

Richmond Hillbillies Policies and Procedures 2020/2021

Richmond



Hillbillies

Food & Drink

Hillbillies are committed to providing healthy, low additive food and drink options for the children. The food and drinks are prepared and served within current food hygiene guidelines and care is taken to consider any dietary, religious and cultural requirements.

Healthy Eating

We try to avoid products with high fat and sugar contents and look for higher fibre options. We check and review products on an ongoing basis. The children are involved in choosing the snacks for the following week and the menu is displayed for all to see.

Fresh fruit/ vegetables are offered to the children every day.

Any input from parent/carers is very welcome.

Drinking water is available at all times.

No child is ever forced to eat or drink anything against their will though we do gently encourage children to try new food and drinks. Withholding food and drink is never used as a punishment

Any information about a child's dietary requirements and allergies are shared with staff to ensure the child's requirements are being met.

Food Safety

- All staff are encouraged to have an up-to-date Food Hygiene certificate. Food Hygiene training needs to be updated every 3 years.
- Food will be bought from reputable suppliers.
- Food will be frozen on day of purchase.
- Food will be stored as directed on packaging.
- Perishable foods will be refrigerated as soon as possible.
- Foods will be stored in the fridge carefully to avoid cross-contamination, raw foods at the bottom of the fridge, ready to eat foods at the top. Food will be kept covered and separate.
- Use only food within their date marks.
- Rotate stock, use in date order.
 - Heat high risk foods to a minimum of 75C for a minimum of 30 seconds
- Personal hygiene is paramount; hands must be washed before and after handling food or drink
- Cuts will be covered while at the club.
- The kitchen or kitchen area is strictly out of bounds for the children (unless taking part in a food activity and accompanied by staff as per risk assessment).
- Before preparing and serving snacks or food activities clean all surfaces and table covers, if used, with Sanitizer.
- The fridge and freezer temperature will be checked daily and recorded on the health and safety checklist (Fridge should be on or below 5C Freezer below -18C).
- The fridge and microwave will be cleaned weekly and as necessary.
- The correct sinks must be used for hand washing, pot washing and dirty washing. Aprons must be worn and disposed off.
- Long hair must be tied back during food preparation.
- Tea towels must be changed daily. Cloths weekly or before if needed.
- Ensure all staff and children wash their hands before eating and food activities and after using the toilet.
- Kitchen / kitchen areas, including bins, floors & cupboards, are to be kept clean and tidy.

Allergens

Care is taken to consider any dietary requirement of the children in our care. Parents are requested to list any allergies or dietary requirements on the child's registration form when starting at hillbillies, or updating information as it arises.

We check and review products on an ongoing basis.

Parent/carers can request information about our food products.

Quick guides on the fourteen allergens & information on food allergies & intolerances will be displayed on our fridge in the kitchen.

Covid 19

All up to date guidelines will be followed regarding providing breakfast & afterschool snacks & drinks.