



General Welfare Requirement:  
Suitable Premises, environment and equipment  
Outdoor and indoor spaces,  
furniture and toys must be safe and suitable for their purpose.

**Health and Safety**  
**Food and Hygiene**  
**(Including procedure for reporting food poisoning)**

**Policy Statement**

At Cherry Blossom Nursery and Preschool we provide food for breakfast, snacks, and late tea. We use Zebedee's - a company that cooks and provides our main lunch time meal. We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation, and serving of food.

We are registered as a food provider with the local authority Environmental Health Department.

**Procedures**

- The managers and the person responsible for food preparation understand the principals of Hazardous Analysis and Critical Control Point (HACCP) as it applies to their 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.
  - AII staff follow the guidelines of Safer Food Better Business.
  - At least one person has an in date Food Hygiene Certificate.
- The managers or senior staff carry 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.
- In special circumstances where children do not have the meals provided at the nursery - a Packed lunch may be brought in and are stored in a cool place.
  - Food preparation areas are cleaned before use as well as after use
  - There are separate facilities for hand washing and for washing up.
    - AII surfaces are clean and non-porous.
  - AII utensils, crockery etc are clean and stored appropriately.
    - Waste food is disposed of daily.
- Cleaning materials and 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; and
  - Do not have unsupervised access to electrical equipment such as blenders etc...
- All food delivered by Zebedees is stored in a Bain Marie In a sealed box - these are not opened until time of probing.
- A food probe is used to detect the temperate of the food prior to consumption - this is recorded and noted. If food falls below 63 degrees Celsius then Zebedees is contacted for further advise and instruction.
- If food temperature is significantly low - reheating may be considered to reach above the correct temperature for safe consumption - this would be logged and recorded in the kitchen book. (This advise was adopted by Environmental health and will be collectively decided with Zebedees)
- Between the Autumn term and Spring Term - Hot Late Tea's are provided by Zebedee's - these require heating to a certain temperature, these temperatures are provided by Zebedees and are displayed and recorded in the Kitchen book.

#### Reporting of Food Poisoning

- Food poisoning can occur for a number of reasons; not all cases of sickness or diarrhoea are as a result of Food Poisoning and not all cases of sickness or diarrhoea 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 manager(s) will contact the Environmental Health Department and the Health Protection Agency, to report the outbreak and will comply with any investigations.
- If the food poisoning is identified as a notifiable disease under the Public Health (Infectious Disease) Regulations 1988 the setting will report the matter to Ofsted.

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