



Food and Hygiene Policy Whole School including EYFS

IMPORTANT: For the academic year 2021 – 2022, head/headteacher will be the Principal and therefore these titles are interchangeable.

The Head undertakes a formal annual review of this policy for the purpose of monitoring and of the efficiency with which the related duties have been discharged, by no later than one year from the date shown below, or earlier if significant changes to the systems and arrangements take place, or if legislation, regulatory requirements or best practice guidelines so require.

Signed: Mr Tim Cannell

Date reviewed: July 2021

Date of next review: July 2022

We believe that eating together during meal or snack times plays an important role in social development. It also reinforces children's understanding of the importance of healthy eating. We provide a high standard of hygiene, promoting a healthy lifestyle.

We do this by ensuring the following:

Food

- All snacks provided will be nutritious, paying attention to children with particular dietary requirements and needs.
- When cooking with children as an activity, staff will provide a healthy, wholesome food, promoting and extending the children's understanding of a healthy diet.
- That parents have informed the school of the child's dietary needs, including allergies, religious preferences, vegetarians and vegans.
- Filtered water is always available.
- We store packed lunches safely and parents are advised to use cold packs in their child's lunchbox.
- Whole pasteurised milk will be provided for the children.
- Staff are never involved in handling food if suffering from any infectious/contagious illnesses or skin conditions.
- We wash all fruit and vegetables before using them.
- Different cleaning cloths are used for the kitchen and toilet areas.
- Waste is disposed of appropriately and out of reach of children.
- All utensils are kept clean and stored in catering trolleys.
- All staff and parents are made aware that nuts and sesame must be prohibited within the school due to allergies.

Hygiene

- Children are properly supervised while they are eating.



- The hall is left clean and tidy after all lunches are consumed.
- Tables, desks or other surfaces on which food is eaten are cleaned.
- Hands are washed after using the toilet and before handling food.
- All staff and children have access to antibacterial gels in the classrooms and offices.
- Children are encouraged to blow and wipe their nose and dispose of soiled tissues hygienically.
- When coughing, children are taught to put their hand(s) in front of their mouth.
- Paper towels are disposed of hygienically.
- Hygiene rules relating to bodily fluids are followed with particular care. All staff members and volunteers are aware of how infections including HIV can be transmitted.
- Tissues, wipes and used plasters, etc which have blood on should be disposed of in either of the sanitary bins kept in the ground and first-floor disabled loos. The bins should have a bin liner in them.
- Staff members and volunteers wear disposable gloves when dealing with accidents or cleaning the toilets.
- Used wipes are put into plastic bags and placed in bins in the adults' bathrooms, which will also have a bin liner in it.
- All surfaces are cleaned daily with appropriate disinfected cleaner.
- Spare laundered pants and other spare clothing is accessible, with soiled garments being placed in plastic bags to take home.

Reviewed and approved:	Job title: Health And Safety Advisor
	July 2021
Next review due:	July 2022