

Woodlands Academy of Learning



Food and Healthy Eating Policy

June 2021

Statement of intent

At Woodlands Academy of Learning, we know that what pupils eat and drink at school is important. We aim to teach pupils about food and nutrition through the curriculum and reflect these principles in the school's food menu and cooking provisions.

We acknowledge the important connection between a healthy diet and a pupil's ability to learn effectively and achieve high standards in school. We also acknowledge that we can play a key role in supporting the wider community to adopt a positive attitude to a healthy lifestyle.

As part of our healthy eating and living campaign, our catering will uphold the highest standards of quality, nutrition and cleanliness; adhering, without exception, to the food standards and legal obligations. As such, this policy has been implemented to allow us to provide food in a safe and hygienic manner.

Rational

- This policy was formulated through consultation between members of staff, the senior leadership team and governors.
- The policy is accessible on the school website. Parents are able to contact the catering team directly to discuss, individual pupils' dietary requirements, ingredients used and nutritional information.
- We are dedicated to providing an environment that educates, giving children information on what constitutes a balanced diet, promotes healthy eating and enables pupils to make informed choices about the food that they eat.

Aims

- To improve the health of pupils, staff and their families by helping to influence their eating habits through increasing knowledge and awareness of food issues, including what constitutes a healthy diet and hygienic food preparation.
- To ensure that pupils are well nourished at school and that every pupil has access to safe, tasty and nutritious food, and a supply of fresh water during the school day.
- To encourage children to make healthy food choices.
- To develop the teaching of the Food Technology aspect of the Design & Technology Curriculum, with regard to healthy eating in collaboration with Phunky Foods.
- To model good health behaviours for our children

Food Education

The Aims of this policy will be fulfilled through:

- Science curriculum - focus on healthy eating and balanced diets.
- DT Food Technology curriculum.
- Cross-curricular learning for example in RE, Geography and History.
- Collaboration with the Phunky Foods Programme (Phunky Foods advisor Helen Thorne). This involves food Taste Time experiences, as well as a collection of lessons focusing on physical activity and energy balance, food production, food hygiene/storage and where our food comes from.

- Assemblies led by Phunky Food Ambassadors (Year 6 children), HT and DHT.
- Displays on healthy food choices and balanced diets.

Legal framework

This policy has due regard to all relevant legislation including, but not limited to, the following:

- The Requirements for School Food Regulations 2014
- The Food Safety Act 1990
- The Food Safety (General Food Hygiene) Regulations 1995 (as amended)
- The School Standards and Framework Act 1998
- The Products Containing Meat etc. (England) Regulations 2014

This policy operates in conjunction with the following non-statutory guidance:

- DfE (2019) 'School food in England'
- The School Food Plan (2014) 'School Food Standards: A practical guide for schools, their cooks and caterers'

This policy operates in conjunction with the following school policies:

- Health and Safety Policy
- Records Management Policy

Roles and responsibilities

The Governing Board is responsible for:

- The provision of food for the school – ensuring pupils entitled to FSM and pupils who have requested school meals receive them.
- Ensuring the agreed food provision adheres to the food standards.
- Providing hot lunches, wherever possible, to ensure that all pupils are able to eat one hot meal a day.
- Providing FSM to a pupil if the pupil and/or their parent meets the eligibility criteria.
- Ensuring that drinking water is provided free of charge at all times.
- Providing free-to-use facilities to eat food, including accommodation, furniture and supervision, so pupils can eat their food in a safe and social environment.
- Ensuring a free piece of fruit or vegetable is provided outside of school lunch hours for pupils between four and six years old who are eligible through the School Fruit and Vegetable Scheme.
- Receiving regular reports on compliance with the school food standards and the take-up of school lunches, as well as the financial aspects of school food provision.

The Headteacher is responsible for:

- Organising food hygiene training for all in-house kitchen staff.
- Inspecting the school kitchens with the head cook to ensure facilities are cleaned to the highest standards.

- Ensuring the kitchen staff have completed and keep an up-to-date food hygiene plan.
- Discussing with the head cook the meal plans for the term, including where food is sourced from and whether there are any healthier alternatives.
- Creating a whole-school healthy eating strategy that is made in collaboration with the head cook.
- Organising refresher training for staff with regards to health and safety and food hygiene.
- Completing relevant risk assessments, e.g. School Food Risk Assessment.
- Keeping staff employment records for as long as required, in line with the Records Management Policy.

