Food Safety Control Policy

Hellingly Preschool

Purpose

At Hellingly Preschool, we are committed to ensuring the highest standards of food safety and hygiene to protect the health and wellbeing of all children and staff. This policy outlines the procedures we follow to maintain safe food handling practices.

Food Safety Training and Registration

- All staff involved in food preparation and handling receive appropriate food safety training.
- The setting is registered with Environmental Health and undergoes regular inspections.
- Our current hygiene rating ("Scores on the Doors") is proudly displayed in the Preschool window.

Food Storage and Hygiene Practices

We ensure that all food is stored safely and hygienically by following these practices:

- All surfaces used for food preparation are cleaned thoroughly with detergent and then treated with antibacterial spray, ensuring the correct surface contact time is observed.
- We adhere to a strict cloth colour code to prevent cross-contamination:
    - White cloths are used exclusively for food tables.
    - Blue cloths are used for paint or messy activities only.
- Staff wash their hands using antibacterial soap before handling food.
- A designated black apron is worn by all food handlers; these aprons are washed daily.

Daily Procedures

- Fridge temperatures are checked daily to ensure food is stored at the correct temperature.
- All cloths and tea towels used in food preparation are washed daily on a boil wash cycle.
- All opened food items are checked for freshness and have the date of opening clearly written on the packaging. Opened food must be used within three days or discarded.
- Opened foods are stored sealed in food bags, cling film, or containers with lids to maintain freshness and prevent contamination.

Weekly Procedures

- The fridge is cleaned and wiped out thoroughly once a week.
- All food items are checked for expiry dates, and any out-of-date items are disposed of promptly.

Review

This Food Safety Control Policy will be reviewed regularly to ensure ongoing compliance with health regulations and best practices in food hygiene.

- **Last Reviewed:** 1.09.25
- **Next Review Due:** 1.09.26
- **Approved By:** Sara Sherrard