

Food Hygiene and Nutrition

All members of the team are required to complete food and safety hygiene as part of there induction. All team members are all required to complete health and nutrition in Early Years along with nutrition for under 5's. All courses are available to all team members via their own Noodle Now account which they receive login details to during their induction.

General

Follow basic food hygiene standards through appropriate training-reviewed
every 3 years
Fridges to be cleaned regularly and cleaned out weekly
Microwave to be cleaned after every use
Oven to be cleaned weekly
Freezer to be cleaned weekly
Shelving/cupboards to be cleaned weekly
Fridges/freezer temperatures to be taken each morning
Food must be covered, labelled with a date-food served and not used immediately to be cooled appropriately and placed in the fridge - if not, food must be discarded immediately
Blended food to be kept in an airtight container with a label and date
Surfaces to be cleaned with anti-bacterial spray, using a blue cloth
Cloths to be washed daily
No children permitted in the kitchen unless for supervised cooking activities
Balanced, healthy menu provided and rotated regularly
Nutritious snacks daily
Children are not rushed to eat their food
We encourage children's independence during snack and mealtimes and encouraged the make choices
Fresh drinking water provided throughout the day
Individual dietary needs are catered to and labelled clearly
We provide cultural foods celebrating one another's backgrounds
Staff must maintain high standards of cleanliness ensuring they are washing their hands before preparing and handling food
Children encouraged to maintain hygiene practices such as hand washing
Mealtimes should be considered a social opportunity where staff can join them eating a healthy meal alongside the children, setting a good example
We set an example of good drinking habits by not drinking sugary/energy drinks in front of the children, any drinks which are not water must be in a bottle which
doesn't show its contents and kept out of sight



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We assist in the weaning stages alongside parents		
Formula is made as and when a baby needs, following their home routines- this must be cooled to body temperature and a safe drinking temperature		
We only use recently boiled water for formula – boiled water must be used for all children under 6 months (left no longer than 30 minutes, we will not use cooled boiled water and reheat it)		
Bottle contents to be disposed of after 1 hour		
Bottles and teats to be cleaned with hot soapy water and sterilised (any children with intolerances/allergies to have a separate bottle brush and steriliser)		
Labelled breast milk to be kept in the fridge		
Dummies to be cleaned and sterilised and kept in individual containers to avoid any cross contamination		
Sterilisers washed daily		

This policy was adopted on	Signed on behalf of the nursery	Date for review	
01/05/2025	Donna Thompson	01/05/2025	