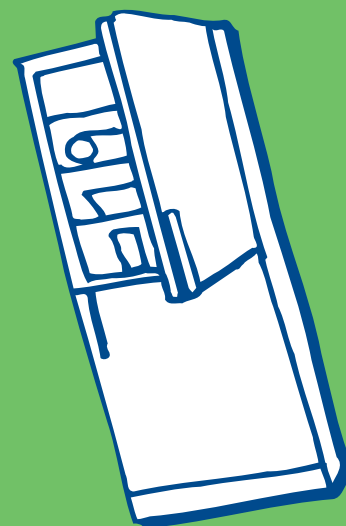


Food Safety Guidance *for Childminders*





Food Safety Guidance for Childminders

Introduction

In January 2006 several new food hygiene regulations came into force in the UK. These include: Regulation EC No. 852/2004 on the hygiene of foodstuffs and The Food Hygiene (England) Regulation 2006.

These replace the previous regulations (Food Safety (General Food Hygiene) Regulation 1995 & Food Safety (Temperature Control) Regulations 1995) and detail the hygiene requirements for all aspects of your business.

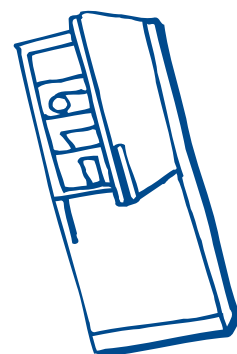
Fortunately the majority of the requirements in the new regulations are the same as the old regulations however there is one main new requirement which is that you must be able to demonstrate that what you do when handling/preparing food is safe and have this written down in the form of a food safety management system.

If you provide food for the children you look after then you are running a food business and the above regulations apply to you.

Food Safety Management System

Your food safety management procedures must be based on the principles of HACCP (Hazard Analysis Critical Control Point). These procedures must be in place permanently and any documents/records relating to your procedures must also be kept up to date. A review of your procedure will be required if any fundamental elements of your business change.

The application of any food management procedure is in proportion to the size and nature of the business you are operating therefore small business will be able to have simple procedures and records. **This booklet is designed to help you to implement a food safety management system.**



Buying food - Safety Management Procedures

Safe Method Procedure - Is this what you do?

	Yes	No
1. Food is bought from reputable stores/suppliers	<input type="radio"/>	<input type="radio"/>
2. Use a cool bag/box with ice packs to carry high risk foods home in hot weather	<input type="radio"/>	<input type="radio"/>
3. Ensure that raw and cooked/ready to eat foods are carried in separate bags if possible to prevent cross contamination	<input type="radio"/>	<input type="radio"/>
4. Buy chilled and frozen foods last and put away first when you get home	<input type="radio"/>	<input type="radio"/>

If you ticked 'no' for any of the above please detail below what you do instead . . .



Storing food - Safety Management Procedures

Safe Method Procedure - Is this what you do?	Yes	No
1. Raw meat and poultry is stored at the bottom of the fridge to reduce the risk of juices dripping onto other foods	<input type="radio"/>	<input type="radio"/>
2. It is good practice to store eggs in the fridge	<input type="radio"/>	<input type="radio"/>
3. Decant food from open cans into other containers	<input type="radio"/>	<input type="radio"/>
4. Check the temperature of the fridge to ensure that it is less than 8°C	<input type="radio"/>	<input type="radio"/>
5. Avoid overloading the fridge as this can affect the temperature	<input type="radio"/>	<input type="radio"/>
6. Clean and disinfect cupboards, fridges on a regular basis	<input type="radio"/>	<input type="radio"/>

If you ticked 'no' for any of the above please detail below what you do instead . . .

Preparing food - Safety Management Procedures

Safe Method Procedure - Is this what you do?

