



Preparation of Food Policy

Purpose

To set out the Tyggwhistle policy on all aspects of health and relating to the safe purchase, preparation and storage of food.

Why do we need a policy?

- To ensure that all participants, their parents and carers, staff at the school, and other stakeholders are kept free from harm by minimising the 4C food related risks:
 - Cross contamination;
 - Cleaning of food preparation areas;
 - Chilling of food and;
 - Cooking of food.
- To ensure that any residual risks that cannot be mitigated, are clearly communicated to all stakeholders so they can make informed judgements about the risks to which they are exposed.
- To ensure that all stakeholders are informed about the role they play in planning for and responding to risks.

How will we manage risk?

The school will:

- Follow all recommended guidelines for the safe storage and preparation of food.
- Ensure that all personnel involved in the purchase, storage and preparation of food have an appropriate food hygiene qualification.
- Prepare a food hygiene plan based on the Hazard Analysis and Critical Control Point (HACCP) principles.
- Ensure it is aware of participant's allergy profiles and respond appropriately to prevent cross-contamination.

This policy was implemented on **January 1st 2019**

The policy will be reviewed and updated in **January 2020**.

How will we action this policy?

- Through training and certification of staff;
- Through a detailed self-evaluation and review of food procedures using the Safer Food, Better Business pack provided by the Food Standards Agency.
- Through the placement of food hygiene posters to remind staff of key recommendations.
- Through food preparation procedures which embed food hygiene in to the planning process.