

Sticky Fingers aspires to provide a safe, fun and welcoming environment for everyone. We offer children experiences to support their development, empowering them to reach their full potential



Sticky Fingers Pre-School
Newlands
% Newlands Primary School
Windermere Avenue
Millbrook
SO16-9QX
023 80764499
07442379780

Sticky Fingers Pre-School
Redbridge
% Redbridge Primary school
Studland Road
Millbrook
SO16-9BB
02380 764717
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Sticky Fingers Pre-school
Tanners Brook
% Regents Park Community
centre
Elmes Drive
Millbrook
SO15-4PF
07871880785

Sticky Fingers Pre-school
Spring road
% 14th Itchen Scout hut
Spring road
Sholing
Southampton
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<https://www.facebook.com/stickyfingerspreschool>
info@stickyfingersps.co.uk

03 Food safety and nutrition procedures

03.01 Food preparation, storage and purchase

General

- All staff have up to date certificated training on food safety.
- The setting's Lead Practitioner alongside the settings health and safety lead, is responsible for ensuring that the requirements in Safer Food, Better Business are implemented.
- All staff responsible for preparing food have undertaken the Food Allergy Online Training CPD module available at <http://allergytraining.food.gov.uk/>.
- The setting's Lead Practitioner, alongside the settings health and safety lead, is responsible for overseeing the work of the staff whilst handling food to ensure hygiene and allergy procedures are complied with.
- The setting's health and safety lead, supported by management has responsibility for conducting risk assessment based on the 'Hazard Analysis and Critical Control Point' method set out in Safer Food, Better Business.
- Staff carry out and record daily opening/closing checks, weekly cleaning, half termly reviews and dated records of deep cleaning.
- We display our allergy list including information about staff and children in the food area within the room, ensuring it is visible for all staff. In addition to this we display photos of children with severe allergies with information about symptoms and emergency procedures.
- The setting's Lead Practitioner is responsible for informing the managers/trustees/ who then reports to Ofsted any food poisoning affecting two or more children looked after on the premises. Notification must be made as soon as possible and within 14 days of the incident.

Purchasing and storing food

- Food is purchased from reputable suppliers.
- Sticky Fingers Pre-school have a *03.06 Nut-Free policy* and parents are requested not to bring food that contains nuts.

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- All opened dried food is clearly labelled with the date of opening and packets are resealed between each use.
- Dried packaged food that is decanted from packaging e.g. cereal into dispensers, is clearly labelled with the opening date and any allergen information.
- Food is regularly checked for sell by/use by dates and any expired items are discarded.
- Water dispensers and jugs are cleaned at least daily..
- Items are not stored on the floor; floors are kept clear so they can be easily swept.
- Perishable foods such as dairy produce, meat and fish are to be used the next/same day. Soft fruit and easily perishable vegetables are kept in the fridge at 1- 5 Celsius.
- Packaged frozen food should be used by the use by dates.
- Freezer containers should be labelled, dated and used within 1-3 months.
- Fridge and freezer thermometers should be in place. The Food Standards Agency advises that fridges should be set to 5 degrees celsius or below and freezers -18 degrees celsius. Temperatures must be checked and recorded daily to ensure correct temperatures are being maintained.
- Freezers are defrosted every 3 months or according to the manufacturer's instructions.
- Meat/fish is stored on lower shelves and in drip-free dishes.
- Fruit and vegetables stored in the fridge are washed thoroughly before refrigeration to reduce risk of pests and E.coli contamination.
- Staff's own food or drink should be kept in a separate designated area of the fridge.
- Items in fridges must be regularly checked to ensure they are not past use by dates.

Preparation of food

- Food handlers must check the content of food/packets to ensure they do not contain allergens.
- Food handlers wash hands, cover any cuts or abrasions and put on gloves before handling food.
- Separate boards and knives are used for chopping food, usually colour coded.
- Raw and cooked foods are prepared separately.
- All vegetables and fruit are washed before preparing.
- Food left out is covered, for example when cooling down.
- Where a microwave is used, food is cooked according to manufacturer's instructions. Staff will not use the microwave to reheat children's lunches.
- Microwaved food is left to stand for a few minutes before serving.

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- A separate toaster will be used for children with a wheat or gluten allergy.
- Food prepared for children with dietary needs and preferences is clearly labelled and every effort is made to prevent cross-contamination.
- Raw eggs are not to be given in any form, such as mousse or mayonnaise.
- When given to children, eggs are fully cooked.

Serving Food

- Staff risk assess the likelihood of children with dietary restrictions accessing the food of other children and must take appropriate action to prevent this from happening, for example:
 - check the list of children's dietary requirements displayed in the food preparation area, including individual photo cards for severe allergies
 - purple coloured plate where the child's name will be written on the bottom to prevent cross contamination
 - other methods as agreed by the setting manager
- Children with allergies/food preferences are not made to feel 'singled out' by the methods used to manage their allergy/food preference.
- Food served to children with identified allergies is checked by the food handlers to ensure that the items in their lunchboxes (and its ingredients) do not contain any of the allergens for that child or any other children within the setting.
- Children will be directed to wash their hands with soap and water prior to eating and again once they have finished eating.
- Tables are cleaned before and after, with an antibacterial spray, soapy water or a suitable non-bleach product.
- Members of staff serving food wash their hands and cover any cuts with a blue plaster and apply gloves.

E.coli prevention

Staff who are preparing and handling food, especially food that is not pre-prepared for consumption e.g. fruit and vegetables grown on the premises, must be aware of the potential spread of E.coli and must clean and store food in accordance with the E.coli 0157 guidance, available at:

www.food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide#.U7FCVGIOWdl

Further guidance

Eat Better, Start Better (Action for Children 207) www.foundationyears.org.uk/eat-better-start-better/

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Example Menus for Early Years Settings in England (PHE 2017)

www.gov.uk/government/publications/example-menus-for-early-years-settings-in-england

Safe Food Better Business www.food.gov.uk/business-guidance/safer-food-better-business-sfbb

Allergen information for loose foods (Food Standards Agency 2017)

www.food.gov.uk/sites/default/files/media/document/loosefoodsleaflet.pdf

Campylobacter (Food Standards Agency)

www.food.gov.uk/news-updates/campaigns/campylobacter/fsw-2014