



Oakbridge Little Learners LTD  
66-68 Bridge Cross Road  
Burntwood, Staffordshire, WS7 2BY  
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## FOOD SAFETY

### Policy Statement

Oakbridge Little Learners Ltd is committed to providing safe, nutritious and balanced food and drink that supports children's health, wellbeing and development. All food is stored, prepared and served in line with current **food hygiene legislation, Environmental Health guidance, and the Early Years Foundation Stage (EYFS)** requirements.

This policy should be read alongside the **Parent Handbook, Allergies and Anaphylaxis Policy, Medication Policy, Calpol Policy, Safeguarding Policy, and Health & Safety Policy.**

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### Food Safety and Hygiene

- The nursery follows the **Food Standards Agency (FSA) "Safer Food, Better Business"** guidance
  - All staff involved in food preparation hold an appropriate **Food Hygiene qualification**
  - High standards of personal hygiene are maintained at all times
  - Any person displaying symptoms of illness is **not permitted** to handle food
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### Hand and Personal Hygiene

#### Hand Hygiene

Hands are washed thoroughly with soap and warm water:

- Before and after handling food
- After using the toilet
- After changing nappies
- After wiping noses or dealing with bodily fluids



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Disposable paper towels are used for hand drying.

### Personal Hygiene

- Appropriate protective clothing (such as disposable aprons) is worn when preparing or serving food
- Jewellery is not worn during food preparation
- Cuts and sores are covered with a waterproof dressing
- Fingernails are kept short and clean; nail varnish is not worn when handling food

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### Food Storage and Temperature Control

- Food is stored safely to prevent contamination
- Fridge temperatures are maintained at **5°C or below** and recorded daily
- Milk is stored in a designated refrigerator
- Food past its use-by or best-before date is disposed of safely
- Dry goods are stored in sealed containers and labelled appropriately

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### Preparation, Cooking and Reheating

- Frozen food is fully defrosted in a refrigerator before cooking
- Food is cooked thoroughly and reheated to a minimum temperature of **70°C**
- A disinfected temperature probe is used to check food temperatures
- Food is allowed to cool appropriately before serving
- When microwaving food, food is stirred and standing times are followed to ensure even heating



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## Cleaning and Maintenance

- Food preparation surfaces are cleaned and disinfected after each use
  - Refrigerators are cleaned weekly and freezers monthly
  - Utensils, crockery and cups are cleaned in a dishwasher
  - Cleaning cloths are disposable or laundered at high temperatures
  - Food waste is stored away from preparation areas and disposed of appropriately
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## Meals, Snacks and Drinks

- Meals and snacks provided are nutritious, balanced and age-appropriate
  - Fresh drinking water is available to children at all times
  - Menus are shared with parents/carers and include relevant ingredient information
  - Children are supported to develop healthy eating habits in a calm, positive environment
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## Dietary Requirements and Allergies

- All dietary requirements, allergies and intolerances are recorded at registration
- Information is shared with staff on a **need-to-know basis** to maintain confidentiality
- Individual care plans are followed where required
- Dietary needs linked to medical, cultural, religious or ethical reasons are respected
- Food preparation practices reduce the risk of cross-contamination



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- Individual care plans are followed where required, in line with the nursery's **Allergies and Anaphylaxis Policy**.
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### **Babies and Weaning**

- Babies have an **individual feeding and weaning plan**, agreed with parents/carers
  - Weaning stages are followed in partnership with families
  - Babies are closely supervised at all times during feeding
  - Food is prepared in age-appropriate sizes to reduce choking risks
  - Bottles and feeding equipment are prepared and stored safely
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### **Monitoring and Review**

- Food safety procedures are monitored regularly by management
  - Any concerns or incidents are addressed promptly
  - This policy is reviewed to reflect current guidance and best practice
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### **Policy Review**

This policy is reviewed regularly to ensure ongoing compliance.

**Created:** August 2015

**Reviewed:** January 2026