



Food Safety Policy for Belgrave's After School Club (ASC)

Aims: To ensure we always follow safe and healthy practises around the storage, preparation and service of food.

Strategies

- The After School Club follows the guidelines set out "Safer Food, Better Business" and is registered with Chester West and Chester.
- The After School Club is inspected by the regulator and receives a rating independently from the school's kitchen.
- We serve food that complies with the guidance in "The Children's Food Trust". (This site is updated and is a useful resource.)

<http://www.childrensfoodtrust.org.uk/>

- Staff handling food will meet high standards of food hygiene. Food preparation to be completed by staff trained in food handling and hygiene.
- The school's cook is fully trained in food hygiene and completes the preparation of the food.
- School staff have Level 2 Food Handling Qualification and they support with the management of the food and contribute to the selection of food provided.
- Children with food allergies have a medical plan and their photo is on display inside the kitchen and in the staffroom with their medical plan.
- Food that meets the needs of the pupils with allergies or intolerances is ordered and stored in containers or sealed.
- Food to be stored in the fridge in the school's kitchen. This is cleaned weekly and temperatures are checked and recorded as part of the environmental checks.
- ASC food is kept on a separate shelf in the Edsential fridge by agreement with Edsential.
- The school's cook has a separate contract for the preparation of food for the ASC and the food for the ASC is purchased from local supermarkets and delivered directly to the school and then stored in the school's kitchen/fridge and store room.
- Fruit and vegetables are washed before being served.
- Staff ensure that their hands are washed with antibacterial soap and hot water before food is handled.
- Food spills are wiped using disposable cloths.
- Food preparation surfaces are cleaned with anti-bacterial cleaner approved by Edsential.

The Belgrave ASC has two sessions; the first until 4:15 and the second until 5:30. The first snack is at approx. 3:45 and the second at 4:30. To provide children with a nutritious balance of food at ASC we will serve mainly fruit based snacks at the first session and mainly bread/pasta based snacks during the second session. The second snack will be served cold.

We will ensure that there is variety and that the food is compliant with "The Children's Food Trust" guidance.

The second session snack will be prepared by the school's cook. This snack will be kept in the school's kitchen ready for the staff (school's teaching assistants) to serve to the pupils. The pupils will have their snack sitting at a dining table that has been cleaned by school's staff.

Examples of food served at ASC that follow the recommendations from The Children's Food Trust

First Session Snack	Second Session Snack
Yogurt or Fromage Frais	Filled pitta pockets: may be filled with salad, cheese etc.
Apples	Sandwiches: both brown and white. Fillings may be tuna, cheese etc.
Tangerines	Pizza
Peaches	Bagels
Dried fruit in individual sealed packets e.g. raisins	Pasta served with cheese etc.
Plain raisin/currant bread	Quiche
	Filled wraps

Water is available at all times. Children will be served a drink with the snack.

Date Policy adopted: 1.2.18

Due for Review : January 2019

