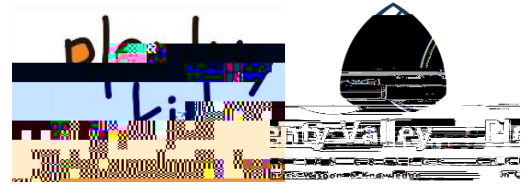


# FOOD SAFETY POLICY

Best Practice - Quality area 2



Document classification: Policy	Version: 1.4	Date: 31/10/2023
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## PURPOSE

This policy will provide guidelines for:

- effective food safety practices at Plenty Kids Early Learning Centre that comply with legislative requirements and meet best practice standards

- minimising the risk to children of scalds and burns from hot drinks.

This policy should be read in conjunction with the

## POLICY STATEMENT

# FOOD SAFETY POLICY

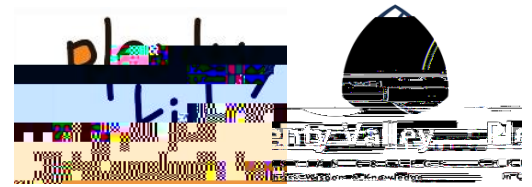
Best Practice - Quality area 2





# FOOD SAFETY POLICY

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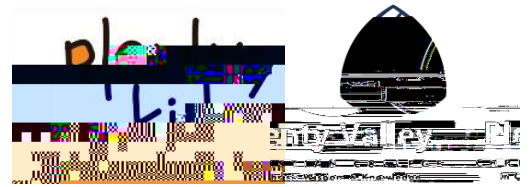


Keeping up-to-date with current legislation, standards, policy, information and resources relating to food safety					
Discussing food safety with children to increase awareness and assist in developing safe practices					
Discouraging children from sharing drink bottles or cups at the service					
Ensuring that children do not share lunches to minimise risks in relation to children with food allergies					
Providing adequate supervision of children while they are eating					
Teaching children to wash and dry their hands : before touching or eating food after touching chicken or raw meat after using the toilet after blowing their nose, coughing or sneezing after playing with an animal/pet					
requirements, food allergies or food sensitivities, and informing the nominated supervisor where necessary					
Seeking input from parents/guardians on cultural values or religious expectations regarding food handling, provision and consumption					
Informing the nominated supervisor or approved provider of any outbreaks of gastroenteritis or possible food poisoning at the service					
Removing hazardous food , including food that has fallen on the floor, and providing alternative food items					



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1. a council assessment of the premises and compliance with the documented food safety program
2. an audit of the food safety program by a Department of Health-approved auditor to determine adequacy and compliance.

From 1 July 2010, Class 1 services can choose to have audits of their tailored food safety program conducted by an auditor approved by the Department of Health and Human Services. This audit can be conducted by an independent private auditor or by a council auditor (if the relevant council offers audit services). The auditor is responsible for providing the statutory audit certificate to council and services must retain full audit reports for four years after they have been prepared. For more information about Class 1 food premises, services should contact their local council and refer to: [www2.health.vic.gov.au/public-health/food-safety/food-businesses/food-safety-program/food-safety-program-class-1](http://www2.health.vic.gov.au/public-health/food-safety/food-businesses/food-safety-program/food-safety-program-class-1)

Sessional kindergartens supplying low risk snacks such as cut fruit, milk, bread and cereals are classified as Class 4 (low risk). Class 4 services are not required to have:

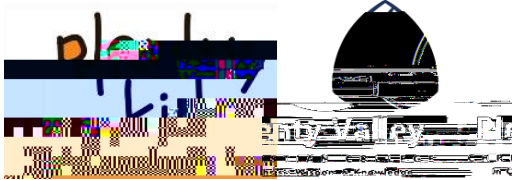
- a food safety program
- a food safety supervisor
- an annual council inspection.

However, Class 4 services must ensure that staff members have the skills and knowledge needed to safely handle food in their work roles. Council may also, at its discretion, inspect a premises under the (e.g., to investigate complaints or conduct a spot check). Individual councils may also require services to complete a food safety audit or plan, especially when the service is operating a special event such as a sausage sizzle. For more information about Class 4 food premises, services should contact their local council and refer to: [www2.health.vic.gov.au/public-health/food-safety/food-businesses/food-business-classification/food-business-classification-predetermined](http://www2.health.vic.gov.au/public-health/food-safety/food-businesses/food-business-classification/food-business-classification-predetermined)

Legislation anetyF3q0.000008(a)-3(c)10(o)-5u)3(n)3(ci)TITQq0.0000080 52 81.2 reWB/T/F1 11.04 Tf1 0 0 1 24

# FOOD SAFETY POLICY

Best Practice - Quality area 2



# FOOD SAFETY POLICY

Best Practice -



# FOOD SAFETY POLICY

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## EVALUATION

In order to assess whether the values and purposes of the policy have been achieved, the Approved Provider will:



