

Policy Title and Number:

**Food Safety Policy**

**Policy Reference Number: JIC-047**

**Legislation that informs this policy**

*The Children Act 1989*

*The Data Protection Act 1984*

*Early Years Foundations Stage 2017*

*Food Hygiene (England) Regulations 2006*

*General Food Regulations 2004*

*Food Labeling Regulations 1996 (as amended)*

*Food Safety Act 1990*

*Regulation No. 882/2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules*

*Regulation No. 854/2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption*

*Regulation No. 852/2004 on the hygiene of foodstuffs*

*Regulation No. 853/2004 laying down specific hygiene rules for foods of animal origin*

*First Aid at Work. The Health and Safety (First Aid) Regulations 1981*

*Noise at Work Regulations 2005*

*General Food and Hygiene Regulations 1995*

*Provision and use of Work Equipment Regulations 1998*

**This list is not exhaustive**

## **Policy**

It is the policy of *Just Imagine Day Nursery – Canvey Island* to ensure that all food and drink prepared and consumed on its premises is prepared to the highest standard to prevent the development of any kind of illness in the children in our care or among our staff.

This policy subscribes to the four basic principles of food hygiene to:

- ensure that all food areas are clean and the highest standard of personal hygiene is maintained
- cook all food thoroughly
- keep food at the right temperature
- prevent cross contamination.

It is the responsibility of the Nursery Manager and Food and Hygiene Coordinator to ensure that all Food Safety practices are carried out and to oversee staff within this.

## **Procedure**

The Nursery Manager and Food and hygiene Coordinator will:

- adhere to the Company's Cleaning Policy with regard to all food preparation and eating areas
- implement and maintain a suitable food safety management system in line with Hazards Analysis and Critical Control Points (HACCP)
- provide training for staff with regard to Food Safety, Food Hygiene and Personal Hygiene
- work with parents so that all foodstuffs provided by parents are within these policy guidelines.

Employees will:

Just Imagine Day Nursery – Canvey Island  
1A Oak Road, Canvey Island, Essex, SS8 7AX  
Telephone Number; 01268699244 Email: [info@justimaginedaynursery.com](mailto:info@justimaginedaynursery.com)  
[www.justimaginedaynursery.com](http://www.justimaginedaynursery.com)

- maintain a high standard of personal hygiene at all times
- inform their Nursery Manager if they know or suspect they are suffering from or carrying any disease that might contaminate food, and not work with food if suffering from such illness
- In accordance with *Safer Food - Better Business* published by the *Foods Standard Agency*, any member of staff, student or volunteer suffering from vomiting or diarrhoea must **not** be in the premises for 48 hours after their first symptoms.
- Bring promptly to the attention of their Nursery Manager any breach or suspected breach of procedures or any action of any person that they feel might compromise the hygienic nature of any food preparation, storage or service.

**Date updated: April 2020**

**Date for review: April 2021**

**Links to other policies:** Healthy Nutrition Policy, Cleaning Policy, Hygiene & Infection Control Policy