**Food Safety Policy (September 2025)**

**Policy Statement**

At Little Acorns preschool, we are committed to **ensuring that meals and snacks** that align with the **EYFS 2025 Safer Eating guidelines**. This policy ensures that all food is **prepared, stored, and served** following the **highest safety standards**, protecting the health and well-being of all children in our care.

**Food Handling and Storage**

* Food will be **stored correctly** and safely.
* Cross-contamination will be **strictly avoided**, and separate storage will be maintained for allergen-containing foods.

**Personal Hygiene**

* Staff will **wash hands frequently** before handling food, after handling raw foods, and after any contact with potential contaminants.
* Staff will **handle or prepare food** if they show signs of illness that could pose a risk to food safety.

**Allergen Management**

* Information about **allergies, intolerances, and dietary requirements** will be obtained **before a child starts** and regularly updated.
* Each child with allergies will have a **nominated staff member** responsible for **checking food safety** before serving.
* **Allergy action plans** will be developed with parents and healthcare professionals and updated **as necessary**.

**Safe Eating Practices**

* A **Paediatric First Aid (PFA) trained staff member** will always be present **when children are eating**.
* Parents/carers must ensure that foods provided are **prepared and served in appropriate sizes and textures** to prevent choking.
* Staff will monitor all foods provided to ensure they are cut/presented to minimise choking hazards.
* Children will be **seated safely** in low chairs during meals.
* Children will be **closely supervised while eating**, with staff sitting **facing the children** to monitor for choking or allergic reactions.
* **Food swapping among children** will be discouraged and monitored.
* Any **choking incidents** will be **recorded and reported** to parents.

**Safe Food Preparation (Cooking activities)**

* **Utensils and preparation areas** will be cleaned and sanitised before and after every use.
* Staff will ensure **clean and safe serving practices** are consistently followed.

**Communication with Parents**

* Parents will receive **clear communication** about food safety practices, and allergy management.
* Any **food-related incidents** will be **immediately reported** to parents and recorded.

**Review and Monitoring**

* This policy will be **reviewed** to ensure compliance with **EYFS 2025 Safer Eating standards**.

**Alignment with EYFS 2025 Changes**

This policy has been updated to reflect the **new 'Safer Eating' section in EYFS 2025**, which strengthens food safety in early years settings. Key changes include:

* **Mandatory presence of at least one Paediatric First Aid (PFA) trained staff member during all mealtimes**.
* **Stricter allergy management protocols**, including **nominated meal checkers and action plans**.
* **Improved supervision**, requiring staff to **sit facing children while eating**.
* **Recording and reviewing of choking incidents** to identify patterns and improve safety.

These changes are designed to **enhance the safety, health, and well-being** of children during meals, ensuring that **food safety is a top priority** in all early years settings.

**Signed:** Chairperson  
**Date:** September 2025