



Food Safety Policy

Bumble & Bloom Childcare · Compliant with EYFS September 2025

This policy sets out how food is stored, prepared, cooked and served safely to protect the children in our care from foodborne illness and allergen exposure.

Registration and training

- The setting is registered with the local Environmental Health Department as a food business.
- Charlotte holds an up-to-date Level 2 Food Safety and Hygiene certificate and refreshes training every three years.
- Any assistant handling food receives food hygiene training before working unsupervised.

Personal hygiene

- Hands are washed thoroughly with soap and warm water before handling food, after using the toilet, after nappy changes and after handling raw ingredients.
- Clean aprons are worn during food preparation and long hair is tied back.
- Anyone with vomiting, diarrhoea or an infectious skin condition does not handle food and stays away for at least 48 hours after symptoms stop.

Kitchen and equipment

- Food preparation surfaces are cleaned and sanitised before and after use.
- Colour-coded chopping boards are used to separate raw and ready-to-eat foods.
- The kitchen is kept free of pests; bins are lidded and emptied daily.

Storage and temperature control

- Fridge temperature is kept at or below 5°C and freezer at or below -18°C; temperatures are monitored and recorded daily.
- High-risk foods are date-labelled, stored covered and used within their use-by date.
- Raw meat and fish are stored below ready-to-eat foods.

Cooking, cooling and reheating

- Food is cooked to a core temperature of at least 75°C and reheated only once, to at least 75°C.
- Hot food that is not served immediately is cooled within 90 minutes and refrigerated.
- Food brought in from home (packed lunches, milk, weaning food) is stored appropriately and returned uneaten so parents can review portions.

Allergen management

- Allergen information is recorded for every child at registration and displayed in the kitchen.
- Meals and snacks are checked against each child's dietary needs before serving.
- We operate a nut-free kitchen; further detail is in our Safer Eating and Allergy Management Policy.

Records and review

- We keep fridge/freezer temperature logs, cleaning schedules and any incident records for at least two years.

- This policy is reviewed at least annually and after any food safety incident or change of premises.