



**Ofsted**  
Outstanding 2022



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## **FOOD MANAGEMENT POLICY**

Temperature of critical food items will be taken daily.

Individual dietary requirements will be respected.

Staff will set a good example of table manners.

Cultural differences in eating habits will be respected.

Conversation will be encouraged but no shouting.

Children will be encouraged to say please and thank you and to sit still.

Any child who shows signs of distress will have his / her food removed without any fuss.

Children who are slow eaters will be given time and not rushed.

Quantities will take into account the ages of the children.

Children will be encouraged, where reasonably possible; to wait until everybody has finished before starting their sweet or leaving the table.

If a child does not finish his / her first course he / she will be given a small helping of dessert.

No smoking will be allowed on the premises.

The kitchen fan must be switched on when cooking.

Use only the hand-washing sink for washing hands.

Raw meat to be kept on the lower shelf in the fridge.

All left overs to be disposed of.

Never use fingers to taste food.

Use cutlery only once for tasting food.

Cooked food must be cooled before being put in the fridge, a maximum of 90 minutes cooling time.

Wrap, label and date any cooked, stored food.

Dry food stock must be used in rotation.

Observation to use by dates must be made to chilled and fresh food daily.

Do not blow into paper bags to open them.

All frozen food must be thoroughly defrosted before cooking.

All cooked food is to be covered and away from a window or waste bin.

Food particles and spillages should be removed from work surfaces and floors.

Do not place food where cleaning is taking place.

All dented or rusty tins to be thrown away.

Remove all rings and wash hands thoroughly using the antibacterial soap and warm water before the preparation of food. Hands to be dried with disposable paper towels.

Long hair to be tied back.

The fridge to be cleaned weekly.

Any spillages in the fridge to be cleaned immediately.

Cuts and grazes must be covered using coloured, waterproof dressings.

**The Parachute club will notify Ofsted of any food poisoning affecting two or more children**

**Reviewed 28/04/2016**

