



Food Safety & Hygiene Policy

Kids Adventure Days is committed to providing a safe, healthy, and hygienic environment for all children during our cookery sessions and any activities involving food. We recognise our responsibility to ensure that all food offered, prepared, and handled within our provision meets the highest standards of safety and complies with all relevant legislation.

We aim to create an enjoyable learning experience around food while maintaining rigorous procedures that protect children from the risk of illness, allergic reactions, and poor food hygiene practices. All staff involved in food preparation understand their vital role in maintaining these standards.

Commitment to Safe Practice

Kids Adventure Days follows the guidance set out by the **Food Standards Agency (FSA)**, including the Safer Food, Better Business framework.

Any setting used for food preparation is maintained to meet appropriate hygiene requirements, with regular cleaning schedules in place.

All staff who handle or prepare food must:

- Complete recognised **Food Hygiene & Safety Training**.
- Demonstrate consistently high standards of personal hygiene.

- Adhere to our internal food procedures and Ofsted expectations.

Any member of staff who is unwell or displays symptoms of infection will **not** be permitted to handle food.

Staff Hygiene Requirements

To minimise risk and ensure the safe handling of food, staff must follow strict hygiene practices, including:

- Washing hands thoroughly with warm water and antibacterial soap **before and after** handling food, after using the toilet, or after assisting a child.
- Using disposable gloves where appropriate.
- Wearing clean, disposable aprons during food preparation.
- Removing jewellery and watches before handling food.
- Keeping fingernails short, clean, and free from varnish or acrylics.
- Covering cuts or sores with waterproof dressings.
- Ensuring raw and ready-to-eat foods are handled separately to prevent cross-contamination.
- Ensuring children wash their hands before participating in any cooking activity.

Food Preparation Procedures

All food prepared or served during club sessions must be handled safely and hygienically. Staff must:

- Use clean and sanitised equipment, utensils, and surfaces.
- Use separate chopping boards and utensils for raw and cooked ingredients.
- Wash all fruit and vegetables thoroughly before use.
- Ensure food is cooked thoroughly and checked for appropriate internal temperature where relevant.

- Avoid preparing food if feeling unwell, especially with symptoms of sickness or diarrhoea.
- Ensure children are supervised at all times when involved in cookery activities.

Storage & Temperature Control

To maintain food safety:

- All food must be stored at appropriate temperatures.
- Fridge temperatures are checked and recorded **daily**.
- Any food that has passed its *use-by date* is immediately disposed of.
- Food must remain covered and sealed when not in use.
- Perishable ingredients must be refrigerated promptly.

If temperature fluctuations are recorded without a clear explanation, the equipment will be checked and replaced if necessary.

Cleaning & Maintenance

Cleanliness is essential to prevent contamination. The following routines are in place:

- Fridges are cleaned weekly with warm, soapy water.
- Freezers are defrosted and cleaned monthly.
- All food preparation surfaces are cleaned before and after use with antibacterial spray and disposable cloths.
- Utensils, bowls, and chopping boards are washed with hot soapy water and thoroughly sanitised.
- Equipment is replaced when damaged or unable to be cleaned effectively.

Allergies & Dietary Needs

We take allergies extremely seriously. To ensure safety:

- Parents must declare all allergies, intolerances, and dietary requirements during registration.
- Staff check the allergy list **every session before food handling begins**.
- Staff ensure that children with allergies do not come into contact with restricted ingredients.
- Ingredient lists are reviewed for hidden allergens.
- Separate equipment may be used when preparing allergy-safe options.
- No food is offered to a child unless it has been checked and deemed safe for them.

In case of allergic reaction, staff will immediately follow emergency procedures outlined in the child's care plan and contact emergency services if necessary.

Children's Participation

Cookery club is designed to be a fun, educational experience. We encourage children to take part safely by:

- Teaching them basic hygiene, such as washing hands, tying hair back, and using utensils correctly.
- Supervising all activities involving heat, knives, or electrical equipment.
- Ensuring tasks assigned to children are age-appropriate and safe.

Monitoring & Review

Kids Adventure Days reviews this policy annually, or sooner if legislation changes or concerns are identified.

Staff are reminded regularly of their food safety responsibilities during supervision and team meetings.