



## FOOD HANDLING POLICY

**December 2025**

**Review: December 2026 (or when required)**

### Statement:

Kidzproof Ltd endeavours to ensure the health and safety of all our children. We promote a safe and healthy environment and educate children on the importance of keeping themselves safe and healthy.

### Aim

- To ensure all staff follow this policy and procedure to ensure the safe handling of food within our setting.

### Procedure

- All staff have taken a level 1 training in Food & Hygiene Safety. Those that do not will be booked on training and must not handle food until they have done so;
- We ask parents/carers to provide a healthy substantial lunch; inside a container that is marked clearly with their child's full name; they will need to include an ice pack ensuring their child's lunch is kept at the right temperature;

Parents/Carers are given an option to opt in for Kidzproof to provide snack for their child or opt out and parents/carers provide their child's snack (consumables £2.50 per session);

We will provide healthy, nutritious snacks for every child during each session and offer a drink of "water or milk"; depending if the child has allergy's or special dietary requirements;

- The fridge and freezer temperatures are checked daily and recorded on the temperature sheet (this is kept on the side of the fridge);
- The use by date of food is checked before it is used;
- Packet food is kept in an air tight container once opened;
- Fruit and vegetables are washed in the sink before being prepared;
- The sink is regularly cleaned with an anti-bacterial spray throughout the day;
- The sides of the kitchen are cleaned before and after use and the kitchen is cleaned at the end of the day;

- Staff wear the correct PPE, blue apron, hair net and blue gloves when preparing food;
- Food is prepared on appropriate chopping boards. White – Dairy, Brown – Vegetables, Green – Salad and Fruit, Yellow – Cooked Meat, Blue – Raw Fish, Red – Raw Meat and Purple – allergens
- Staff check the allergy/intolerance list before preparing and serving food;
- Children who have separate foods due to allergies or intolerances, for example, gluten free biscuits, will have their food kept separately in an airtight labelled container;
- Children wash their hands before eating their food, children are educated on the importance of hand washing;
- Plates and cutlery are washed up in a bowl with hot soapy water;
- Cupboards, the fridge and the microwave are regularly cleaned and the cleaning is recorded.