

Food Safety Policy

Merry Kidz Day Nursery is committed to ensuring that safe and healthy practices around the storage, preparation and service of food are maintained throughout the setting.

The setting has set high standards of personal hygiene for all members of staff involved in the handling and preparation of food. Any person showing signs of ill health will not be permitted to handle food.

We make use of the “Safer Foods, Better Business” pack and guidance published by the Food Standards Agency (FSA). We are also annually inspected by Environmental Health, to ensure health and hygiene standards are being met.

When preparing food, staff (kitchen or general) will observe current legislation regarding food hygiene and training by:

- Always washing hands with anti-bacterial soap and hot water before and after handling food, using the toilet or changing nappies.
- Using clean, disposable clothes
- Ensuring the use of the correct color-coded chopping boards (e.g. red for raw meat etc.)
- Not being involved in food preparation if they are unwell
- Wearing correct sterile clothing- hair net, apron, closed toe shoes etc.
- Holding a current Food Hygiene certificate.
- Making sure all fruit and vegetables are washed before being served.
- Any cuts, spots or sores on the hands and arms must be covered completely with waterproof dressing

Fingernails should be kept short and clean, food handlers, including children, should not wear nail varnish as this may contaminate food.

Temperature control

It is the policy of Merry Kidz Day Nursery to ensure that any and all foods are stored according to safe food handling practices and at the correct temperature to prevent the growth and multiplication of food poisoning organisms, to reduce the rate of food spoilage and to ensure that food quality is maintained.

Fridge temperatures are checked and recorded daily to ensure the correct temperature is being upheld.

Cleaning of Food Preparation Areas

Every week the fridge is thoroughly cleaned and all items in the fridge are checked for freshness, and all food past their use by or best before date are correctly disposed of.

- Shelves and drawers are removed and cleaned with warm soapy water
- The inside walls are cleaned from top to bottom with an anti-bacterial cleaner
- The doors around the fridge are cleaned to ensure no spillage or stains
- Freezers are defrosted (on non-frost-free) and cleaned once a month following the same procedure.

All food preparation surfaces are wiped clean after use with anti-bacterial cleaner and disposable cloths.

All chopping boards are cleaned after use with warm soapy water, anti-bacterial cleaner and then thoroughly rinsed.

The manager will ensure that appropriate controls are in place to prevent cross-contamination and that these controls are documented accordingly.

At Merry Kidz Day Nursery, we believe that nutritious food and drink are essential for children's wellbeing.

During meal and snack times, we will always encourage children to gain an understanding of how food and water is an essential part of growing big and strong. Our aim is to meet the dietary and religious requirements to promote children's healthy growth and development.

We will ensure that all meals and snacks are nutritious, healthy and balanced. Children's medical and personal dietary requirements are always known and respected (Parents/carers are required to provide details when their child is enrolled into the nursery). A multicultural diet is always offered, to make sure those children from all backgrounds encounter familiar tastes and that all children have the opportunity also to try new food. Dietary rules of religious groups, vegetarians/vegans are known and met in an appropriate way, making sure that they are always respected and valued within the setting.

Regarding funded children who may provide a packed lunch, we will endeavor to ensure that packed lunches are stored accurately.