

Food Hygiene Policy for The Cedar Community Club

FOOD HYGIENE POLICY

The Cedar Community Club believes that, where care provided to service users includes help with the cooking, storing, preparing or serving food, the club has a duty to ensure that the clients are protected from food-related illness, by the adoption of high standards of food hygiene and preparation.

The Cedar Community Club believes that the effective management of food safety relies heavily on having effective operational policies for the safe preparation, storage and handling of food. Therefore, this organisation operates the following procedures:

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- All food should be prepared, cooked, stored and presented in accordance with the high standards required by the Food Safety Act 1990 and the Food Hygiene (England) Regulations 2006
- Where children are provided with meals, snacks and drinks, they must be healthy, balanced and nutritious. Before a child is admitted to the setting the provider must also obtain information about any special dietary requirements, preferences and food allergies that the child has.
- All members of staff working at The Cedar Community Centre, must be food allergy aware. If an adult or child eats a food that they are allergic to it can cause a very severe reaction called anaphylaxis which can in extreme cases result in death.
- The common foods that adults and children are allergic to include, peanuts, tree nuts, milk, eggs, wheat and fish. You can find out more from www.allergyuk.org.
- The Cedar Community Club must record and act on information from carers and parents about an adult or child's dietary needs.
- All care staff should keep all food preparation areas, storage areas and serving areas clean while they are using them. All tools and equipment such as knives, utensils and chopping boards must also be cleaned regularly during the cooking process.
- Adequate sanitary and hand-washing facilities should be available within the kitchen.
- All care staff MUST wash their hands before and after handling foodstuffs.
- All foodstuffs should also be washed before use.
- Everyone in a food-handling area must maintain a high level of personal cleanliness, and food handlers must wear suitable, clean and where possible, protective clothing.

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- All staff preparing food should take all reasonable, practical steps to avoid the risk of contamination of food or ingredients.
- Food storage areas should be protected against external sources of contamination such as pests.
- Food handlers must receive adequate instruction and training in food hygiene.
- When serving food, appropriate hygiene standards should be scrupulously observed by all staff.
- Suspected outbreaks of food-related illness should be reported immediately to the manager.
- Any member of care staff who becomes ill whilst handling food, should stop work at once and report to the manager.

In addition staff and volunteers should:

- Where children are provided with meals, snacks and drinks, they must be healthy, balanced and nutritious. Before a child is admitted to the setting the provider must also obtain information about any special dietary requirements, preferences and food allergies that the child has,
- Always wash their hands after visiting the toilet
- Ensure that all food stored in the refrigerator is covered and adequately chilled
- Ensure the thorough cooking and reheating of all meat, especially poultry
- Ensure that deep frozen food is thawed before cooking (especially important when using a microwave oven).
- Be aware of the risk of Salmonella infection associated with uncooked eggs, for example in mayonnaise and certain puddings.
- Wash hands after handling raw meat or eggs, particularly before handling other foods.
- Never re-use utensils with which raw eggs or meat have been prepared without first washing them with hot water and detergent.
- Never allow juices from raw meat to come into contact with other foods (cooked food and uncooked)
- Avoid serving raw eggs (or uncooked foods made from them) to vulnerable people such as the elderly and the sick.

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(all eggs should be cooked until they are hard, both yoke and white)

FOOD WASTE

- All food waste should be disposed of in a hygienic and environmentally friendly way in line with Hinton Village Hall instructions
- Food refuse should not be allowed to accumulate in the kitchen and should not be left overnight.
- Food waste should be disposed of in appropriate labelled receptacles.
- Receptacles that are usually used for the storage of food for consumption, should not be used for refuse.
- Other kitchen waste generated, may be stored in black polythene bags which should be removed when full at the end of each day. The bags should not be overfilled and should be tied to prevent problems from pests.
- The containers for such bags should be maintained in a clean condition and be foot operated and staff should be trained to wash their hands after using the receptacles.
- Suitable outdoors waste storage facilities are provided for the storage of food waste prior to its removal from the establishment.

Date: /18

Signed:

Review date: /19