

Apple Tree Day Nursery – Food Hygiene Policy.



Policy Statement.

Apple Tree Day Nursery Limited believes that when we prepare, heat or store food, we do it to the highest standards. We record all heated food, and we check the temperatures of the fridge every morning, and afternoon, so all products can be kept safe. We believe in keeping a clean and healthy environment to working and keep it a high standard of cleanliness to prepare the children's food in.

Policy -

- All staff must ensure they wash their hands before and after handling food.
- All staff must wear aprons, and ensure hair is tied back when handling food. Anyone who is doing food handling must maintain a high level of cleanliness at all times.
- All staff must ensure all sides are kept clean and are cleaned before and after each food preparation.
- Staff only with a food hygiene certificate can prepare food.
- All food must be heated above 75.c and checked using the food probe provided. (The food probe must be cleaned after every use)
- All the children's food must be stored in the fridge on arrival.
- All kitchen cupboards must be checked every Friday, they must be emptied, cleaned, and put back in date order.
- All fridges must be cleaned and emptied, every Friday afternoon.
- All cutlery must be sterilised every Friday afternoon.
- All the kitchen floor must be swept after each use, and to be mopped every afternoon, at the end of each day.

All of these rules must be followed at all times, if you notice a staff member not following the rules or you feel we need to change or add to the rules, please speak to Diane Smith. (Manager) LILY Cronin (Manager)

Date completed: June 2018.

To be reviewed: June 2019 or before if complaints and concerns are raised.