

Food Safety Policy

The Kidz Lounge is committed to ensuring that safe and healthy practices relating to the storage, preparation and serving of food are followed at all times.

All staff involved in food preparation and handling are expected to maintain high standards of personal hygiene. Any member of staff displaying signs of illness or infection will not be permitted to handle food.

The Kidz Lounge follows the guidance set out within the Food Standards Agency's *Safer Food, Better Business* framework and is registered as a food business with the local authority. The Club is subject to inspection by Environmental Health Officers to ensure that appropriate health and hygiene standards are maintained.

All staff involved in food handling receive appropriate food hygiene and food safety training.

Food Preparation and Hygiene

When preparing and handling food, staff will follow current food hygiene legislation and best practice guidance, including:

- Washing hands thoroughly with anti-bacterial soap and hot water before and after handling food and after using the toilet.
- Using clean disposable cloths for cleaning tasks.
- Using the correct colour-coded chopping boards to prevent cross contamination (for example, red boards for raw meat).
- Not participating in food preparation if they are unwell or showing symptoms of illness.
- Ensuring all fruit and vegetables are thoroughly washed before serving.
- Removing jewellery, including rings, watches and bracelets, before preparing food.
- Covering any cuts, spots or sores on hands or arms with a waterproof dressing.
- Keeping fingernails short, clean and free from nail varnish or false nails.

Food Storage

All food is stored in accordance with safe food handling procedures and at the correct temperature to minimise the risk of food poisoning and maintain food quality.

- Fridge and freezer temperatures are checked and recorded daily as part of the Club's environment and safety checks.
- Any unexplained temperature fluctuations will be investigated immediately.
- Where equipment is found to be faulty or unreliable, it will be repaired or replaced as necessary.

Cleaning Procedures

The Club maintains high standards of cleanliness within all food preparation and storage areas.

- The fridge is cleaned thoroughly on a weekly basis using warm soapy water and appropriate cleaning products.
- Food is regularly checked for freshness and any items past their use-by date will be disposed of safely.
- Freezers are defrosted and cleaned at least once per term.
- Food preparation surfaces are cleaned after use using anti-bacterial cleaner and disposable cloths.
- Chopping boards are washed thoroughly after use with warm soapy water, anti-bacterial cleaner and rinsed thoroughly.
- Appropriate procedures are always followed to reduce the risk of cross contamination.

Allergies and Dietary Requirements

The Kidz Lounge recognises the importance of managing children's dietary requirements and allergies safely.

- Information regarding allergies, intolerances, dietary requirements and medical needs is obtained from parents/carers during registration and recorded on the Club's booking system.
- Staff are made aware of all children with allergies or dietary requirements.
- Reasonable steps are taken to prevent cross contamination and ensure children only receive food that is safe for them to eat.
- Parents/carers are responsible for informing the Club of any changes to their child's dietary or medical needs.

Written in accordance with the Food Safety Act 1990, Food Hygiene Regulations 2013 and the Statutory Framework for the Early Years Foundation Stage (2021).