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 % Redbridge Primary school % Regents Park Community Windermere Avenue Millbrook SO16-9QX 023 80764499 07442379780

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Sticky Fingers Pre-school **Spring road** % 14th Itchen Scout hut Spring road Sholing Southampton **SO19-2NZ**

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03 Food safety and nutrition procedures

03.02 Food for play and cooking activities

Some parents and staff may have strong views about food being used for play. It is important to be sensitive to these issues. For example, children who are Muslim, Jewish, Rastafarian, or who are vegetarian, should not be given any food to play with that contains animal products (Gelatine). Parents' views should be sought on this. In some cases, it is not appropriate to use food for play at all, particularly in times of austerity.

- Food for play may include dough, cornflour, jelly, pasta, rice, food colourings/flavourings.
- Jelly (including cubes) will be gelatine free,
- Food for play is risk assessed against the 14 allergens referred to and is included in the written Food play risk assessment.
- Staff are constantly alert to the potential hazards of food play, in particular choking hazards and signs of previously undetected allergies.
- Pulses will be individually risk assessed before use as they can be poisonous when raw or children may choke.
- Dried food that is used for play should be kept away from food used for cooking.
- Foods that are cooked and used for play, such as dough, have a limited shelf life.
- Cornflour is always mixed with water before being given for play.
- Cornflour and cooked pasta are discarded after an activity; high risk of bacteria forming.
- Utensils used for play food are washed thoroughly after use.
- Flour will have its own risk assessment.

Children's cooking activities

- Before undertaking any cooking activity with children, members of staff should check for allergies and intolerances by checking children's records.
- Children are taught basic hygiene skills such as the need to wash hands thoroughly before handling food, and again after going to the toilet, blowing their nose or coughing.
- The area to be used for cooking is cleaned; a plastic tablecloth is advised.
- Children should wear aprons that are used just for cooking.
- Utensils provided are for children to use only when cooking, including bowls, wooden spoons, and jugs are stored in the kitchen.

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- Members of staff encourage children to handle food in a hygienic manner.
- Food ready for cooking or cooling is not left uncovered.
- Cooked food to go home is wrapped and refrigerated until home time, if necessary.
- Food play activities are suspended during outbreaks of illness.