

Beechwood Childcare Limited

Feeding and Diet Policy – Food Hygiene

1. This policy relates particularly to the nursery where main meals are provided, but the principles still apply to sessional care in school clubs and day care in holiday clubs. Identified staff within each setting will complete regular training in Food Hygiene. We operate systems supported by Food Standard Agency (FSA) Safer Food Better Business Pack.
2. Nursery lunches are provided by experienced outside caterers, who provide us with a detailed list of ingredients used. If on computer, please print and keep a copy available. Menus are planned by the caterers in consultation with nursery staff. Weekly menus of lunch and teas are available for parents to view upon request.
3. Children are provided with drinks and a snack mid-morning and mid-afternoon at the nursery and holiday club. Water and Squash (free of extra added sugar and colourings) is available for those that do not like milk or have an allergy to milk. Drinks fruit and snacks are available to children attending school clubs after school. Additional drinks are always available.
4. Although children may well be encouraged to try new foods, no child will be forced to eat. Food and drink will never be withheld as a punishment.

Allergies and Intolerances

5. Special dietary requirements as a result of religion, health or any other reason will always be met. These should be discussed and recorded prior to a child starting at the group. We adhere to the new guidance, regarding children's allergies, and ask parents for detailed information regarding their children's dietary requirements. Children who have an identified allergy will have an allergy action plan in place that all staff should be aware of and adhere to.
6. Where a severe allergy is identified, the relevant food is avoided, while the child attends.
7. Ensure allergens are known prior to serving food to children in the setting.
8. If eggs are purchased, ensure they are placed towards the bottom of the fridge to reduce the risk of cross contamination.

Temperatures and Legal Requirements

9. Catered food should have a holding temperature of 63 °C or above on arrival. If under this temperature, please notify senior staff and the caterer immediately. Then re-heat the food to the legal requirement of 75°C or above prior to serving the children.



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10. Ensure temperature checks are carried out on fridges (+5°C) or below and freezers (-18°C) or below daily. Take corrective measures if over or under temperature and note corrective action.
11. Calibrate equipment regularly. Use iced and boiling water, readings in iced water between -1 and +1 °C – boiling water should be between 99 and 101 °C.
12. Please record relevant information on Food Standards Agency Safer Food Better Business paperwork. Review information regularly and record any changes.