

Food (& Drink) Hygiene Policy

Food and drink

- Practitioners who prepare and handle food receive appropriate training and understand/comply with current food safety and hygiene regulations (there is always at least one practitioner working in the kitchen with a current food safety and hygiene certificate)
- All food and drink is stored appropriately.
- Adults do not carry or place hot drinks within the reach of children.
- Snack and meal times are appropriately supervised and children do not walk about with food or drink.
- Fresh drinking water will be available to the children at all times.
- We operate systems to ensure that children do not have access to food/drinks to which they are allergic or have intolerances to.

Hygiene

- To prevent the spread of infection the nursery will ensure that good practices are observed.
- In particular each adult will;
 - wash their hands under running water before handling food;
 - not be involved with the preparation of food if suffering from any infectious / contagious illness or skin problems;
 - never cough or sneeze over food;
 - prepare raw and cooked foods in separate areas;
 - keep food covered and either refrigerated or piping hot;
 - use separate cleaning cloths/mops for the kitchen from other areas within the nursery.

See also;

- Food & Drink Policy
- Health, Safety & Hygiene Policy



Signed: *Stene Catley* - Page 1 of 1 -
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Food Hygiene (and Drink) Policy
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