

FOOD AND DRINK

Food and Drink Policy

Aim

It is our policy to provide children with healthy, balanced and nutritious meals, snacks and drinks.

Those responsible for the preparation and handling of food will be competent to do so.

Procedure

Before a child is admitted we will obtain information about any special dietary requirements, preferences and food allergies, and any special health requirements.

We will request, record and act on information from parents about a child's dietary needs.

Where parents provide meals for their children to eat in our setting we will provide chilled storage for packed lunches and appropriate storage areas for other foodstuffs.

We will also provide children with clean and age-appropriate high-chairs/seating, cutlery and crockery.

We will respect the diversity of practice around mealtimes e.g. use of chopsticks or fingers for eating.

We will provide children with healthy meals, snacks and drinks as appropriate and recommended by the **Food Standards Agency** literature available online at: <https://www.food.gov.uk/search/guidance?keywords=childrens%20healthy%20eating>.

We will ensure that children are aware that fresh drinking water or squash is available at all times to them and encourage children to drink at all mealtimes. Where age appropriate, children will be encouraged to help themselves to drinks.

As a provider of meals and snacks we are aware of our responsibilities under food hygiene legislation. This includes, if necessary, registration with the relevant Local Authority Environmental Health Department (<http://www.eastsuffolk.gov.uk/environment/>). If this is the case then we are happy to have our premises inspected by a food safety officer.

Allergens and Food labelling

On parental request we will detail any allergens that are present in the food that we prepare for children in accordance with **EU Information for Consumers Regulation 2014** and share this with parents/carers.

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On parental request we will list any allergens in ingredients that are present in any food that we produce, as well as being aware when we take children out to eat at other settings. **All registered food businesses** will have to comply with the legislation so we will make sure we are aware of any allergens contained and make this part of our risk assessment. Information available online at:

<https://www.food.gov.uk/business-guidance/allergen-guidance-for-industry>

We will ensure suitable sterilisation equipment for babies' food utensils is available. We will prepare children's milk formula in accordance with instructions on the formula milk packaging or parent's guidance where powdered milk formula has been dispensed into individual pots. We will discuss weaning and dietary preferences with parents. Parents may be asked to provide meals for their infants at this time.

We will endeavour to keep pets out of the food preparation area at all times. If a family pet does gain access to this area then we will ensure that all work surfaces and cooking utensils have been thoroughly cleaned before any food preparation or food handling takes place.

Baby changing facilities will not be near food preparation areas.

We will ensure that we, and everyone caring for children, as well as the children themselves, are aware of good hand washing procedures and how these are carried out.

We will not undertake laundry during times of food preparation and we will ensure that any detergents or soiled clothing will not come into contact with food preparation areas.

If either childminder suffers from sickness or diarrhoea they will not be involved in food preparation, cooking or serving of meals for at least 48 hours after symptoms have ended.

Food Poisoning

If there is an outbreak of food poisoning affecting two or more children looked after at our setting we will notify **Ofsted** as soon as possible but definitely within 14 days of the incident occurring in order to comply with regulations. (**Ofsted notification form available online at: <https://ofstedonline.o...>**).

We will keep all food receipts, including those under £10, so that if there is an outbreak of food poisoning on our premises we will be able to trace the outlet where the food was purchased.

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Basic Food Hygiene Certificate details

At least one childminder at the setting will hold a current Basic Food Hygiene Certificate and renew that training every three years.

Lorna Ford: Educare Learning Limited- Basic Food Hygiene Certificate Level 2

Renewal date- 18-10-2019

Childminder's name	Lorna Ford
Childminder's signature	
Date	18-6-18
Childminder's name	David Ford
Childminder's signature	
Date	18-6-18

Date policy was written	June 2018
This policy is due for review on the following date	June 2019

This policy supports the following requirements and standards:

England

Meeting the Early Years Foundation Stage Safeguarding and Welfare Requirements

Health, Food and Drink

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