The Head Cook is responsible for:

- Providing the headteacher with a copy of their food hygiene certificate upon request, where applicable.
- Ensuring a food hygiene record is kept, to demonstrate how the school ensures all food and its preparation methods are safe, and that this is reviewed on a monthly basis.
- Checking the temperatures of food storage areas at the start and end of each day to ensure they are running at the correct temperature and documenting these in the food hygiene record.
- Checking that thermometers are working properly by using the boiling water test, in line with section 11 of this policy.
- Ensuring PPE is undamaged, free from tears, rips or burns, and that there is enough PPE for each member of staff working in the kitchen.
- Ensuring there are sufficient numbers of colour coded chopping boards for food preparation
- Rotating stock to ensure food with a shorter shelf life is used and consumed before food with a longer shelf life.
- Withdrawing stock that has gone past their use by date or is not safe to eat, e.g. batches of food being reported as holding unsafe levels of harmful bacteria.
- Ensuring a cleaning schedule is maintained and reviewed on a monthly basis.
- Ensuring high standards of personal hygiene is maintained at all times.
- Ensuring the food served to pupils is nutritious and provides them with a healthy balanced diet in line with the school's healthy eating strategy.

The Design and Technology Lead's responsibilities include:

- The creation and monitoring of the Design and Technology (Food Technology) curriculum.
- Reminding staff about Phunky food activity days and DT (Food Technology) days.
- Monitoring the quality and impact of Food Technology education within school through collation of evidence, monitoring of planning, teaching and assessment information.
- Liaising with Phunky Food lead practitioner and Phunky Food Ambassadors.
- Monitoring and renewing Food Technology resources.
- Liaising with parents to inform them of parent workshops, special events or activities within school.
- Monitoring parts of the Whole School Food Policy (Food Technology and Phunky Food sections).

Provision of Food and Drink within school

Drinks

- Children have access to free, filtered fresh water throughout the school day. Filtered water fountains with chilled or room temperature water, are available in three areas within school, one on the KS1 corridor and two on the KS2 corridor.
- Children are encouraged to bring their own water bottles into their classrooms and drink water when thirsty, although not during direct teaching time.
- Water bottles should be filled with water. No fizzy drinks or high sugar pre-prepared drinks allowed in school (unless a medical need requires different).
- During the summer months, water bottles are available outside to ensure good hydration in the heat.
- Children are encouraged to refill water bottles at regular points throughout the day, avoiding learning times.
- Staff are encouraged to model good hydration behaviour by choosing water over other types of drink and to drink regularly throughout the day.
- Children who eat school provided lunches have fresh water readily available in the lunch hall.

Breakfast

- We recognise the importance of eating a balanced breakfast and realise that it is hard to concentrate on learning and maintain energy levels without breakfast.
- Children will be monitored to ensure that they have eaten breakfast and parents may be informed of the situation and support given where required.
- Toast is provided for all free school meal children at the beginning of the day.

Breakfast Club

- Woodies breakfast club provides breakfast for those who are present between 7:30 and 8:10am.
- Healthy food choices are provided for children including toast, cereal and fruit.

Mid-morning Snack

- Children in EYFS and KS1 have access to a piece of fruit or veg every day provided by Schools Fruit and Veg Scheme (SFVS).
- This snack is available during 'Snack Shack' in Nursery and Reception. Children in EYFS also have access to milk during this time.
- For KS1 free fruit is available at break times. Children in Years 1 and 2 may also bring in their own snacks, which must only be fruit or vegetables.
- Children in KS2 are able to bring in a snack from home. It is encourage that this is a piece of fruit or veg or another healthy snack ie: cheese, yoghurt. Other snacks such as crisps, biscuits, sweets and chocolate are discouraged. Children who bring in excessive unhealthy snacks may be advised to eat only part of these and parents may be contacted to ensure they are aware of their children's food choices.
- School does not provide a tuck shop.

Lunchtime

Universal Free School Meals

- Children in Reception and KS1 are all provided with a healthy and varied hot lunch and dessert through the Universal Free School Meals. The content of these meals follow the document 'School Food Standards' Nov 2020. Meals are rotated to ensure variety and a balanced diet.
- Any dietary needs are catered for and similar items to the food on the menu will be sourced if possible, to ensure that the child does not feel different in any way.
- Children have their own lunch supervisor who serves them at their table. This enables each staff member to be familiar with the children's nutritional requirements and any other needs that they have in terms of eating.
- Children are encouraged to try all foods, in order to widen their food preferences. Any child who does not finish their food will be offered a sandwich.
- Children are monitored to ensure that they eat a good meal to see them through the rest of the day.
- It is expected that every child in Reception, Year 1 and Year 2 at Woodlands has a Universal Free School Meal.

