



# Federation of Beckwithshaw & Kettlesing Felliscliffe Schools and Ripley Endowed CE School

## Food Safety Policy

### Introduction

The Federation of Beckwithshaw & Kettlesing Felliscliffe Schools and Ripley Endowed CE School (the federation), is committed to ensuring that safe and healthy practices around the storage, preparation and service of food are maintained.

### Food in Schools

Our schools operate a Breakfast Club and an After-School Club. Breakfast consists of toast/bagels, cereals e.g. Weetabix, Cheerios and water or milk to drink. At afterschool club, a high tea is cooked such as cheesy pasta bake, jacket potatoes, toasted sandwiches and hot dogs in a bun. These meals are served with raw vegetables. Fruit, yoghurt or jelly is offered as dessert.

Our pre-school provisions at Kettlesing Felliscliffe and Ripley Endowed offer snack in the mornings and afternoons. This is usually toast/bagels, crackers, fruit and vegetables. Milk or water is available.

School lunches are provided by County Caterers.

The Federation believes 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 cultural 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). Multicultural diet would always be offered, to make sure those children from all backgrounds encounter familiar tastes and that all children have the opportunity 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.

### Food Safety Measures

We make use of the "Safer Foods, Better Business" pack and guidance published by the Food Standards Agency (FSA). We ensure staff:

- Always wash hands with anti-bacterial soap and hot water before and after handling food, using the toilet or changing nappies (where appropriate).
- Using clean, disposable cloths.
- Are not involved in food preparation if they are unwell.
- Hold a current Food Hygiene certificate where required.
- Make sure all fruit and vegetables are washed before being served.
- Cover completely any cuts, spots or sores on the hands and arms with a waterproof dressing.
- Keep fingernails clean.

- Food waste is placed in the appropriate lidded bin and this is emptied daily.

## **Temperature control**

Across the Federation, we ensure that all foods are stored according to safe food handling practises and at the correct temperature in order 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 on a daily basis to ensure the correct temperature is being upheld.

## **Cleaning of Food Preparation Areas**

Every week the fridge is cleaned thoroughly 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 anti-bacterial cleaner.
- The seals around the fridge are cleaned to ensure no spillages 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. Tables, that the children have eaten at, are also cleaned in the same way.

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

The staff will ensure that appropriate controls are in place to prevent cross contamination. We ensure chopping boards are colour-coded for different food items/allergens and separate knives are used. All surfaces are clean thoroughly.

## **Allergies**

Our schools cater for children's specific dietary needs that may include allergies or food intolerances, or because of religious, cultural or ethical reasons.

Staff are made aware of children's specialist requirements through individual care plans and other information provided by parents.

To help us manage the risks associated with food allergies or intolerance our Federation has the following in place:

- Pre-entry information from parents.
- Induction information from staff.
- Food allergen policy.
- Written procedures for children with food related conditions.
- Place mats with child's name and food restrictions.

## **What are the different types of food allergens?**

The 14 different food allergens that your school must be aware of are:

Celery






Cereals that contain gluten (e.g. wheat, rye, barley and oats).

Crustaceans (e.g. prawns, crabs and lobsters).

Eggs.

Fish.  
 Lupin.  
 Milk.  
 Molluscs (e.g. mussels and oysters).  
 Mustard.  
 Tree nuts (e.g. almonds, cashews, hazelnuts, pecans and walnuts).  
 Peanuts (these are not included under nuts because they are a legume).  
 Sesame seeds.  
 Soybeans.  
 Sulphur dioxide and sulphites (additives and preservatives found in dried fruit or fizzy drinks, if they are concentrated at 10mg per kg or per litre or more).

**Safe preparation of food**

FOOD	Choking Hazard		Method of Preparation
	Cylindrical	Spherical	
	✓		<b><u>ONLY SKINLESS OR SAUSAGE MEAT TO BE USED</u></b>  <b><u>Cylindrical foods should be cut length ways first and then sliced creating semi-circular pieces</u></b>
	✓		
	✓		
		✓	<b><u>Spherical foods should be sliced into half then sliced again into quarters/ segments.</u></b>
		✓	

**Fruits**

	<ul style="list-style-type: none"> <li>● <u>Remove all peel and “stringy bits”</u></li> <li>● <u>Ensure each segment is PIP free</u></li> <li>● <u>Cut each segment into smaller 1/3's. This Prevents choking on large bits or skin.</u></li> </ul>
	<ul style="list-style-type: none"> <li>● <u>Ensure CORE &amp; PIP free</u></li> <li>● <u>Ensure sliced ½ then ½ again CONTINUE to ½ each segment until FINLY cut into THIN Segments</u></li> <li>● <u>PEEL SKIN FOR YOUNGER CHILDREN AND ANYONE ELSE WHO IT MAY BE APPROPRIATE FOR</u></li> </ul>