



## Aims

- To ensure hygienic, safe conditions for the storage and preparation of foodstuffs in the nursery.
- To be aware of and practise food hygiene regulations as set down by the Environmental Health Institute.
- Practise the rules of personal hygiene required by all those handling food
- Understand how food contamination can result.
- To ensure all staff in nursery have the necessary food hygiene course qualification.

## These aims will be achieved by:

- Washing hands before handling food.
- Asking all children to wash hands prior to snack as a matter of routine.
- Using the recommended cleaning and anti-bacterial procedures on all food preparation surfaces and utensils.
- Check the working temperature of the fridge (1-4 degrees centigrade) twice daily.
- Storing perishable milk/cheese etc in the fridge.
- Storing dry goods in airtight containers
- Keeping food covered whenever possible.
- Washing all fruit before use.
- Discard any unused food between AM and PM sessions.
- Using the probe thermometer to ensure correct temperature for reheated foods e.g.: sausage roll (min 82 degrees).
- Using probe thermometer when cooking foods, to ensure the correct core temp (min 75 degrees).
- Using designated chopping boards when preparing fruit, vegetables, bread etc.
- Keeping storage cupboards clean and tidy.
- Maintaining the principles of good stock rotation.

Prepared:	February 2004
Reviewed:	August 2008
Parent Council Acknowledgement:	September 2008
Reviewed:	November 2010
Reviewed:	September 2011