

TRINITY SCHOOL



Food and drink and food hygiene policy

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First Revision:

Second Revision:

Third Revision:

Fourth Revision:

Signed: _____ (Chair of Governors)

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This Policy is intended to ensure that the Governors' Vision and Aims are delivered, as set out below:

Trinity School Vision

- Leading Excellence in SEND Provision
- Ensuring Outstanding Person-Centred Achievement
- Including Everyone in Meaningful and Safeguarded Life

Purpose

Food prepared and served is safe to eat and prepared hygienically

Guiding Principles/Ethos

Trinity School is dedicated to promoting healthy eating. We aim to enable all pupils to become as independent as possible and make informed choices about the food they eat. We consider healthy eating, cooking and self-feeding to be important life skills that our pupils will develop throughout their time with us. A proportion of our pupils will encounter feeding and nutrition difficulties due to their learning needs or medical conditions. It is important that we support these pupils with a range of strategies from both internal and external specialists where necessary. This will be achieved using a whole school approach to food and healthy eating as documented in this whole school food policy.

Aims

- To promote healthy eating, as part of healthy lifestyle, for all pupils across all age phases
- To make healthy eating inclusive for all our pupils regardless of race, cultural background, gender, physical or cognitive ability
- To respect and adhere to the cultural and religious food preferences of each pupil
- To enable staff to support children and young people with basic food hygiene practices.
- To equip staff with an understanding of basic food hygiene for all events where food is central
- To sustain a vibrant curriculum that has food at its heart by ensuring food safety at all times – for example, breakfasts and snack time in class and at Extended Schools activities, food technology and catering lessons, mini enterprise and charity cake sales, and when serving packed lunches in class.

Scope

This policy applies to the whole school and all staff will be responsible for its implementation.

Agreed Procedures/Guidelines

- Pupils at Trinity school will have access to either a school dinner or a packed lunch. Pupils in reception, year one and year two are entitled to a free school meal. School dinners prepared on site comply with regulations set out in the school food standards document
- Policy on Food Hygiene shared and understood by staff across whole school on an annual basis and certificates held by:
 - Food Technology managers in each phase of the school
 - Catering Tutor in FEC
 - LLC manager and Keyworkers
 - Midday supervisor
- Annual training/refreshers on basic food hygiene led in each phase by relevant trained person.
- Food preparation and service areas subject to scrupulous daily cleaning by cleaners with awareness that any sign of vermin should be reported to the site team. Reports of vermin leads to shutting down food prep and service in that area until clear.
- Cleaning routines established and shared between Cleaners and Phase staff.
- Phase staff implement cleaning of food prep/service areas, including classroom group tables as appropriate, before and after use.
- Phase staff implement cleaning routines for ovens, microwaves, toasters and fridges/freezers weekly via a rota drawn up by Phase managers.

- Checks on fridge temperatures, i.e. below 5 degrees, carried out and recorded weekly -logs kept close by the relevant equipment and reviewed/signed off weekly by Phase managers
- Agreed hygiene routines carried out prior to and following Catering/ Food Technology lessons, breakfast, snack and lunchtimes - class teams well informed by training; well supplied with appropriate cleaning resources.
- Staff well-informed about cross- contamination issues and supplied with appropriate cleaning resources/storage/hand washing and food washing facilities.
- Staff purchase ingredients from reputable suppliers, store appropriately and use within use-by dates.
- Packed lunches - Appropriate storage provided for packed lunches – i.e. fridge for meat/leftovers, and scrupulous checking and recording of food temperature prior to serving. Any heated/reheated food must be heated to a minimum of 75 degrees and temperature checked using a food probe. Temperatures recorded daily.

Monitoring/How do we know this approach is working?

- Food prep and eating areas remain visibly clean, tidy and free from vermin
- Any minor issues are raised with VA or food hygiene trained staff
- Any significant issues are raised and addressed at termly health and safety meetings
- Staff are compliant with food hygiene logs and these are stored and available for monitoring by staff with food hygiene training
- Environmental health checks and Quality Assurance visits.