School Lunches for KS2

- Children in KS2 have set menus that are rotated to ensure variety and a balanced diet.
- Any dietary needs are catered for and similar items to the food on the menu will be sourced if possible, to ensure that the child does not feel different in any way.
- Children with diabetes can eat a school lunch, staff in school are trained to calculate/help the child to calculate the nutritional values of foods eaten, in order to ensure the correct treatment/medication is administered. The child's care plan will be followed as required.
- Menu choices are available on the school website.
- Parents can order meals through Scopay, where all meal choices are listed for parents to view as they order. Meals cannot be ordered on the day of serving, this is to ensure that the catering team have ample time to plan the amount of meals required.
- Children are given a choice of meals at the beginning of each day. The children are then served their chosen meal at their table.
- If a child arrives late into school, the office team/class teacher will ask if they require a dinner and then the office will inform the kitchen.
- Children all sit together within their year group.

Lunch boxes

- KS2 children who take packed lunches and those who choose school dinners eat together.
- We aim to support parents in making healthy choices when preparing packed lunches and have produced a packed lunch guide sheet for this purpose. Parent workshops to give information on healthy packed lunch choices are also held within school. Parents are able to prepare healthy meals alongside their children.

- Children are taught about healthy packed lunch choices through Science, DT, Health and Fitness Week and assemblies.

Dining Room Environment

- Children are given ample time to eat their lunch and do not need to rush.
- Children are encouraged to wash/sanitise their hands before eating, and enter the dinner hall quietly and sensibly.
- Whilst eating their lunch, all children are encouraged to socialise and chat with friends whilst being mindful of academy rules.
- They are also encouraged to use table manners and to use their cutlery correctly.
- Children in Reception, and Year 1 will say Grace together before they eat.

Woodies Afterschool Club

- Woodies Afterschool Club provides a snack for those who are present up until approximately 4:10pm.
- Healthy food choices are provided for children including crumpets, sandwiches and fruit.

Treats and rewards

- We encourage our staff to avoid using food as a reward for good behaviour.
- If children bring in sweets or treats for birthdays they are not handed out until the end of the day, giving parents the decision as to when they should be consumed.

Healthy Food Preparation

The school use healthier cooking methods to contribute to healthy eating, such as the following:

- Using less fat in cooking
 - Baking foods rather than frying them
 - Increasing use of fats/oils that are high in polyunsaturated fats
 - Reducing use of sugar in recipes
 - Avoiding using additional salt in cooking processes
 - Increasing the use of food items containing high amounts of fibre
- All menus created will be in accordance with the nutritional standards outlined in the appendix of this policy.
 - The school will encourage pupils to adopt healthy lifestyles, both through a nutritional diet and regular exercise, during assemblies, PE lessons and PSHE.
 - The school will adopt a healthy eating strategy and embed its principles throughout the curriculum.

Catering service standards

- Catering service standards for Woodlands Academy of Learning can be found in the appendix.

Food and drink safety

- Food will only be consumed in the lunch hall, on the playground, on the field/woodland (Forest school) and in classrooms with teachers' permission.
- Pupils will be instructed to be seated at lunchtime and in classrooms and not to run during playtime, when they are eating.
- If members of staff are drinking hot drinks, they will be drunk from secure, anti-spill, insulated flasks (travel mugs) and kept in a safe place or out of pupils' reach.
- Staff will eat all hot food in the staff room or learning rooms, away from pupils.
- Electrical equipment, such as kettles, toasters, will not be kept in classrooms, except in food technology lessons.
- Pupils will not have access to the kitchen without supervision from a member of staff.
- If pupils have been served hot drinks, it will be under the close supervision of a member of staff and this staff member will warn them that the cups might be hot and that they must ensure that their drinks are cool enough before drinking them.
- Pupils will not be permitted to make their own drinks.
- When eating hot food, pupils will be instructed to use cutlery where possible.
- Pupils will be instructed to ensure their food is cool enough before eating it.
- If pupils are in a food technology lesson (or similar), they will be supervised by a member of staff and the staff member will demonstrate how to use the equipment, reminding the children of the health and safety rules.
- Appropriate PPE will be available for pupils who are handling hot food, drinks or equipment, e.g. oven gloves.
- A first aid kit will be located in each classroom and the lunch hall.
- The headteacher will conduct a risk assessment for hot food and drinks and identified staff will receive appropriate first aid training to handle burns etc.
- During Food Technology lessons, where appropriate, modifications are made to enable children with special educational, religious or dietary needs to access the activities.
- Staff will always check in advance of any food preparation and tasting activities to ensure that we are aware of relevant allergies.

