

HIGH DOWN AFTER SCHOOL CLUB
Down Road, Portishead, BS20 6DY

FOOD AND DRINK POLICY

Food and drink

We aim to provide snacks that are healthy, balanced and nutritious, avoiding large quantities of saturated fat, sugar, salt and artificial additives, preservatives and colourings. We take care not to provide foods containing nuts or nut products and are especially vigilant where we have a child who has a known allergy to nuts.

All establishments are advised to follow North Somerset Council guidelines regarding the food we provide, and particular attention is paid to the new regulations regarding allergen information which came into force in December 2014.

Prior to a child being admitted to the setting, we obtain relevant information about any special dietary requirements, preferences and food allergies that the child might have and any special health requirements. The dietary needs are recorded and acted upon accordingly. We expect staff to show sensitivity in providing for children's diets and allergies. Staff do not use a child's diet or allergy as a label for the child or make a child feel singled out because of this. In order to protect children with food allergies we discourage children from sharing and swapping food with one another.

All food and drink is stored appropriately at the correct temperature.

All members of staff provide their own lidded insulated cups, following the latest guidelines from the Child Accident Prevention Trust.

Breakfast and Snack times are appropriately supervised and children do not walk about with food and drinks.

Fresh drinking water is available and accessible to the children at all times.

Staff, who prepare and handle food receive appropriate training and understand and comply with food safety and hygiene regulations. (Regulation (EC) 853/2004 of the European Parliament and of the Council on the Hygiene of Foodstuffs replaces previous Food Safety Regulations and the requirements are set out in Safer Food Better Business obtainable from the Food Standards Agency www.food.gov.uk).

Kitchen

The club has its own kitchen which children do not have unsupervised access to. Most members of staff have an in-date Food Hygiene Certificate.

All staff follow the guidelines of *Safer Food Better Business* (Obtainable from the Food Standards Agency www.food.gov.uk)

The person in charge and the person responsible for food preparation understand the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to their business. This is set out in *Safer Food Better Business*. The basis for this is risk assessment which applies to the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.

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*).

All surfaces are clean and non-porous.

There are separate facilities for hand-washing and for washing up.

Cleaning materials and other dangerous materials are stored out of children's reach.

When children take part in cooking activities, they:

- are supervised at all times
- are kept away from hot surfaces and hot water
- do not have unsupervised access to electrical equipment

Hygiene

We regularly seek information from the Environmental Health Department and the Health Authority to ensure that we keep up to date with the latest recommendations.

Our daily routines encourage the children to learn about personal hygiene.

We have a daily cleaning routine for the setting.

We have a schedule for cleaning resources and equipment.

The toilet area has a high standard of hygiene including hand washing and drying facilities.

We implement good hygiene practices by:

- cleaning tables between activities
- wearing protective clothing - such as aprons and disposable gloves - as appropriate
- providing sets of clean clothes
- providing tissues and wipes

Reviewed November 2017