

# Health and Safety

## 3.7 Food hygiene

(Including procedure for reporting food poisoning)

### Policy statement for St Joseph's Nympsfield Out of School Club

St Joseph's Nympsfield Out of School Club (OOSC) provides and/or serve food for children on the following basis:

- Breakfast
- Afternoon Snack

We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food.

The Local Authority (Stroud District Council (SDC)) is responsible for the enforcement of health and safety legislation for childcare on most non-domestic premises. St Joseph's Nympsfield Out of School Club strives to ensure that it adheres to this legislation (ref to 3.2 Health and Safety general standards). If at inspection, Ofsted inspectors identify a concern about food, health and safety or public health matters, they will contact SDC accordingly. Conversely, SDC has responsibility to inform Ofsted when environmental health officers identify serious breaches under food or health and safety legislation in childcare provision.

We are registered as a food provider with the local authority Environmental Health Department. We are awaiting our confirmed registered number, but the acknowledgement letter reference is CP6230

### Procedures

- The person in charge and the person responsible for food preparation understands the principles of food hygiene and preparation.
- All staff follow the guidelines of Safer Food Better Business<sup>12</sup>.
- At least one person has an in-date Food Hygiene Certificate.
- The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently.
- We use reliable suppliers for the food we purchase.
- 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.
- Food preparation areas are cleaned before use as well as after use.
- There are separate facilities for hand-washing and for washing up.
- All surfaces are clean and non-porous.
- All utensils, crockery etc are clean and stored appropriately.
- Waste food is disposed of daily.
- Cleaning materials and other dangerous materials are stored out of children's reach.
- Children do not have unsupervised access to the kitchen.
- When children take part in cooking activities, they:
  - are supervised at all times;

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<sup>1</sup> [www.food.gov.uk/business-guidance/safer-food-better-business](http://www.food.gov.uk/business-guidance/safer-food-better-business)

- 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.

*Reporting of food poisoning*

- Food poisoning can occur for a number of reasons; not all cases of sickness or diarrhoea are as a result of food poisoning and not all cases of sickness or diarrhoea are reportable.
- Where children and/or adults have been diagnosed by a GP or hospital doctor to be suffering from food poisoning and where it seems possible that the source of the outbreak is within the setting, the Play Leader will contact the local Health Protection Team (HPT)<sup>3</sup>, to report the outbreak and will comply with any investigation.
- If the food poisoning is identified as a notifiable disease under the Public Health (Infectious Diseases) Regulations 1988 (as updated in 2010) the setting will report the matter to Office for Education, Children’s Services and Skills (Ofsted).

**Legal Framework**

- Regulation (EC) 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs
- Health and Safety at Work Act 1974
- Food Safety Act 1990
- European Communities Act 1972
- Early Years Foundation Stage (EYFS) Statutory Framework

**Further Information**

- [Food Standards Agency](#)
- Ofsted guidance ‘[Protocol between Ofsted and local authorities with environmental health responsibilities](#)’

**Associated policies and procedures**

- 3.2 Health and Safety general standards
- 3.8 Basic kitchen opening and closing checks template

<b>Version Number</b>	<b>Author</b>	<b>Purpose of change</b>	<b>Date</b>
1.0	NP and HS	Updating policies	23.01.2023
2.0	KC	Reviewed and formatted. • New para re role of local authority and Ofsted. • “Legal Framework” and “Further Information” update; • Inclusion of “Associated Policies and Procedures” section	17.10.2023 Cttee Mbr (R Steele)