

Section 2: Health and Safety

Food hygiene

At Stanmore Montessori we serve food for children on the following basis:

- Snacks
- Packed lunches
- Cooking activities
- Parties
- Celebratory events

We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving food.

Procedures

- The person in charge and the person responsible for food preparation understands the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to the preparation of snacks, serving of packed lunches and cooking activities. This is set out in the Food Standards Agency guidance 'Safer Food Better Business'. The basis for this is risk assessment as it applies to 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.
- At least one person has an in-date Food Hygiene Certificate
- The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently. (see Safer Food Better Business.)
- We use reliable suppliers for the food we purchase
- Food is stored at correct temperatures and is checked to ensure it is in-date and not subject to contamination by pests, rodents or mould.
- Packed lunches are stored, with ice packs where needed and in a cool place; unrefrigerated food is served to children within 4 hours of preparation at home.
- 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 stored out of children's reach
- Children do not have unsupervised access to the kitchen
- When children take part in cooking activities they:
 - are supervised at all times
 - understand the importance of hand washing and simple hygiene rules
 - are kept away from hot surfaces and hot water
 - do not have unsupervised access to electrical equipment such as blenders etc

Reporting of food poisoning

- Food poisoning can occur for a number of reasons; not all cases of sickness or diarrhea are as a result of food poisoning and not all cases of sickness or diarrhea 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 leader/manager will contact the Environmental Health Department and the Health Protection Agency, to report the outbreak and will comply with any investigation.

- If the food poisoning is identified as a notifiable disease under the Public Health (Infectious Diseases) Regulations 1988 the setting will report the matter to Ofsted.

Further guidance

- Safer Food Better Business (Food Standards Agency)