

Clwb Penmorfa  
Registration Number: W1400002698



## CLWB PENMORFA FOOD HYGIENE POLICY

Clwb Penmorfa ensures the practice of storing, preparing and serving food meets (or exceeds) regulations for a food provider. We do this by:

- Requiring identified members of staff to attend food hygiene training.
- Following recommendations in Welsh Government Food and Health Guidelines for Early Years and Childcare Settings (2009)
- Ensuring staff wear appropriate clean clothing and wash their hands before handling food.
- Providing separate sinks for food preparation and hand washing in line with Food Standards Agency requirements.
- Ensuring the kitchen area is free from contamination such as infestation of rodents, flies, etc.
- Maintaining separate cleaning materials for kitchen and toilet areas.
- Ensuring appropriate hygienic handling and disposal of waste in covered bins that are not within reach of children.
- Keeping tea towels and hand towels for kitchen use separate and washed between sessions.

- Cleaning kitchen utensils after use and storing them in a dust-free place such as a closed cupboard or drawer.
- Including kitchen usage in the premises and equipment risk assessment so that damaged work surfaces cracked or chipped china are not used.
- Preparing raw and cooked food in separate areas.
- Keeping food and drink covered and at the appropriate temperature.
- Asking parents/carers to supply any food and drinks in appropriate containers so that it can be stored until use at appropriate temperatures.
- Serving food and drink at a temperature and consistency that is safe and suitable for consumption.
- Serving any food and drink that requires heating immediately so that it is not left standing. No food or drink is reheated.
- Washing fresh fruit and vegetables thoroughly before use.

#### Food as an activity

When cooking or handling food as an activity, Clwb Penmorfa takes full account of the above.

Amended March 2024

Review Date March 2025