



Food hygiene

St Marks Pre-school serves snacks that include fruit or vegetables donated by parents daily, occasionally these may be supplemented by crackers, breadsticks, cheese or toast, etc. provided by the pre-school. Packed lunches are provided by parents for their child.

The practitioner team maintains the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food.

- Pre-school practitioners are involved in the preparation and handling of food for snack time and/or cooking activities. The practitioner team have received training in food hygiene to support practice within the pre-school. The induction process for new practitioners includes the procedure for the preparation and handling of food for snack time.
- Kitchen aprons are worn by practitioners whilst preparing and serving snack. These are washed on a regular basis.
- The pre-school uses reliable suppliers for the food that is purchased.
- 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. Any food that is opened is labelled with the date that it was opened. The fridge temperature is checked on a regular basis.
- All fruits and vegetables are washed in running water before being prepared.
- Parents are requested to provide packed lunches in appropriate containers with cool blocks inside. These are stored in a cool place; un-refrigerated food is served to children within 4 hours of arrival at pre-school.
- Food preparation areas are cleaned before and after use. Single use disposable paper cloths are used on surfaces where food may be eaten. There are separate facilities for hand-washing and for washing-up. Washing up cloths and tea towels are washed at least weekly.
- All surfaces are clean and non-porous.
- All utensils, crockery, etc. are cleaned in the dishwasher and stored appropriately. Resin chopping boards are put in the dishwasher on a weekly basis.
- Waste food is disposed of daily.
- Cleaning materials and other dangerous materials are stored out of children's reach.
- Children do not have access to the kitchen.
- When children take part in cooking activities, they:
 - are supervised always;
 - 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.

