

Cumberland Infant School and Little Cumberland Pre School

Safe Handling and Preparation of Food Allergies and Intolerance Policy



Approved by: Board of Governors	Date: 10.1.25
Review Frequency: Annually	Statutory requirement: Yes
Last Reviewed : Jan 2024	Next Review due: Jan 2026

Policy statement

We provide and/or serve food for children on the following basis:

- Breakfast- cereal (Breakfast Club)
- Rice cakes/bread sticks/crackers/fruit and milk (Preschool)
- Fruit/vegetables and milk (School)
- Dinner- set menu see appendix (After School Club)
- Packed Lunches for PP children to have when on an offsite visit

Note: Hot and cold school lunches are prepared off site, then delivered to school and served to children by Caterlink.

We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food.

Procedures

All our staff in Little Cumberland Pre-school follow the guidelines of the FSA Safer Food, Better Business when preparing and handling food.

The Breakfast and After School Club staff who are involved in the preparation and handling of food have received training in basic food hygiene and allergens.

The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently.

We use reliable suppliers for the food we purchase.

Food is stored at correct temperatures and is checked to ensure it is in-date and not subject to contamination by pests, rodents or mould.

Milk is temperature checked as soon it is delivered from Cool Milk, it is then put into the refrigerator, within 4 hours of delivery ensuring the fridge temperature does not go above 8°C.

Packed lunches are stored in a cool place; un-refrigerated food is served to children within 4 hours of preparation at home.

Food preparation areas are cleaned before and after use.

There are separate facilities for hand-washing and for washing-up. A single sink installed in staffroom Aug 2022.

All surfaces are clean and non-porous.

All utensils, crockery etc. are clean and stored appropriately.

Waste food is disposed of daily.

Cleaning materials and other dangerous materials are stored out of children's reach.

Children do not have unsupervised access to the kitchen.

When children take part in cooking activities, they are supervised at all times;

All children understand the importance of hand-washing and simple hygiene rules; they wash their hands before eating their breakfast (club), mid-morning snack, lunch and dinner (if attending After School Club)

All children are kept away from hot surfaces and hot water; and do not have unsupervised access to electrical equipment, such as blenders etc.

Food Allergies

We are currently a nut free school and ensure any new allergies that our pupils have or developed are added to the list, for example when we had a pupil with an egg allergy we were also an egg free school.

All parents are required to inform the school, before they start, if their child has a food allergy. This information is kept by the admin staff, teachers, preschool staff and breakfast and after school club staff.

All the ingredients of any meals and snacks are checked before they are given to a child with a food allergy. Caterlink provide a comprehensive list of the menus and the ingredients including those for the children who have allergies.

Measures are put in place to ensure that there is no cross contamination of food for children who have allergies such as gluten intolerance. Children with allergy wear a blue band to lunch to ensure the correct meal is allocated.

Food and nutrition education

At Cumberland food and healthy living is taught through some of the projects within our Ks1 curriculum. We cover it through:

- RHE
- PE
- Science
- Design Technology

Pest Control

If we discover signs of pests, we will call our local authority or a pest contractor immediately.

If we think any equipment, worktops or utensils have been touched by pests, we will wash and then disinfect them thoroughly to stop harmful bacteria from spreading.

If we think food has been touched by pests in any way, we will throw it away.

If we think there is a risk that pest control or cleaning chemicals may have got into food, we will throw the food away.

Reporting of food poisoning

Food poisoning can occur for a number of reasons; not all cases of sickness or diarrhoea are as a result of food poisoning and not all cases of sickness or diarrhoea are reportable.

- Where children and/or adults have been diagnosed by a GP or hospital doctor to be suffering from food poisoning and where it seems possible that the source of the outbreak is within our setting, the manager will contact the Environmental Health Department to report the outbreak and will comply with any investigation.
- We notify Ofsted as soon as reasonably practicable of any confirmed cases of food poisoning affecting two or more children looked after on the premises, and always within 14 days of the incident.

Appendix

After School Club menu

After School Club Tea Menu

Monday	Tuesday	Wednesday	Thursday	Friday
Fish Fingers, Chips/ wedges,	Selection of Pizza, Salad plate.	Tomato Pasta, cheese and	Breaded chicken nuggets, chips/	Wholemeal Wraps, Cheese, Ham,

Peas and Beans. Vegetarian available		Carrot/ cucumber sticks.	Wedges. Beans and Sweetcorn .	Chicken, Salad plate.
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Selection of Fruit before pudding each day.

Pudding – Milkshake, Yogurts and Jelly.

If your child isn't booked in for tea (late option -no tea) please bring in a snack in their book bag, or we can put it in the fridge.

Please can you ensure your child has a water bottle with them every day.