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Policy statement: Food and drink

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

Those responsible for the preparation and handling of food in my setting will be competent to do so and I/we follow any Government guidance

Children will be always within sight and hearing while eating.

Procedure (how I will put the statement into practice)

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

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

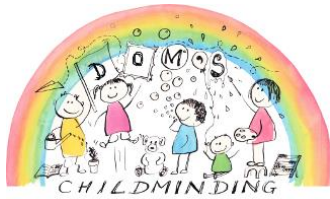
Where parents provide meals for their children to eat in my setting, I will provide chilled storage for packed lunches and appropriate storage areas for other foodstuffs.

I will also provide children with clean, age-appropriate crockery and eating utensils. In order to minimise the risk of infection. I will ensure children's plates, cutlery and cups are not shared and are cleaned and disinfected regularly.

I will respect the diversity of practice around mealtimes e.g. use of chopsticks or fingers for eating, while following appropriate hygiene practices.

I will provide children with healthy meals, snacks and drinks as appropriate, following NHS and government guidelines. Children will be able to prepare their own snacks but these won't be shared with others.

I will ensure fresh drinking water is available and accessible at all times, both in and outside my setting. I will also ensure children do not share drinking cups.



As a provider of meals and snacks I am aware of my responsibilities under food hygiene legislation. This includes registration with my Local Authority Environmental Health Department. If I am contacted by the Environmental Health Department, I am happy to have my premises inspected by a food safety officer.

I will detail any allergens that are present in the food that I prepare for children in accordance with EU Information for Consumers Regulation 2014 and detailed on www.food.gov.uk. This information will be shared with parents/carers.

I will list any allergens in ingredients that are present in any food that I produce, or provide for the children. I will also be aware when I take children out to eat at other settings. All registered food businesses have to comply with the legislation so I will make sure I am aware of any allergens and make this part of my risk assessment.

I will ensure suitable sterilisation equipment is used for babies' food.

I will keep pets out of the food preparation area at all times. If a family pet does gain access to this area, then I 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.

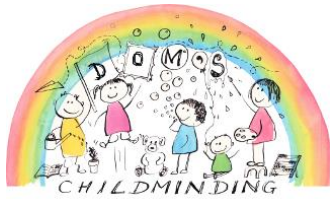
I will ensure that I, and everyone caring for children, as well as the children themselves, are aware of good hand washing procedures and how these are carried out. Hand washing procedures will be carried out regularly throughout the day. Where this isn't possible then sanitising hand gel will be used.

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

If there is an outbreak of food poisoning affecting two or more children looked after on my premises, I will notify Ofsted as soon as possible but definitely within 14 days of the incident occurring in order to comply with regulations. This includes incidents which occur outside childcare business hours (e.g. at home).

I will keep all food receipts, so that if there is an outbreak of food poisoning on my premises, I will be able to trace the outlet where the food was purchased.

I hold a basic food hygiene certificate and I use the safer food, better business for childminders pack



Date policy was written	19/9/24
This policy is due for review on the following date	20/9/26

This policy supports the following EYFS requirements:

England

Meeting the Early Years Foundation Stage Safeguarding and Welfare Requirements
Health, Food and Drink, Staff: child ratios – all providers (including childminders)