Monitoring of The Policy

- This policy will be assessed and monitored on an ongoing basis by a number of people (see roles and responsibilities).
- Food Technology education will be monitored within the curriculum and will be in accordance with the assessment requirements of particular subject areas.
- We may collect feedback from staff, governors, pupils and parents, using both informal and formal methods.
- We will collect attendance numbers and evaluate the impact of parent and child workshops.
- Annual data collection of two sample year groups – Phunky Food Activity and Healthy Eating Diary

Appendix

Current food-based standards for school lunches

- The school is committed to providing pupils with a healthy balanced diet, in line with the School Food Plan's 'School Food Standards: A practical guide for schools, their cooks and caterers'.
- The school will use the following standards when planning meals and adapting the healthy eating strategy.

Starchy foods:

- One or more portions of bread, pasta, noodles, rice, potatoes, sweet potatoes, yams, millet or cornmeal will be provided every day.
- Three or more different portions of bread, pasta, noodles, rice, potatoes, sweet potatoes, yams, millet or cornmeal will be provided each week – one or more of these will be wholegrain.
- A type of bread with no added fat or oil will be available every day.
- Starchy food cooked in fat or oil will only be provided twice a week maximum across a school day.

Fruit and vegetables:

- One or more portions of vegetables (all types) will be available every day.
- Three or more different types of vegetables will be provided each week.
- One or more portions of fruit (all types) will be available every day.
- Three or more different types of fruit will be provided each week.
- A fruit-based dessert with a content of at least 50 percent fruit, measured by the volume of raw ingredients, will be provided two or more times each week.

Meat, fish, eggs and other non-dairy sources of protein:

- A portion of meat, fish, eggs, nuts, pulses and beans (not including green beans), or other non-dairy sources of protein, will be provided every day.
- A portion of meat or poultry will be provided on three or more days every week.
- Oily fish will be provided once or more every three weeks.
- A portion of non-dairy sources of protein will be provided on three or more days every week.
- A meat or poultry product, e.g. chicken nuggets, will be served no more than once a week.
- No meat will be provided if it contains any carcass parts, in accordance with The Products Containing Meat etc. (England) Regulations 2014.
- No economy burgers will be provided, as defined in The Products Containing Meat etc. (England) Regulations 2014.

Milk and dairy:

- A portion of cheese, yoghurt, fromage frais or custard will be provided every day.
- Lower fat milk will be available for drinking at least once a day.

Food high in fat, sugar and salt:

- Savoury crackers or breadsticks which are served with fruit and vegetables or milk and dairy may be provided as part of school lunches.
- The school will not provide sachets of salt to be added to meals on top of the salts already included within cooking.
- Condiments will be limited to 10-gram sachets – pupils will be limited to one sachet per type of sauce.
- Confectionary of any kind will not be served, even as part of a dessert.
- Desserts will be limited to tray-baked cakes or biscuits and will only be served as part of a lunch meal.
- No more than two portions of pastries, deep fried, bread-crumbed or battered food will be served a week.

Healthier drink options:

Drink options the school will offer are:

- Still water.
- Lower-fat or lactose-reduced milk.

NB. Whole milk may be provided for pupils up to the end of the school year in which they reach five-years-old.

Portion sizes and food groups

- The school will use the following portion sizes and food groups for school lunches, in accordance with the school food standards.

Starchy food:

Food type	Raw, dried or cooked	Primary-aged pupils (aged 4-10)	Secondary-aged pupils (aged 11-18)
Bread	N/A	(50-70g) <ul style="list-style-type: none">• 1-2 slices of medium bread• 1 small roll• 1 small or ½ large bagel• 1 small pitta• 2 6-inch wraps• 1 10-inch wrap	(80-100g) <ul style="list-style-type: none">• 2 thick slices of bread• 1 large roll or sub roll• 1 large bagel• 1 large pitta• 1 12-inch wrap
Potatoes or sweet potatoes	Raw	120-170g	200-250g
Jacket and baked potatoes	Raw	200-280g	330-410g

