



Food Hygiene

Food Safety – protect food from anything that could harm children’s health and well-being.

Therefore introduce appropriate food safety procedures.

Food Hygiene – make sure that food is free from contamination, wholesome and safe to eat and drink.

Reasons for illness/injury

Poor temperature control
Cross contamination
Lack of handwashing
Badly maintained equipment
Procedures not followed
Incorrect storage
Contaminated ingredients
Ignorance about dangers
Untrained staff

Prevention

Best practice
Thorough cleaning
Equipment maintenance
Pest control measures
Personal Hygiene

Food safety risk assessment
Reporting procedures (sickness/accident)

and

Control

OVER ALL ELEMENTS including
Receiving
Preparing
Holding
Handling

Selecting suppliers
Proper Refrigeration
Safe
Sickness records

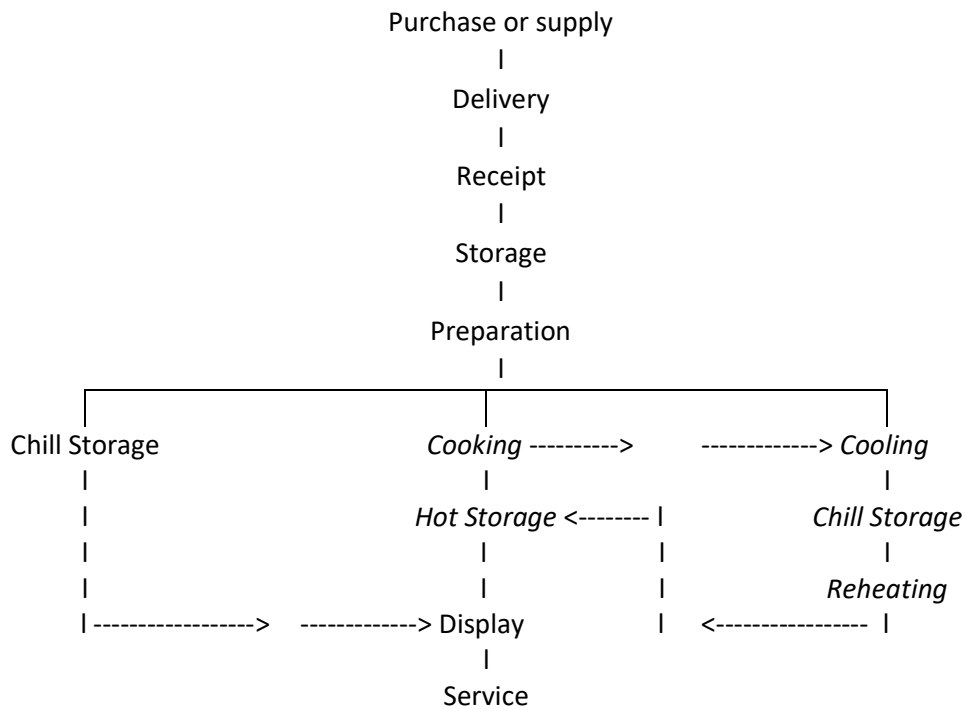
Hazard Analysis and Critical Control Point

7 Principles

- 1 Analysis of Hazards – Flow Diagram – Specific Control Measures
- 2 Identify most important point in process for controlling the Hazard Critical Control Points
CCPs
- 3 Set Critical Limits
- 4 Establish Procedures to monitor controls

- 5 Take immediate corrective action when unsafe food is produced
- 6 Establish verification procedures
- 7 Establish record keeping

Principle 1 – Analysis



Principle 2 – Critical Control Points Identified

Date, Temperature, Time

Principle 3 - Critical Limits Defined

- Disinfect using correct strengths
- *Hot foods cooled in 90 min*
- *Cook foods to 75°C*
- *Holding hot food 63°C*
- Holding cold food 5°C in Fridge, under 8°C in a display cabinet

Principle 4 – Monitoring

Use senses + checks >

Temperature
Dates
Time

Principle 5 - Take corrective action

Step 1 – Test -> accept or reject

Step 2 – Investigate why failure – who/what responsible

Step 3 – Take action so failure doesn't happen again

Principle 1 – Analysis

<i>Purchase or supply</i>	
<i>Monday, Friday</i>	Cool Milk Milk
	Sainsburys
<i>Weekly</i>	Bread Apples Carrots Cucumber
<i>As required</i>	Cheese Tinned Tuna Jam Marmite Margarine spread Breadsticks Biscuits Popcorn

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Delivery Milk onto doorstep
All else via Mrs Freeth

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Receipt

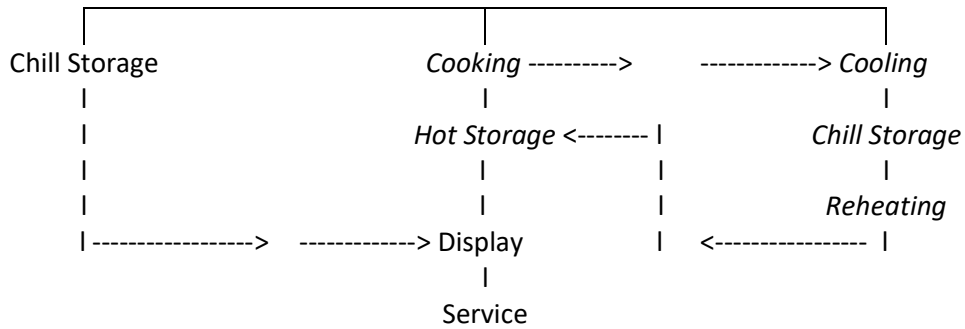
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Storage

Freezer	Refrigerator	Dry, Cool Cupboard
Bread- short life bread not required immediately	Milk Cheese Apples Carrots Cucumber Margarine spread Bread – short life bread Jam – once jar opened	Bread – long life bread Breadsticks Biscuits Popcorn Marmite Tinned Tuna

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Preparation

Prepare sandwiches on the morning of use
Prepare apples, breadsticks, biscuits, popcorn at time required
Staff holding Food Hygiene Certificates
Staff wash hands then wear gloves, aprons, hair tied back
Sandwiches prepared on white preparation board
Sandwiches made using bread, margarine spread, filling
Placed on plate and covered with clingfilm
Store sandwiches between 5°C in Fridge, under 8°C in a display cabinet

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Principle 2 – Critical Control Points Identified

Date	Always choose nearest best before date/use by date to use first Always check dates of food before use Weekly check to ensure foods nearing bb date used
Temperature	Check Refrigerator temperature daily
Time	

Principle 3 - Critical Limits Defined

- Disinfect using correct strengths – COMMERCIALY PRODUCED ANTIBACTERIAL SPRAY
- *Hot foods cooled in 90 min*
- *Cook foods to 75°C* }
- *Holding hot food 63°C*
- HOLDING COLD FOOD 5°C IN FRIDGE, UNDER 8°C IN A DISPLAY CABINET

Principle 4 – Monitoring

Use senses + checks >

Temperature
Dates
Time

Principle 5 - Take corrective action

Step 1 – Test -> accept or reject

Step 2 – Investigate why failure – who/what responsible

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Principle 6 – Establish Verification process

- Implement controls
- Monitoring that it works
- Corrective action taken when necessary
- Continual review and improvement

Principle 7 – Establish procedures for record keeping

- To evidence the control system
- To enable identification of improvements
- To ensure corrective action has been taken.