



### Food safety

When preparing and handling food within the nursery staff are required to follow the food safety measures outlined below, to ensure that food safety standards are being maintained within the setting.

Safety measures to follow:

- Always wash your hands before touching or preparing food
- Wash hands with warm water and soap, rubbing backs of hands and between fingers. Rinse with clean water and dry hands thoroughly with a paper towel.
- Wear clean clothes
- Wear apron , gloves and long hair must be tied back
- Do not serve or prepare any food if you have been ill with vomiting or diarrhoea for 48 hours after your last bout.
- Please avoid coughing or sneezing over food
- All cuts must be covered with a bright coloured plaster
- All surfaces wiped with Milton
- All food to be stored correctly, and covered at all times.
- Any food opened to be recovered, with date of opening on, and used within recommended timescales.
- All food transported around the nursery must be covered
- All kitchens are kept clean and tidy (no handbags or carrier bags on the work surfaces)
- All kitchens are deep cleaned weekly, ensuring all cupboards and fridges are cleaned out and any out of date food discarded.
- Correct coloured chopping board must be used

Chopping boards colours:

1. **RED** Raw meats
2. **GREEN** Salad & Vegetables
3. **YELLOW** Cooked meats
4. **White** Dairy
5. **Brown** Vegetables
6. **Blue** Raw fish