	Yes	No
1. Always wash hands before preparing any food	<input type="radio"/>	<input type="radio"/>
2. Clean and disinfect work surfaces regularly i.e. counter tops, chopping boards, sink areas	<input type="radio"/>	<input type="radio"/>
3. Prepare raw and ready to eat foods separately to reduce the risk of cross contamination	<input type="radio"/>	<input type="radio"/>
4. Thoroughly defrost meat, poultry and fish before cooking	<input type="radio"/>	<input type="radio"/>
5. Keep pets out of the kitchen when food is being prepared	<input type="radio"/>	<input type="radio"/>
6. Do not use foods after their 'use by' date	<input type="radio"/>	<input type="radio"/>
7. Wherever possible use different chopping boards and knives to keep raw and cooked foods separate	<input type="radio"/>	<input type="radio"/>

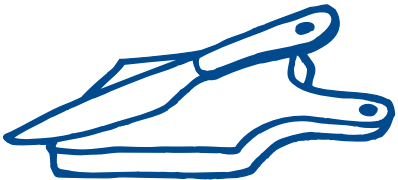
If you ticked 'no' for any of the above please detail below what you do instead . . .

Cooking Food - Safety Management Procedures

Safe Method Procedure - Is this what you do?

	Yes	No
1. Always ensure food is cooked thoroughly to a minimum of 75°C	<input type="radio"/>	<input type="radio"/>
2. Burgers and sausages should be cooked until the juices run clear and there are no pink areas inside	<input type="radio"/>	<input type="radio"/>
3. Always follow the cooking instructions on the package carefully	<input type="radio"/>	<input type="radio"/>
4. Never dip your fingers into the food to taste it - always use a clean spoon	<input type="radio"/>	<input type="radio"/>

If you ticked 'no' for any of the above please detail below what you do instead . . .



General Advice - Safety Management Procedures

Safe Method Procedure - Is this what you do?	Yes	No
1. Foods should be cooled within 90mins of cooking and then refrigerated until used. Never put hot foods straight into the fridge as this will affect the temperature of the fridge and cause condensation.	<input type="radio"/>	<input type="radio"/>
2. It is best practice not to re heat food.	<input type="radio"/>	<input type="radio"/>
3. Never serve food containing raw eggs e.g. home made mayonnaise	<input type="radio"/>	<input type="radio"/>
4. Wash your hands frequently e.g. after using the toilet, before preparing food, handling pets, changing nappies	<input type="radio"/>	<input type="radio"/>
5. Do not use a tea towel to dry hands- always use a separate hand towel	<input type="radio"/>	<input type="radio"/>
6. Cover cuts and burns with a water proof dressing	<input type="radio"/>	<input type="radio"/>
7. Dish cloths can harbour bacteria; it is good practice to use disposable paper towels to clean surfaces	<input type="radio"/>	<input type="radio"/>

If you ticked 'no' for any of the above please detail below what you do instead . . .



Cooking Food - Safety Management Procedures

Safe Method Procedure - Is this what you do?

Yes

No

Always check the label of any pre packed food every time you buy it as the recipe may have changed.

Keep an up to date list of the foods any children may be intolerant/allergic to.

If you ticked 'no' for any of the above please detail below what you do instead . . .

