



Safer Food and Hygiene



Document and Version Control

Document Title	Safer food and hygiene
Effective Date	September 2026
Policy Owner	Regional Manager
Policy Approver	Board of Directors

Version	Date	Amended by	Comments
V1	September 2026	S. Shilling	New requirements

Section	Changes Made

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This policy has been equality impact assessed and we believe that it is in line with the Equality Act 2010 as it is fair, it does not prioritise or disadvantage any pupil and it helps to promote equality across Our Pride, Our Joy in line with The Fierté Multi-Academy Trust.

Our Pride Our Joy is a suitable, clean, and safe place for children to be cared for, where they can grow and learn. We meet all statutory requirements for food safety and fulfil the criteria for meeting the relevant Early Years Foundation Stage Safeguarding and Welfare requirements.

3.63 Where children are provided with meals, snacks and drinks, these must be healthy, balanced and nutritious. To understand how to meet this requirement, providers must have regard to the Early Years Foundation Stage nutrition guidance. Fresh drinking water must always be available and accessible to children. (Early Years Foundation Stage Statutory Framework 2026)

Objectives

- We recognise that we have a responsibility and duty of care for those who work in and receive a service from Our Pride Our Joy, however, individual employees and service users also have responsibility for ensuring their own safety as well as that of others. Risk assessment is the key means through which this is achieved.
- All Our Pride Our Joy settings and Academy schools have a 'no nuts' policy which is adhered to. Where or if necessary, this is addressed with parents.
- Kitchen areas are kept clean and tidy for general hygiene and safety in food preparation areas.
- We provide nutritionally sound meals and snacks which promote health and reduce the risk of obesity and heart disease that may begin in childhood. Meals are prepared by the Academy School Catering Team on school premises.
- We ensure that children are supervised at mealtimes and that children are within sight and hearing of a member of staff at all times, and where possible staff are sat facing children when eating to ensure they are eating in a way that prevents choking. Additionally, this supports staff to prevent food sharing and be aware of any unexpected allergic reactions.
- We ensure that there is always a qualified Paediatric First Aider present in all rooms when children are eating.
- If a child experienced a choking incident that required intervention, practitioners will record details of where and how the child choked and ensure parents/carers are aware.

- The Academy catering team follow the main advice on dietary guidelines and the legal requirements for identifying food allergens when planning menus based on the four food groups:
 - meat, fish, and protein alternatives
 - milk and dairy products
 - cereals and grains
 - fresh fruit and vegetables.
- Following dietary guidelines to promote health also means taking account of guidelines to reduce risk of disease caused by unhealthy eating.
- Parents/carers share information about their children's particular dietary needs and allergies with staff when they enrol their children and on an on-going basis with their key person. This information is shared with all staff who are involved in the care of the child or the preparation of food.
- Our Pride Our Joy ensures that all staff are aware of the symptoms and treatments for allergies and anaphylaxis and the differences between allergies and intolerances which may develop at any time.
- Allergen and Anaphylaxis training is completed annually to ensure updates are current.
- Foods provided by the kitchen for children have any allergenic ingredients identified on the menus.
- Care is taken to ensure that children with food allergies and intolerances do not have contact with food products that they are allergic to. This involves have a specific colour plate and cup for use in the nursery setting to reduce the risk of any cross contamination.
- We notify Ofsted of any food poisoning affecting two or more children in our care as soon as possible and at least within 14 days.
- Care Plans are completed for each individual child who has a food allergy or specific dietary requirement. This is shared with parents for their approval.
- Children wear coloured bands when collecting their lunches to identify their menu option. Children with allergies also wear white bands.
- Kitchen staff are provided with copies of care plans for all children with dietary needs or requirements. This information is also stored on Arbor.
- All settings have spare EpiPens on site should an allergic reaction require one.

- Should a parent wish to speak with the Catering Lead for the Trust this can be arranged.

Contact details are -

Laura Carr LCarr@fierte.org

Legal references

Regulation (EC) 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs.

Food Information Regulations 2014

The Childcare Act 2006

Further guidance

Safer Food Better Business for Caterers (Food Standards Agency)

Food allergy - NHS

Anaphylaxis - NHS

Weaning - Start for Life - NHS

Help for early years providers: Food safety

Early Years Foundation Stage Nutrition Guidance

Example Body