

STATEMENT OF INTENT

At Totterdown we regard snack times as an important part of the setting's session/day. Eating represents a social time for children and adults and helps children to learn about healthy eating.

Aim

At snack times, we aim to provide nutritious food, which meets the children's individual dietary needs.

Methods

- Before a child starts to attend the setting, we find out from parents their children's dietary needs, including any allergies.
- We record information about each child's dietary needs in her/his registration record and parents sign the record to signify that it is correct. It is the responsibility of parents/carers to update records with any changes.
- We display current information about individual children's dietary needs so that all staff and volunteers are fully informed about them.
- We implement systems to ensure that children receive only food and drink that is consistent with their dietary needs and preferences as well as their parent's wishes.
- We provide nutritious food at all snack times, avoiding large quantities of saturated fat, sugar and salt and artificial preservatives and colouring.
- We include foods from the diet of each of the children's cultural backgrounds providing children with familiar foods and introducing them to new ones.
- We do not provide food containing nuts or nut products and are especially vigilant where we have a child who has a known allergy to nuts.
- We require staff to show sensitivity in providing for children's diets and allergies. Staff do not treat a child's diet or allergy as label for the child or make a child feel singled out because of his/her diet or allergy.
- We organise meal and snack times so they are social occasions in which children and staff participate, however, children are allowed to choose when they would like to have their snack and self-select. Staff consume hot drinks away from the table where the children are having snacks for safety.
- We use snack times to help children develop independence through making choices, serving food and drink, and feeding themselves.

- We provide children with utensils that are appropriate for their ages and stages of development and that take account of the eating practices in their cultures.
- We have fresh drinking water constantly available for the children. We inform the children they can self-select water at any time during the session/day.
- We inform parents who provide their children with food, about the storage facilities available in the setting.
- In order to protect children with food allergies, we have rules about children sharing and swapping food with each other.
- For children who drink milk, we provide semi skimmed pasteurised milk.

In our Policy, we incorporate the following Food Safety Management System:

Purchase

- Children pay 50p per session for fruit/snacks.
- Snack food is purchased from supermarket once a week. Packaging is checked for any damage.
- Food is stored in a fridge, cupboard or tin dependant on what it is.
- Milk is delivered weekly by 'Coolmilk'.
- Delivery and state of fruit and milk is recorded on HACCP forms

Chilling

- Fridge temperature should be 8 C or below
- Daily visual checks using thermometer placed in fridge
- Washed fruit needs to be stored above unwashed

Preparation:

- All staff are trained in Level 2 food hygiene.
- Staff member preparing snack needs to wash hands with soap.
- Any cuts to be covered with a blue plaster
- Preparation area to be wiped down using hot, soapy water and then sprayed with anti – bacterial spray / wipes (check instructions for use).
- Fruit or veg to be washed separately.
- Fruit or veg to be chopped on a clean surface/ board. Children may help prepare some of the fruit/ veg on the clean green chopping board after washing their hands

Clearing away:

- Any waste to be thrown away
- Unused fruit and veg (where appropriate) to be wrapped and put in cupboard or tin - prepared fruit to be dated and put in the fridge.
- Dates to be checked on jars, tins etc – dispose of any out of date food

Equipment used to be washed in either hot, soapy water/ dish washer.

- Do not dry equipment – allow to drain and dry naturally
- Sides to be washed down with soapy water and wiped with anti – bacterial spray
- Staff member to wash hands
- Staff to be vigilante with respect to looking for signs of pest i.e. mice, cockroaches etc

Agreed by:

Shamira Lumsden,

Melissa Chantry

Claire Childs,

Diana Khatib

Review: July 2017

Amended: December 2017

STAFF ACKNOWLEDGEMENTS

I have read this policy and will adhere to it in future practice: