

# Little Disciples

# Childcare



## Food Hygiene Policy

At Little Disciples Childcare our aims and objectives are to provide and develop a reliable, affordable and quality Wrap around care service which includes Breakfast Club, Nursery Plus, Afterschool Club & Holiday Club.

<b>Approved by:</b>	Little Disciples Senior Management Team
<b>Adopted by:</b>	Trustees of the Little Disciples Management Committee
<b>Scheduled review date:</b>	September 2024
<b>Agreed by Person in Charge:</b> <i>Signature &amp; Dated</i>	
<b>Agreed by Responsible Individual</b> <i>Signature &amp; Dated</i>	

## **Little Disciples Childcare**

St John the Baptist Aided School  
Chester Road  
Penymynydd  
Flintshire  
CH4 0EN  
Tel: 01244 478920  
[Littledisciples2015@outlook.com](mailto:Littledisciples2015@outlook.com)



**Responsible Individual:** Mrs Anna Stephens  
**Manager & Person in Charge:** Mr Sam Gocher  
**Care Inspectorate Wales Registration Number:** W1500003017  
**Charity Number:** 1194380

## **Food Hygiene**

At Little Disciples Childcare we maintain the highest possible food hygiene standards aim to provide nutritious food to meet the children's individual dietary needs. At Little Disciples Childcare we provide and serve food for children's afternoon snack. We maintain the highest possible hygiene standards with regards to the purchase, storage, preparation and storing of food. We are registered as a food provider with the local authority Environmental Health Department. This policy has been developed in accordance with "*Food and Nutrition in Childcare Settings, Volume 1.*)

### **Procedures**

The person in charge and the person responsible for food preparation understand the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to their business. This is set out in Safer Food, Better Business (Food Standards Agency 2011). The basis for this is risk assessment of the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.

- All staff follow the guidelines of Safer Food Better Business.
- All staff involved in the preparation and handling of food have received training in food hygiene.
- The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently.
- We use reliable suppliers for the food we purchase.
- Food is stored at the correct temperature and is checked to ensure it is in-date and not subject to contamination by pests, rodents, or mould.
- Food preparation areas are cleaned before use as well as after use.
- There are separate facilities for hand washing and for washing up.
- All surfaces are clean and non-porous.
- All utensils, crockery etc. are clean and stored appropriately.
- Waste food is disposed of daily.
- Cleaning materials and other dangerous materials are locked away out of children's reach.
- Children do not have unsupervised access to the kitchen.

### **When children take part in cooking activities, they:**

- Are always supervised.
- Understand the importance of hand washing and simple hygiene rules.
- Are kept away from hot surfaces and hot water; and
- Do not have unsupervised access to electrical equipment such as blenders etc.

## **Little Disciples Childcare**

St John the Baptist Aided School  
Chester Road  
Penymynydd  
Flintshire  
CH4 0EN  
Tel: 01244 478920  
[LittleDisciples2015@outlook.com](mailto:LittleDisciples2015@outlook.com)



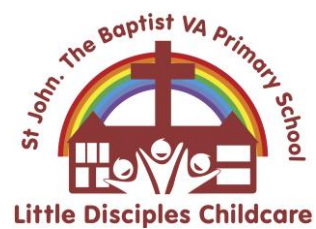
**Responsible Individual:** Mrs Anna Stephens  
**Manager & Person in Charge:** Mr Sam Gocher  
**Care Inspectorate Wales Registration Number:** W1500003017  
**Charity Number:** 1194380

### **Reporting of food poisoning**

- Food poisoning can occur for several reasons; not all cases of sickness and diarrhoea are as a result of food poisoning and not all cases of sickness or diarrhoea are reportable.
- Where children and/or adults have been diagnosed by a GP or hospital doctor to be suffering from food poisoning and where it seems possible that the source of the outbreak is within the setting, the manager will contact the Environmental Health Department and the Health Protection Agency, to report the outbreak and will comply with any investigation.
- Any confirmed cases of food poisoning affecting two or more children looked after on the premises are notified to CIW as soon as reasonably practicable, and always within 14 days of the incident.
  
- The snacks that are provided are prepared under the current guidance and regulations and will be served in adequate quantities and at appropriate intervals following the recommendations in Welsh Governments Food and Health Guidelines for Early Years and Childcare Settings.
- Fresh drinking water is always available
- All staff preparing snack hold the appropriate food hygiene certificate.
- All food is provided, prepared, and stored appropriately in accordance with Food Standards Agency and Environmental Health requirements.
- The food preparation and storage areas are maintained in a clean and hygienic state during club hours.
- Fridge temperatures are checked and recorded daily.
- Before and after any food is prepared, the surfaces in the kitchen area are thoroughly cleaned.
- At any time that food is being prepared, there will be no other activities going on in that area.
- Children are encouraged to maintain their own personal hygiene including the washing of hands before eating or handling food.
- Children will have the opportunity to try a variety of foods and will have access to healthy snacks.
- Parents/carers are requested to provide information about any special dietary requirements and needs of their child and it is their responsibility to inform the club of any changes as soon as possible.
- Staff will be fully aware of and will provide snacks that comply with any special dietary need of a child due to the child's health, racial, cultural, and religious requirements.
- Staff encourage good eating habits and social skills and mealtimes. Sufficient time is allocated to mealtimes for this purpose. There will also be suitable crockery, cutlery, tables and chairs.
- Other activities are also built into the Little Disciples Childcare planning and routine e.g. cooking. Children will be always supervised during these activities.

## **Little Disciples Childcare**

St John the Baptist Aided School  
Chester Road  
Penymynydd  
Flintshire  
CH4 0EN  
Tel: 01244 478920  
[LittleDisciples2015@outlook.com](mailto:LittleDisciples2015@outlook.com)



**Responsible Individual:** Mrs Anna Stephens  
**Manager & Person in Charge:** Mr Sam Gocher  
**Care Inspectorate Wales Registration Number:** W1500003017  
**Charity Number:** 1194380

- Confectionary and snacks or drinks that are high in sugar are not provided on a regular basis however may, occasionally be provided as part of an activity.
- Children will always be encouraged but not forced to eat.
- In Holiday Club, the parents are required to provide a Packed Lunch for their child. Little Disciples childcare do not have a refrigeration system available to hold individual packed lunches. Parents/Carers should therefore not provide packed food that required storage below room temperature unless they supply an ice pack.