



CHRIS'S CHILDCARE CENTRE

POLICIES AND PROCEDURES

It is my policy for you to provide children with healthy, balanced and nutritious meals, snacks and drinks.

Those responsible for the preparation and handling of food will be competent to do so.

Procedure (how I will put the statement into practice)

Before a child is admitted I will obtain information about any special dietary requirements, preferences and food allergies, and any special health requirements

I will collect, record and act on information from parents about a child's dietary needs.

Where parents provide meals for their children to eat in my setting, I will provide chilled storage for packed lunches and appropriate storage areas for other foodstuffs.

I will also provide children with clean and age-appropriate crockery and eating utensils.

I will respect the diversity of practice around mealtimes e.g., use of chopsticks or fingers for eating.

I will provide children with healthy meals, snacks and drinks as appropriate and recommended by the Food Standards Agency literature.

I will ensure fresh drinking water is always available, both in and outside my setting.

As a provider of meals and snacks I am aware of my responsibilities under food hygiene legislation. This includes, if necessary, registration with the relevant Local Authority Environmental Health Department. If this is the case, then I am happy to have my premises inspected by a food safety officer.

I will detail any allergens that are present in the food that I prepare for children in accordance with EU Information for Consumers Regulation 2014 and share this with parents/carers

I will list any allergens in ingredients that are present in any food that I produce, as well as being aware when I take children out to eat at other settings. **All registered food businesses** will have to comply with the legislation so I will make sure I am aware of any allergens contained and make this part of my risk assessment.

I will ensure suitable sterilisation equipment for babies' food.

I will always keep pets out of the food preparation area. If a family pet does gain access to this area, then I will ensure that all work surfaces and cooking utensils have been thoroughly cleaned before any food preparation or food handling takes place.

Baby changing facilities will not be near food preparation areas.



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I will ensure that I, and everyone caring for children, as well as the children themselves, are aware of good hand washing procedures and how these are carried out.

I will not undertake laundry during times of food preparation, and I will ensure that any detergents or soiled clothing will not encounter food preparation areas.

If there is an outbreak of food poisoning affecting two or more children looked after on my premises, I will notify Ofsted as soon as possible but within 14 days of the incident occurring to comply with regulations.

I will keep all food receipts, including those under £10, so that if there is an outbreak of food poisoning on my premises, I will be able to trace the outlet where the food was purchased.

I have attended several food hygiene courses.



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Childminder's name	
Childminder's signature	
Date	
Parent(s)' name	
Parent(s)' signature	
Date	

Date policy was written	18/06/2018
This policy is due for review on the following date	18/06/2019 08/04/2023 01/10/2026 18/06/2020 30/04/2024 08/04/2022 31/01/2025

This policy supports the following requirements and standards:

England

Meeting the Early Years Foundation Stage Safeguarding and Welfare Requirements
Health, Food and Drink