



Food Hygiene Policy

Food Hygiene involves preparing, handling, and storing beverages in a way that reduces the risk of people contracting illnesses from food-borne viruses and infections. To ensure your child's safety at Apple Blossom we will ensure that:

- Cross- contamination prevention will be undertaken by using colour- coded knives and chopping boards, cleaning surfaces thoroughly, and storing cooked and raw foods separately.
- Personal hygiene will be prevented by: Staff members wearing appropriate protective clothing, washing hands regularly, and implementing strict illness procedures across all nursery staff.
- Cleaning procedures will be undertaken, this means that all kitchen equipment will be cleaned thoroughly, including kitchenware, surfaces, bins, and floors.
- Cooking temperatures are vital, and all food served to the children will be appropriately cooked and stored at the correct temperature. This will help prevent the growth and spread of harmful bacteria.
- Allergen awareness control will be conducted, this means that before your child attends the setting, parents/careers will fill out a form providing us with any information about any allergies a child may have.
- All staff will be aware of the 14 most common food allergens. All Staff will also complete a level 2 certification in Food Hygiene.
- Safe storage of food will be conducted by labelling and dating food and to be stored in temperature – controlled environments. All staff will be trained on what food items can and cannot be stored close to each other to prevent the occurrence of food poisoning.