## **Food Safety**

ASD Stars is committed to ensuring that safe and healthy practices regarding the storage, preparation, and service of food are consistently upheld. Staff engaged in food handling and preparation are held to high standards of personal hygiene, with individuals showing any signs of infection or ill health restricted from food handling duties.

ASD Stars adheres to the guidelines established in 'Safer Food, Better Business' (FSA). All personnel involved in food handling receive comprehensive training in food handling and hygiene. During food preparation, staff strictly adhere to current food hygiene legislation, including:

Thoroughly washing hands with antibacterial soap and hot water before and after handling food and using the restroom.

- Using clean, disposable cloths.
- Employing the correct colour-coded chopping boards (e.g., red for raw meat).
- Refraining from food preparation when unwell.
- Ensuring all fruits and vegetables are washed before serving.
- Removing jewellery, such as rings, watches, and bracelets, before food preparation.
- Covering any spots or sores on hands and arms with waterproof dressings.
- Maintaining short, clean fingernails without varnish.

## **Food Storage**

All food items are stored following safe food handling practices and at appropriate temperatures to prevent the growth of foodborne pathogens and maintain food quality.

## Cleaning

- Regularly checking food for freshness and disposing of items past their use-by dates.
- Thoroughly cleaning all food preparation surfaces with antibacterial cleaner and disposable cloths after each use.
- Washing all chopping boards with warm, soapy water, antibacterial cleaner, and thorough rinsing after each use.
- Implementing suitable measures to minimize the risk of cross-contamination.

| This policy was established by: ASD Stars | Date: 20/10/2024 |
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| To be reviewed: 1/09/2026                 | Signed:          |

Written in accordance with the Statutory Framework for the Early Years Foundation Stage (2017): Safeguarding and Welfare Requirements: Food and drink [3.48]