

Food Preparation

At Raised In Nurseries, meals will be delivered by an outside (third-party) caterer. The food will then be served to the children. Where appropriate the children will be able to self-serve their own meals.

Food hygiene

Before any team member has contact with food, they must wash their hands following the hand washing guide. Children will also be encouraged and shown how to wash their hands effectively before any mealtime.

All food-related surfaces must be wiped down before and after use, with warm soapy water in the first instance.

We ensure we meet all environmental health standards:

- Our third-party caterer (with an off-site food preparation kitchen) will probe the dinner and record temperatures before delivering the food to the nursery.
- Our third-party caterer will store hot-hold food using appropriate equipment to ensure food is kept hot and prevent harmful bacteria from growing.
- The nursery will check the fridge temperature regularly where the children's food is stored, making sure it is not above 8°C, the ideal temperature being 5°C.
- Food that has not been refrigerated for longer than 2 hours will be disposed of and not consumed.
- Colour-coordinated chopping boards should be used for the correct foods.
- The nursery kitchen and dining areas should be kept clean at all times.
- Anti-bacterial spray is used to ensure that all surfaces are as free from germs as possible.
- The nursery dishwasher should be regularly maintained and kept clean.
- The nursery fridges are checked daily and maintained accordingly.
- All floors in food preparation and serving areas are kept clean at all times, using yellow floor mops.
- Flannels for children are to be used for hand and face washing after eating and washed after each use.

Reheating Food

All food from the third-party caterer is made fresh and can be reheated.

When reheating food, the nursery team ensure:

- That the food is still safe to consume by ensuring it has been refrigerated or is within the 2-hour limit of being out of the hot pot.
- If rice is going to be reheated it needs to be cooled straight away and put in the fridge immediately.
- We use a food probe to check the temperature of the reheated food and ensure the food reaches at least 75 degrees for 30 seconds or 80 degrees for 6 seconds before serving. The temperature of the food is then recorded.

Signed: Nicola Brimble, Head of Nursery

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This policy links to: Health, Hygiene and Sickness Policy, promoting Good Health Policy and Infant Feeding Policy