Food Preparation Policy

In an attempt to minimise cross infection and contamination as much as possible staff will follow Australian hygiene and safety standards in the food preparation area. The following procedure outlines how staff members endeavour to prevent cross infection and contamination.

The Peter Toms Early Learning Centre has a children’s kitchen which is specifically designed for food preparation where staff will:

- Clean food preparation area before, during and after use.
- Use colour-coded chopping boards in order to prevent cross contamination of raw food.
- Ensure that staff members preparing food know, follow and adhere to the appropriate hygiene procedures. This includes:
  - Washing their hands
  - Keeping their personal hygiene at a high level
- Avoid the contamination of one work area to another by having specific cleaning implements for a specific area.
- Ensure food is always served in a hygienic way for example, hand washing, using tongs and serving utensils.
- Provide families with current and relevant information about food preparation and hygiene.
- Show and discuss with children the need for food hygiene in both planned and spontaneous experiences.
- When storing & transporting food it will have adequate covering

Legislative Requirements

Federal
Food Safety Standards for Australia 2001
Food Standards Australia and New Zealand Act 1991
Food Standards Australia New Zealand Regulations 1994
National Childcare Accreditation Council

Victoria
Food Act 1984
Occupational Health and Safety Act 2004

Sources
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Review
Review will be conducted by:
- The Peter Toms Early Learning Centre staff
- Families

Policy date created: 14th July 2012
