



## **Food Safety & Hygiene Policy**

**Designated Safeguarding Leads (DSL): Zara Bouait & Nick Komey**

**Emergency Contact Number: 07555 539376**

**Emergency Backup (Westminster MASH): 020 7641 4000**

**Last Reviewed: May 2026 | Next Review: September 2026 (to align with annual KCSIE updates)**

### **Core Safety Commitments & Legislation**

Kids Adventure Days ensures all food offered or handled during our after-school cookery sessions, snack times, and holiday programs meets strict statutory requirements. We fully comply with the Food Safety Act 1990, Food Information Regulations 2014, and follow the Food Standards Agency (FSA) Safer Food, Better Business framework.

### **Strict Allergy Management & Natasha's Law**

**Nut-Free Setting:** Due to the prevalence of severe anaphylaxis among children, Kids Adventure Days operates as a strict, total nut-free zone. No products containing nuts or packed in environments handling nuts are permitted.

**Pre-Packed Foods (PPDS):** In compliance with Natasha's Law, any food prepared and packaged on-site before a child orders/selects it must be clearly labelled with the full ingredient list and explicit allergens highlighted (e.g., bold, italics, or distinct colour).

**Verification:** Staff cross-reference the site's live allergy registry before every single food session. No child is served food unless the ingredients have been verified against their specific registration file

## **Staff Hygiene Requirements & Illness Triggers**

To eliminate cross-contamination and foodborne pathogen risks, all food-handling staff must:

Possess a valid, accredited Level 2 Food Hygiene and Safety certificate

Wash your hands thoroughly with warm water and antibacterial soap before and after handling food.

Wear fresh disposable aprons and gloves during preparation, remove jewellery/watches...

**The 48-Hour Sickness Rule:** Any staff member or volunteer displaying symptoms of vomiting or diarrhoea is strictly barred from handling food. They cannot return to food tasks until they are completely symptom-free for 48 hours.

## **Choking Hazards & Age-Appropriate Tasks**

**Food Preparation Discs:** For children aged 5–7, high-risk choking items like grapes, cherry tomatoes, and large berries must be sliced lengthwise into quarters before serving or cooking.

**Sharp Utensil Control:** Children participating in cookery sessions are closely supervised. Children aged 5–6 may only use plastic or serrated safety knives under direct 1-to-1 supervision. Sharp kitchen knives are restricted exclusively to staff use or closely monitored older children (ages 9–11).

## **Storage, Temperature Control, & Maintenance**

**Daily Log Keeping:** Refrigerator temperatures are measured and recorded daily to ensure they remain below 5°C.

**Cross-Contamination:** Raw and ready-to-eat elements are stored separately. Perishable items are immediately returned to refrigeration.

**Chemical Separation:** All chemical cleaners or sanitising sprays used on prep surfaces must be kept in a locked COSHH cupboard away from any food storage zones.

## **External Support & Reporting Contacts**

Westminster Environmental Health Team: 020 7641 6000

Food Standards Agency (FSA) Advisory: 0330 332 7149

Emergency Medical Services (Anaphylaxis/Choking): 999