, we are committed to providing a safe and healthy environment for all children in our care. This includes ensuring that the food we provide is safe, nutritious, and prepared in accordance with best practices for food safety. This policy outlines our procedures for handling, preparing, and serving food to minimise the risk of foodborne illness and promote the well-being of the children.

The purpose of this policy is to:

- Ensure that all food prepared and served at Briar Dene Childcare is safe for consumption.
- Prevent foodborne illnesses through safe food handling and storage practices.
- Comply with relevant food safety regulations and guidelines.
- Promote good hygiene practices among staff and children.

This policy applies to all food preparation, handling, and storage practices at **Briar Dene Childcare**. It covers:

- Food storage and handling procedures.
- Food preparation and serving guidelines.
- Staff responsibilities regarding food safety.
- Hygiene standards for food-related activities.

Food Safety Standards

All food at **Briar Dene Childcare** will be handled, stored, and prepared following the **Food Safety Act 1990** and **HACCP** (Hazard Analysis Critical Control Point) principles, as well as other relevant local food safety regulations.

Food Storage

- **Temperature Control:** Perishable foods will be stored at the correct temperatures to prevent the growth of harmful bacteria.
 - **Fridges:** Temperature should be maintained at 5°C or below.
 - **Freezers:** Temperature should be maintained at -18°C or below.
 - **Dry Foods:** Non-perishable foods will be stored in a cool, dry place, away from sunlight and pests.

- **Labelling and Rotation:** All food items must be clearly labelled with purchase dates and use-by dates. A system of stock rotation (FIFO – First In, First Out) will be followed to ensure older food is used first.

Food Preparation

- **Cross-Contamination Prevention:** Staff will take measures to prevent cross-contamination between raw and cooked foods, particularly raw meats and ready-to-eat foods.
 - Different cutting boards, utensils, and surfaces will be used for raw meats, fruits, vegetables, and ready-to-eat foods.
 - All utensils, cutting boards, and surfaces will be thoroughly cleaned and sanitised after each use.
- **Handwashing:** All staff involved in food preparation will wash their hands thoroughly before handling food and after using the toilet, handling waste, or touching potentially contaminated surfaces. Handwashing stations will be provided with soap, water, and disposable paper towels.
- **Food Preparation Surfaces:** All food preparation areas will be kept clean and sanitised before, during, and after food preparation.

Food Serving

- **Serving Temperature:** Hot food will be served at a temperature of 63°C or above, and cold food will be kept at 5°C or below until serving.
- **Food Allergen Awareness:** Staff will be trained in the identification of food allergens and will take appropriate measures to prevent cross-contact. Allergen information will be available for parents/guardians upon request.

Staff Responsibilities:

- **Food Safety Training:** All staff involved in food preparation or handling will receive regular training in food safety practices, including safe food storage, preparation, and hygiene practices.
- **Food Handling Procedures:** Staff will follow the established food safety guidelines for storing, preparing, and serving food. They will report any concerns regarding food safety to the Nursery Manager or designated supervisor.
- **Cleaning Procedures:** Staff will maintain high standards of cleanliness in the kitchen and food preparation areas. This includes regular cleaning of surfaces, equipment, and utensils, as well as waste disposal.
- **Monitoring and Documentation:** Food safety practices will be regularly monitored, and any issues or breaches will be documented and addressed immediately. Temperature checks for fridges and freezers will be recorded daily.

Hygiene Standards:

- **Personal Hygiene:** Staff members who handle food must follow strict personal hygiene guidelines:
 - Staff must wear clean uniforms or aprons while preparing and serving food.
 - Staff must keep their hair tied back and avoid wearing jewellery or accessories that could come into contact with food.
 - If a staff member is unwell (e.g., with gastrointestinal symptoms), they will not be permitted to handle food until they are symptom-free for at least 48 hours.

- **Child Hygiene:** Children will be encouraged to wash their hands before eating, after using the toilet, and after playing. Staff will assist younger children as needed to ensure proper handwashing techniques.

Allergen Management:

- **Identifying Allergies:** Parents/guardians must inform the nursery of any food allergies or intolerances their child has. This information will be recorded and accessible to all staff involved in food preparation or serving.
- **Avoiding Cross-Contamination:** Staff will ensure that allergenic ingredients are not used in foods prepared for children with allergies, and precautions will be taken to avoid cross-contact with allergenic foods.
- **Emergency Procedures:** In the event of an allergic reaction, staff will be trained to recognise the symptoms of an allergic reaction and respond promptly by administering any prescribed medication (e.g., epinephrine) and seeking emergency medical assistance.

Food Waste Management:

- **Disposal:** Leftover food should be disposed of properly in designated bins, and food waste will be removed regularly to avoid contamination.
- **Minimising Waste:** Staff will aim to reduce food waste by planning meals carefully and adjusting portion sizes according to the children's needs.

External Food Suppliers:

- **Quality Assurance:** All food and ingredients supplied to the nursery will come from reputable sources that comply with local food safety standards and regulations. Suppliers will be vetted to ensure that they meet the nursery's food safety and quality requirements.
- **Deliveries:** Food deliveries will be inspected upon arrival to ensure that food has been stored correctly during transportation and that no expired or damaged items are accepted.

Emergency Food Safety Procedures:

- **Foodborne Illness:** If a foodborne illness is suspected, affected children or staff will be excluded from the nursery until they are symptom-free for at least 48 hours. An investigation will be conducted to determine the cause, and any affected food items will be removed and disposed of.
- **Incident Reporting:** Any food safety incidents, including suspected contamination or foodborne illness outbreaks, will be reported immediately to the Nursery Manager, and a full investigation will be conducted. Parents/guardians will be informed as appropriate.

At **Briar Dene Childcare**, we are committed to providing nutritious, safe, and high-quality food for the children in our care. By adhering to this Food Safety Policy, we ensure that we are minimising the risk of foodborne illness and promoting the health and well-being of the children.

Review of Policy:

This policy will be reviewed annually (September 2025), or as needed, to ensure that it remains relevant and effective in meeting the evolving needs of the children, families, and staff within the nursery.

Name:	Position:	Signed:	Date:
David Birkbeck	Owner		
Kayleigh Tydd	Director		
Greg Bamber	Nominated Individual		
Zoe Tydd	Manager & DSL		
Abbie Lloyd	Deputy Manager		
Jade Radcliffe	Second Deputy Manager		
Pamela Lear	Practitioner		
Diane Jones	Practitioner		
Emily Gautrey	Practitioner		