



# Food standards policy

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<b>Policy Review Date:</b>	January 2027	Headteacher: Nitash Odedra	<i>N. Odedra</i>
<b>Ratified by Governing Body:</b>			
Chair of Governors: Sue Welford		Insert Signature	<i>Sue Welford</i>

This policy sets out the expectations of food provision provided and consumed in school including before, during and after school and on school trips and extra-curricular events.

This guidance has been written to reflect the School Food Standards. The policy supports Ofsted's commitments to assess pupils' knowledge of how to keep themselves healthy and our school's ethos of healthy eating.

The policy applies to all staff, pupils, parents, governors and partner agencies working within school.

### **Break time:**

Foundation Stage and KS1 children are provided with free daily fruit or vegetables as part of the Government scheme.

Toast is sold at breaktimes, KS2 children can also bring fruit from home.

### **Lunchtime:**

Children in Foundation Stage and KS1 fall under free universal infant school meals. Children who are eligible and whose parents have applied can receive free school meals. Staff/ visitors and KS2 children will pay a small charge. Hot meals are provided by Leicester City Catering and they employ their own staff.

Children/ adults can also bring a healthy lunch from home.

### **Curricular activity, which involve food:**

A range of extracurricular food clubs are offered on a termly basis to all students, run by staff who hold a valid level 2 award in Food Safety, as part of the school's extracurricular programme.

Food and nutrition is taught at an appropriate level throughout each key stage in design and technology and science.

### **Special dietary requirements:**

The school will endeavour wherever possible to accommodate students' specialist dietary requirements including allergies, intolerances, religious or cultural practices.

### **Delivery and storage:**

Staff, whether collecting food or accepting a delivery must ensure food is in good condition, e.g. no open packets or tins. No broken seals and all produces are in date.

Receipts for food must be kept in school so they can be traced.

Food needs to be stored as per the instructions on the packaging.

### **Refrigerators and freezers:**

Fridge/ freezers are used where necessary and are in good working order.

### **Preparation of food:**

- Wash hands before and after handling food, after breaks, after the toilet.
- Ensure children wash their hands before handling food.
- Do not sneeze or cough near food.
- Ensure work surfaces, kitchen utensils and chopping boards are clean
- Tie back or cover long hair.
- Wear clean clothing.

### **Suitable facilities for cooking/ preparing food:**

- Chopping boards are available
- Pots, pans, utilities, cutlery and crockery are available to use.
- An oven, hob and microwave are available to use which have been PAT tested.

### **Cooking food:**

- Following the 5 food safety rules:
  1. keep clean
  2. separate raw and cooked
  3. cook thoroughly
  4. keep food at safe temperatures
  5. use safe water and raw materials.

### **Cleaning:**

The staffroom and technology kitchen will be hoovered and bin emptied regularly. It is the responsibility of staff to ensure they clean up after themselves using the disinfectant spray. Washing up liquid is supplied and a dishwasher is available to use. Dishcloths and tea towels are changed daily to avoid any bacteria growing on the material.

### **Disposal of Food Waste:**

Food is disposed of in the appropriate way by outside catering staff. Food that is brought in by pupils and staff is also disposed of appropriately. Bins for recycling and general waste are provided and these are emptied daily and collected weekly.