Infection Control

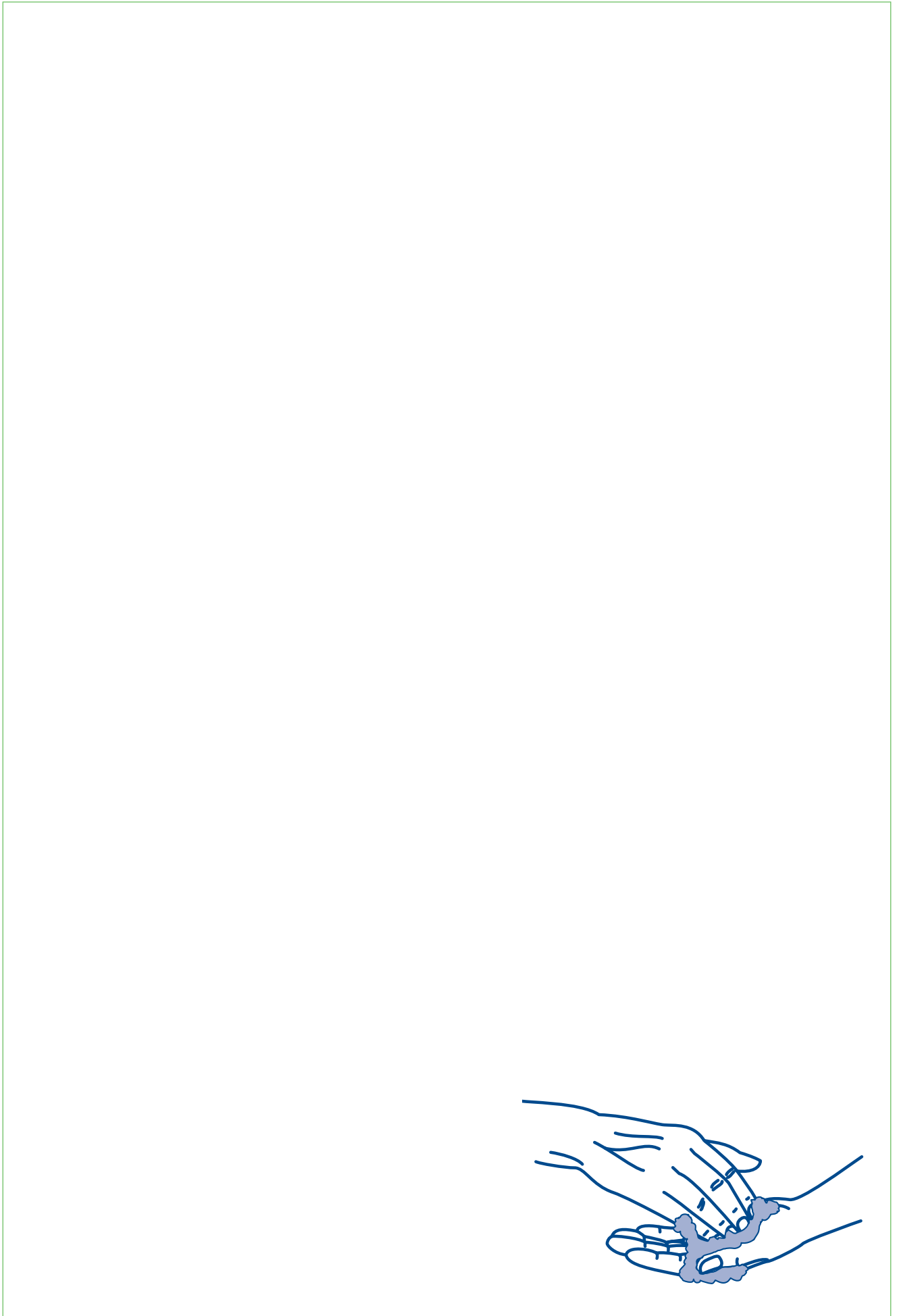
Food poisoning symptoms include: diarrhoea, vomiting, stomach cramps, fever, nausea and headaches.

If you become ill with the above symptoms you must not look after children and you must not prepare food until at least 48 hours after the symptoms have ceased.

IF IN DOUBT SEEK MEDICAL ADVICE !

Additional Information

Record any additional information which you feel is relevant to your business.



Food Safety Training

Legally you are required to have food hygiene training which is appropriate to the level of food preparation/handling carried out. It is recommended that if you prepare or handle open high risk foods you have training to a level equivalent to the Chartered Institute of Environmental Health (CIEH) Level 2 Award in Food Safety In Catering. These courses are run by Bracknell Forest Borough Council's Environmental Health Department. For further details please call 01344 352000.

Date of Last Course: ____/____/____

Date of Refresher Course: ____/____/____

Premises Registration

All businesses where food is handled (however little) must be registered with their local Environmental Health Department. As childminders handle food this requirement also applies to them. If you need further advice on registration please call 01344 352000

Review of Policy

Once you have completed this booklet it is recommended that you review your policy annually and/or if your circumstances change.

Print Name:

Date of Review:

Contact Details

Environment, Culture & Communities
Time Square
Market Street
Bracknell
RG12 1JD
Tel: 01344 352000

E-mail: environmental.health@bracknell-forest.gov.uk