



### **Food Hygiene**

**Milk:** Place the most recent delivery of milk at the back of the fridge and ensure that the most recent use by date is at the front. Any opened milk left at the end of the day i.e. partly used must be thrown away.

**Fruit:** Carrots – Peeled washed and cut into sticks

Apples – Washed, cored and cut into wedges

Grapes – Washed and cut in quarters

Cherry tomatoes – Washed and cut in quarters

Bananas – Cut with peel on

Pears – Washed, peeled, seeds removed and cut into wedges

Orange – Peeled segments

Any fruit showing signs of mould, spots or bruising must be thrown away.

### **Food for cooking**

Check allergy list

Cultural, religious, dietary requirements

Check sell by date

Any foods with a broken seal must be disposed of (do not keep)

### **Hygiene**

- Practitioners preparing snack must have completed Food Hygiene & Safety Level 2
- Wash cooking surface with hot soapy water / antibacterial spray to BS1267
- Children and adults to wash hands before cooking and handling food.
- After using nail brush leave bristles upright.
- When preparing food remove rings and watches etc.
- Do not handle food when you have a cold.
- Cover any cuts with a blue or green plaster.
- Empty waste bin when full and at the end of every day.

- Refrigerators - a thermometer should be placed in the warmest part of the fridge and the temperature checked and recorded once a day. The temperature should always be between 1c and 4c.
- Do not place hot food in the fridge.
- Use different cloths for tables and work surfaces.
- Clean tables before and after snack/lunch time.
- Encourage parents to use cool packs in their children's lunch boxes.
- Keep lunch boxes in a cool place out of sunlight and away from any radiators.
- Discourage children from sharing their lunch in case of allergies.
- Use separate knives for fruit and meat, also separate chopping boards to prevent cross contamination.
- Staff to wear disposable aprons when preparing snack.