



Food Handling, Storage and Preparation of Food Policy

Aim:

When handling food and preparing meals for a large number of people it is essential in the delivery of such a service that food be handled in a hygienic manner at all times. With this in mind Maryland Care & Early Education Centre has developed procedures for ensuring that all food is stored, handled and prepared with the utmost attention, so to prevent bacteria and infection occurring.

Legislative requirements / Sources:

Education and Care Services National Regulations: Regulation 77- Health, hygiene and safe food practices, Regulation 78-Food and beverages, Regulation 79- Service providing food and beverages.

Caring for Children- NSW Health.

Staying Healthy in Childcare- 3rd Edition.

Implementation:

FOOD STORAGE

- See Procedures for correct storage

FOOD PREPARATION

- See procedures for correct food preparation

SERVING FOOD

- See procedures for serving food

MILK, FORMULA & BREAST MILK

- See procedures for storing and handling milk, formula and breast milk

COOKING ACTIVITIES WITH THE CHILDREN.

- See procedures for cooking activities with the children

Review:

This policy is the intellectual property of Maryland Care & Early Education Centre and is created with consultation of staff and families attending the service. This policy will be reviewed annually. This policy is available in other languages upon request.

Reviewed: December 2015

Next Review: December 2016