25. FOOD SAFETY & NUTRITION

Aim

ASK is a suitable, clean, and safe place for children to be cared for, where they can grow and learn. We meet all statutory requirements for food safety and fulfil the criteria for meeting the relevant Early Years Foundation Stage Safeguarding and Welfare requirements.

Objectives

- We recognise that we have a corporate responsibility and duty of care for those who work in, and receive a service from, our provision, but individual employees and service users also have responsibility for ensuring their own safety as well as that of others. Risk assessment is the key means through which this is achieved.
- General hygiene and safety procedures are followed in food preparation areas.
- We provide nutritionally sound food for our Breakfast Club and Afternoon Club which promotes health and reduces the risk of obesity and heart disease that may begin in childhood.
- We ask parents to provide nutritionally sound meals and snacks.
- We ensure that children are supervised at mealtimes and that children are within sight and hearing of a member of staff at all times, and where possible, staff are sat facing children when eating to ensure they are eating in a way that prevents choking, and so they can prevent food sharing and be aware of any unexpected allergic reactions.
- We ensure that there is a qualified Paediatric First Aider present in all rooms when children are eating.
- We follow the main advice on dietary guidelines and the legal requirements for identifying food allergens based on the four food groups:
    - meat, fish, and protein alternatives
    - milk and dairy products
    - cereals and grains
    - fresh fruit and vegetables.
- Following dietary guidelines to promote health also means taking account of guidelines to reduce risk of disease caused by unhealthy eating.
- Parents/carers share information about their children's particular dietary needs and allergies with staff when they enrol their children and on an on-going basis with their key person. This information is shared with all staff who are involved in the care of the child.

- ASK ensures that all staff are aware of the symptoms and treatments for allergies and anaphylaxis and the differences between allergies and intolerances which may develop at any time.
- Foods provided by the setting for children have any allergenic ingredients identified.
- Care is taken to ensure that children with food allergies and intolerances do not have contact with food products that they are allergic to.
- We notify Ofsted of any food poisoning affecting two or more children in our care as soon as possible and at least within 14 days.
- Risk assessments are conducted for each individual child who has a food allergy or specific dietary requirement.
- If a child chokes at mealtime and intervention is given, we record details of the incident and ensure that parents/carers are informed.

Legal references

Regulation (EC) 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs.

Food Information Regulations 2014

The Childcare Act 2006

Further guidance

Safer Food Better Business for Caterers (Food Standards Agency)

Paediatric Allergy Action Plans - BSACI

Food allergy - NHS

Anaphylaxis - NHS

Help for early years providers : Food safety

Early Years Foundation Stage Nutrition Guidance (2025)

Allergy action plan

This policy was adopted by:	ASK Kindergarten & Clubs
On:	May 08, 2026
Date to be reviewed:	May 08, 2027
Signatory:	Mark Stewart
Role of Signatory:	Owner & Ofsted Registered Provider