Other starchy root vegetables, e.g. yam and plantain	Raw	100-150g	150-200g
Pasta and noodles	Dried	45-65g	65-80g
Rice	Dried	33-55g	55-65g
Other grains, e.g. cornmeal and couscous	Dried	40-60g	60-70g
Potatoes cooked in oil or fat	Raw	70-100g	120-150g
Garlic bread	N/A	20g (1 slice)	40g (2 slices)

Fruit and vegetables:

Food type	Raw, dried or cooked	Primary-aged pupils (aged 4-10)	Secondary-aged pupils (aged 11-18)
Vegetables or mixed salad	Raw	40-60g	80g
Vegetables including peas, green beans, sweetcorn, carrots, mixed vegetables, cauliflower, broccoli, swede, turnip, leek, Brussels sprouts, cabbage, spinach and spring greens	Cooked	40-60g (1-2 tablespoons)	80g (2-3 tablespoons)
Pulses, including lentils, kidney beans, chickpeas	Dried	15-20g	30g
	Cooked	40-60g (1-2 tablespoons)	80g (3 tablespoons)
Baked beans in tomato sauce	Cooked	50-70g (1-2 tablespoons)	90-100g (3 tablespoons)
Vegetable-based soup	Cooked	200-250g	250-300g
Large-size fruit, e.g. apples, pears, bananas, peaches	Raw	75-100g (1 small sized fruit with skin)	100-150g (1 medium sized fruit with skin)
Medium-size fruit, e.g. satsumas, plums, apricots, tangerines, kiwis	Raw	50-100g (1 fruit with skin)	80-100g (1-2 fruits with skin)
Small fruit, e.g. strawberries, raspberries, grapes	Raw	40-60g (10-15 fruits)	80g (15-20 fruits)
Dried fruit, e.g. raisins, sultanas, apricots	Dried	15-30g (½-1 tablespoon)	25-30g (1 tablespoon)
Fruit salad, fruit tinned in juice and stewed fruit	Raw/cooked	65-100g (2-3 tablespoons)	130g (3-4 tablespoons)

Meat, fish, eggs, beans and other non-dairy sources of protein:

Food type	Raw, dried or cooked	Primary-aged pupils (aged 4-10)	Secondary-aged pupils (aged 11-18)
Roast red meat including beef, lamb, pork, veal, venison and goat	Raw	50-80g	80-95g
Roast poultry including chicken, turkey, duck and other dishes made from these products	Raw	60-85g	85-125g
Red meat or poultry in dishes, e.g. casseroles and pies	Raw	50-75g	75-90g
Meat-based soup	Cooked	200-250g	250-300g
White fish, e.g. pollock, haddock and cod, which is cooked alone or in a dish	Raw	60-90g	90-125g
Oily fish, e.g. salmon, sardines and mackerel	Raw	55-80g	80-110g
Fish or shellfish, e.g. tuna, salmon, mackerel and prawns, which is served in a salad, baked potato or sandwich	Cooked	50-70g	70-100g
Breaded or battered fish, e.g. fish fingers, fish cakes	Cooked	55-80g	85-95g
Egg served in a salad, baked potato or sandwich	Cooked	1 egg	1-2 eggs
Meat alternatives made from soya beans, e.g. tofu	Cooked	50-70g	70-100g
Pulses, e.g. beans, chickpeas, lentils	Raw	20-25g	40-45g
	Cooked	50-60g (1-2 heaped tablespoons)	100-120g (2-3 heaped tablespoons)
Vegetarian sausages, burgers and nut cutlets	Raw/cooked	50-70g	70-100g
Sausages made from beef, lamb or pork	Raw	50-75g (1 sausage)	75-90g (1-2 sausages)
Burgers	Raw	55-80g	80-100g
Scotch pies, bridies, sausage rolls, etc.	Cooked	80g	110g
Breaded or battered shaped chicken and turkey products, e.g. nuggets	Cooked	50-70g	70-100g

Milk and dairy:

Food type	Primary-aged pupils (aged 4-10)	Secondary-aged pupils (aged 11-18)
Lower-fat drinking milk	150-200mls	200-250mls
Milk puddings and whips made with milk	100-120g	120-150g
Custard made with milk	80-100g	100-120g
Yoghurts	80-120g	120-150g
Cheese	20-30g	30-40g

Foods high in fat, sugar and salt:

