



## SHIPTON BELLINGER PRIMARY SCHOOL

### FOOD HYGIENE POLICY

AUTUMN 2025

#### Introduction

This document outlines the nature and operational management of food safety in Shipton Bellinger Primary School.

#### Linked Policies

This policy should be read in conjunction with the following policies:

- Health and Safety

#### Aims

The food safety policy is designed to:

- Protect all users of Shipton Bellinger Primary School facilities from possible legal action in relation to food safety.
- State the minimum requirements for food safety to allow Shipton Bellinger Primary School to operate under the law.

#### Legal Framework

- The Food Safety Act 1990
- Food Safety (General Food Hygiene) Regulations 1995
- Food Law code of practice April 2012
- <http://www.food.gov.uk/multimedia/pdfs/codeofpracticeeng.pdf>
- Hampshire County Council, Children's Services Health & Safety Guidance: 'Safety in Snack Bars & Canteens Including Food Handling'

#### Note

Food safety law applies to all food brought onto Shipton Bellinger Primary School premises whether carried out for profit or not. This includes food being served at PTA events or given to pupils as prizes. It should be noted that this policy does not cover the provision of food supplied by Hampshire Education Catering at lunchtime. (However, the recommended good practice guidelines should still be followed.)

#### General Advice

At Shipton Bellinger Primary School we believe the promotion of food safety should be part of our curriculum where appropriate. This is not an onerous task; the following simple guidelines can be reinforced at break and lunchtimes:

- Wash hands before break, snack and lunchtimes. We should all be encouraging pupils to wash their hands in this time.
- Check the use by dates on packaging.
- Ensure hot food is piping hot throughout.
- Ensure chilled food is kept as cool as practical (e.g. don't put lunchboxes by heaters)

### **Training**

The school will ensure the member of staff responsible for food safety oversees appropriate levels of training for staff/volunteers, in-house or externally. (This is the headteacher, although for lunchtime – the school's cook will be responsible for day to day management / temperature taking – as they are appropriately trained.)

- All our kitchen staff have completed food safety training.
- They are responsible for recording the temperature of food as it is delivered and logging it.

### **Curriculum Activities**

- Food tasting – when starting school, a letter of consent for children to participate in any food tasting sessions, must be signed and returned to the school office
- DT – As part of the design and technology curriculum, food technology is an area which is taught. This will involve food tasting and creating their own meals. Consent from parents will be sought before the activity is taught.
- EYFS – As part of the EYFS Curriculum, there will be opportunities for children to explore and create different foods.

### **Breaktime and Lunchtime**

- Food brought in for break or lunch should be for the sole consumption of the pupil.
- Staff Food
- Any food brought into school by staff for their own consumption is not the responsibility of the school. The equipment provided i.e. fridge, cooker and microwave are used at their own risk. However, compliance to Health and Safety regulations will be adhered to by the school. Any member of staff who has any concerns about food safety should raise this matter with the headteacher.

### **Review**

Any cooking area will be part of the Risk Assessment annual review programme. This policy will be reviewed as part of the Health & Safety policy review.