

STUTTON CEVCP SCHOOL  
BASIC FOOD HYGIENE FOR FOOD ACTIVITIES IN SCHOOL

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<b>Signed</b>	
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Despite the increased use of refrigeration and improved knowledge of food hygiene there has been a large increase in the amount of food borne diseases affecting people.

It is important in schools that we teach children basic principles of food hygiene from Foundation stage onwards. These include personal hygiene, safe handling and storage of food and safe practices around the use of utensils and tools.

These are skills and knowledge that children need for life.

Issues to be considered in school for activities involving food with children (and adults)

- Personal hygiene - hands and hair
- Food storage before, during and after the activity
- Use and storage of utensils

Personal hygiene

Before embarking on any activity involving food children must

- Tie back long hair
- Remove all jewellery
- Remove any nail varnish
- Wash their hands \*

- Cover any open abrasions or spots

The adult in charge should supervise hand washing. It is particularly important that children wash between their fingers as this is where large amounts of bacteria accumulate.

It is recommended that children who have skin conditions that affect their hands should wash them and then handle food whilst wearing disposable gloves.

### Food Storage

For the majority of cooking activities new ingredients should be brought in on each occasion. Staff need to ensure that ingredients are suitably transported from shop (to home) to school, being kept at the correct temperatures.

In school ingredients should be kept either in the fridge or in a designated closed cupboard or lidded storage box, so as to reduce contamination by other substances.

Cooked products should generally be stored above raw products, with raw meats and eggs being stored on the bottom shelf. Raw and cooked products should not come in contact with each other.

Left over food, unless dry ingredients i.e. flour, sugar, should be disposed of at the end of the session. When dry goods are reused then they should be checked that they are within date and free from any contamination. If in doubt get new! **All food cooked in school must be consumed in school**

### Use and storage of utensils

Before doing any food based work all utensils to be used should be washed in hot soapy water by an adult (adults can withstand higher water temperatures than children) and checked for contamination. Work surfaces should be sprayed with Dettol or an equivalent ensuring that any manufacturer's instructions for minimum contact time are followed. The cooking trays and chopping boards also need to be cleaned in this way. These will be the work surface that children use to place food substances and utensils on. Try to avoid ingredients and utensils having contact with ordinary tables.

After use children should clean down surfaces and be involved in the washing up of all utensils used. It is the supervising adults' job to ensure

that these are *clean and dry* before returning to the storage box or cupboard.

#### Use of prepared food.

Some units of work involve the children in tasting shop bought items. In this case food must be kept in its original packaging until just before tasting. It should be stored in either the fridge or ingredients box until use.

#### Parental permission

Before any food activities parent/carers should be informed of what the children will be tasting/making; name and manufacturer if shop bought or ingredients if cooking in school. Parents/carers need to return a slip giving permission, without this children should not take part in the tasting/cooking element of the activity.

#### Fridges and microwaves.

Fridges and microwaves should be cleaned thoroughly each half term. Microwaves should be wiped out daily and spillages dealt with as they happen. Fridge temperature should be monitored weekly and readings recorded. The fridge should be 5C maximum and preferably about 3C.

#### Cloths and tea towels

All paper type cloths should be disposed with after each cooking activity. Tea towels should be washed on a minimum 70 degrees wash cycle

In order to follow this guidance the following equipment is required:

Disposable/washable aprons

Anti-bacterial spray

J-cloths

Lidded storage boxes

Fridge thermometer.

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