

Food Safety Policy

It is the policy of Lower Covey and Pear Tree to ensure that all food and drink prepared and consumed on its premises is prepared to the highest standard to prevent any type of illness in the children in its care and their staff.

This policy subscribes to the four basic principals of food hygiene to:

- ensure food areas are clean and a good standard of personal hygiene is maintained
- cook all food thoroughly
- keep food at the right temperature
- prevent cross contamination.

The employer will:

- adhere to its Cleaning Policy regarding all food preparation and eating areas
- implement and maintain a suitable food safety management system in line with Hazards Analysis and Critical Control Points (HACCP)
- provide training for its staff with regard to food safety, food hygiene and personal hygiene

Employees will:

- maintain a high standard of personal hygiene at all times
- inform their line manager if they know or suspect they are suffering from or carrying any disease which may contaminate food, and not to work with food if suffering from such illness
- bring promptly to the attention of their line manager any breach or suspected breach of procedures or any action of any person which they feel may compromise the hygienic nature of any food preparation, storage or service.