



## **FOOD SAFETY POLICY**

**Reviewed September 2024**

**Next review September 2025**

## **Statement.**

The ARC Centre is committed to ensuring that safe and healthy practices around the storage and service of food are maintained throughout the setting.

The ARC Centre does not regularly provide food for students or visitors. Food is only provided for occasional open days (max 6 days a year) and as part of the proposed Holiday Activities and Food Programme. The ARC Centre staff do not make any food to be given to the public, and instead use third party providers or pre packaged food.

Students who attend a session where a snack or lunch is suggested will normally bring their own food (with the exception of the proposed HAF programme). No food or drink for human consumption is allowed to enter the animal area at any time. All students and staff must thoroughly wash their hands when exiting the animal area, when using the toilet or before eating.

## **Holiday Activities and Food (HAF) Programme.**

At The ARC Centre, we believe that nutritious food and drink are essential for children's wellbeing.

The ARC Centre will be partnering with external caterers to be able to provide food for children on the HAF programme. We will ensure that outside caterers only provide meals and snacks that are nutritious, healthy and balanced and in line with school food standards.

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.

Children's medical and personal dietary requirements are always known and respected (Parents/carers are required to provide details when their child is enrolled). 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 handling.**

Staff will observe current legislation regarding food hygiene and training by BrightSafe.

The setting has set high standards of personal hygiene for all members of staff involved in the handling and preparation of food. Any person showing signs of ill health will not be permitted to handle food.

When preparing food, staff will observe current legislation regarding food hygiene and training by:

- Always washing hands with anti-bacterial soap and hot water before and after handling food, using the toilet or working around animals.
- Ensuring the use of the correct colour coded chopping boards (e.g. red for raw met etc.)
- Not being involved in food preparation if they are unwell
- Making sure all fruit and vegetables are washed before being served.
- Avoid wearing jewellery, especially rings, watches and bracelets.
- Any cuts, spots or sores on the hands and arms must be covered completely with a waterproof dressing
- Gloves are to be worn when serving food to reduce the risk of contamination
- Fingernails should be kept short and clean, food handlers, including children should not wear nail varnish as this may contaminate food.

### **Temperature control**

It is the policy of The ARC Centre to ensure that any and 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.

As The ARC Centre only sporadically serves food, fridge temperatures are checked daily from the day before food is to be put in them for serving, to ensure the correct temperature is being upheld.

### **Cleaning of Food Preparation Areas**

The office fridge is the designated fridge for any food to be served to the public. Prior to any food for the public being put in, this fridge must be thoroughly cleaned.

- 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
- We do not use a freezer for any food that might be served to the public.

Staff will ensure that any food intended for the public is in date at the time of serving.

All food preparation surfaces are wiped clean after use with anti-bacterial cleaner and disposable cloths.

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

The manager will ensure that appropriate controls are in place to prevent cross contamination and that these controls are documented accordingly.

### **Allergies**

The external caterers are able to 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 the ARC has the following in place;

- Pre-entry information from parents
- Induction information from staff
- Food allergen risk assessment
- Written procedures for children with food related conditions.
- Labels for allergy or dietary or multicultural preferences.