OSHC Food Safety Policy

Purpose:

The aim of this policy is to:

• Educate families/guardians and children regarding food preparation.

• Provide an environment that encourages positive attitudes towards food

Rationale:

Gembrook Primary School OSHC programs are committed to provide a safe environment for the preparation of food with children

Scope:

A qualified Food Safety Supervisor will be nominated.

• A Food Safety Program will be developed and implemented.

• Gembrook Primary School will ensure all kitchens are registered with the Environmental Health Department of Cardinia Shire

Protocol/Procedure:

Staff, families/guardians and any other person involved in the service shall:

• Practice good personal hygiene before and during the preparation, serving or eating of food.

• Comply with the Food Act and National Food Safety Standards.

• Be provided with food handling training and education.

Gembrook Primary School staff shall:

• Keep the kitchen clean and tidy at all times.

• Restrict the food preparation areas for that purpose only.

• Comply with the kitchen cleaning schedule.

• Encourage and direct children to wash their hands before they eat.

• Provide a social eating environment.

• Provide opportunities for children and staff to eat together.

• Discuss food in a positive manner.
• Teach children to turn away and cover their mouth when they cough or sneeze and then wash their hands.
• Ensure children are sitting when they eat and drink.
• Ensure eating is always supervised.
• Discourage children from sharing utensils and sharing food once they have begun to eat.
• Promptly clean up any food or drink that is dropped indoors or outdoors.
• Avoid using food and drink for disciplinary or reward purposes.
• Avoid placing their own personal values and attitudes to food on children and parents attending the centre.
• Perform food handling and hygiene practices that comply with the Food Safety Program for the service.

Children shall:

• Wash their hands before they eat.
• Turn away and cover their mouth when they cough or sneeze and then wash their hands.
• Enjoy a social eating environment were they can discuss positive food choices.
• Where appropriate, serve their own meals.
• Be given the opportunity to be involved in cooking experiences.
• Be able to grow herbs and vegetables in the garden. This produce is able to be used in the children's meal.

Related Policy

References/Legislation

• Children's Services Act 1996
• Children's Services Regulations 2009
• Health Act 1958
• Public Health & Wellbeing Act 2008
• Health Promoting Schools Charter
• The Food Safety Act of 2010
• National Accreditation Council: www.nhmrc.gov.au
• Victoria Department Human Services: www.dhs.vic.gov.au

Policy History:

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