**Aims**

* To ensure hygienic, safe conditions for the storage and preparation of foodstuffs within school.
* 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 staff regularly preparing food have the necessary food hygiene course qualification.

**These aims will be achieved by:**

* Ensuring all children wash hands before handling food at snack/lunch time, when cooking or baking and during special activities related to food consumption within class.
* Ensure staff nails are kept clean and short (no nail polish or false nails), and hair is tied up before preparation. Hands should be washed.
* Using the recommended cleaning and anti-bacterial procedures on all food preparation surfaces and utensils.
* Check the working temperature of the fridge in The Bridge and classroom areas (1-4 degrees centigrade) twice daily.
* Storing perishable milk/cheese etc in the fridge.
* Storing dry goods in airtight containers within cupboards.
* Keeping food covered whenever possible.
* Washing all fruit before use.
* Discard any unused food at the end of a session.
* 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.

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