Food type	Primary-aged pupils (aged 4-10)	Secondary-aged pupils (aged 11-18)
Fruit pies, sponge puddings or crumbles	80-100g	100-120g
Fruit jelly (portion size excludes fruit)	80-100g	100-120g
Cakes, tray bakes, muffins, scones, doughnuts	40-50g	50-60g
Biscuits and flapjack	25-30g	30-40g
Ice cream	60-80g	100g
Pizza base	50-70g	80-100g
Gravy	20-30g (1 tablespoon)	40-50g (2 tablespoons)
Savoury crackers, bread sticks	10-15g (1-2 crackers)	15-30g (2-3 crackers)
Condiments	No more than 10g	No more than 10g

Healthier drinks:

Drink type	Primary-aged pupils (aged 4-10)	Secondary-aged pupils (aged 11-18)
Fruit or vegetable juice	150mls	150mls
Drinking milk	150-200mls	200-250mls
Combination drinks, e.g. fruit juice, flavoured milk	330mls	330mls

Exemptions to the school food regulations

The school food standards do not apply to food provided:

- At parties or celebrations marking religious or cultural occasions.
- At fundraising events.
- As rewards for achievements, good behaviour or effort.
- For using in teaching food preparation and cookery skills, including where the food prepared is served to pupils as part of a school lunch.
- On an occasional basis by parents to pupils.

Catering Service Standards

- Menus and prices (where applicable) will be clearly displayed.
- Menus will adhere to statutory nutritional standards.
- Menus will reflect parents' and pupils' preferences, cultural, religious and special dietary needs.
- Parents' and pupils' feedback will be encouraged and, where possible, changes made to increase their satisfaction.
- The cleanliness of the kitchen and serving areas will be kept to the highest standards.
- Food preparation and serving areas will be cleaned before, during and after preparation and cooking, in accordance with The Food Safety (General Food Hygiene) Regulations 1995 (as amended).
- The kitchen staff will be suitably trained and will have an appropriate recognised qualification in food hygiene.
- The kitchen staff will be clean and tidy in appearance and will be courteous to all pupils, staff and parents.
- The kitchen staff will adhere to the service times, start and finish, agreed by the headteacher.
- Pupils entitled to free school meals will be treated with sensitivity.

Purchasing food

- All food items are purchased from reputable suppliers to ensure compliance with government buying standards.
- The school places stringent contractual demands on catering suppliers in support of legislative requirements and favourable trade operating practices.
- All food products and ingredients are checked for acceptability, i.e. nutritional specifications, genetically modified organism requirements and allergen ingredients.
- All products identified as acceptable for inclusion in our range are compared for ingredient and nutritional value against set specification criteria before being incorporated into the menus.

- Menus will, as much as reasonably practicable, reflect the natural growing or production period for the UK to assist pupils in learning about food production and seasons.
- Any fish products served will be sustainably sourced to promote the importance of sustainable fishing.
- The school continues to place emphasis on consumer response to new products; throughout this process, the school will liaise and consult with the school community, including parents, to ensure acceptable quality.

Kitchen safety

- Kitchen staff will have a list of all allergens and will avoid using them within the menu.
- The school will use reputable suppliers to source their produce, ensuring the quality of the food served is the same as they have promised to consumers.
- The school will not be misleading with the food that they serve, and the labelling will accurately represent what is being eaten.
- The school will keep a record of where their produce comes from and will be prepared to produce this record on demand by the environmental health officer.
- Kitchen staff will withdraw any produce that has gone past their use by date.
- All kitchen staff will be trained in food safety as part of their food hygiene training.
- Staff will be aware of all the harmful bacteria that could cause serious illness if not treated and removed properly from food sources.
- In events where suppliers recall produce due to reports of harmful levels of bacteria in stock, staff will remove all traces of the product from the school and ensure the headteacher is notified. Parents will be informed of the outbreak, in line with the school's Infection Control Policy.
- Staff will be aware of the 'danger zone' where microbial growth is stimulated – this are between the temperatures of 8°C and 63°C.
- Kitchen staff will cook food until its core temperature has reached 70°C and remains that temperature for two minutes to minimise the risk of harmful bacteria being present in food.
- Kitchen staff will have an in-depth knowledge of the risks of cross contamination.
- Colour-coded chopping boards and corresponding knives will be used for food preparation. The school uses the following colour-coded board and knife system:

Colour of chopping board and knife	Food group
Red	Raw meat
Yellow	Cooked meat/fish
Green	Salads and fruit

White	Bakery and dairy
Brown	Vegetables
Blue	Raw fish