

	<b>Procedure</b>
	<b>Policy Category: HEALTH AND SAFETY</b>
	Date Created: November 2016
	<b>Policy Name: Food Safety: Storage and Waste HS20</b>

Food safety Storage and waste: HS20

## Position Statement

At this centre we ensure that children receive nutritional food at an appropriate time to meet their health needs and in a safe manner. We are also committed to ensuring a high level of hygiene is maintained while preparing, serving and storing food. We keep records of the food served. Where food is provided by parents, the service encourages and promotes healthy eating guidelines.

## Procedure Outline

There are a number of ways to reduce food waste so that the service is not paying for food that has to be thrown away, and the service can be sure that leftovers are safe to eat.

### Detail

- Follow the storage instructions on food labels to make sure that food is stored properly.
- Keep cereals such as flour and spaghetti in airtight containers.
- Put foods that will spoil or perish quickly into the fridge or freezer straight away.
- Make sure that the fridge temperature is no higher than 4°C, and that it is not too full or overcrowded.
- Cool cooked foods quickly and put them in the fridge. Do not leave them at room temperature.
- Put a date on any cooked food and place it at the top of the fridge, above shelves of raw meat and other raw foods. This will stop juices and fluids from raw foods spilling onto food that will not be cooked again before it is eaten. Raw foods, especially meat and chicken, can contain bacteria that are only killed by thorough cooking.
- Keep any leftovers. Cool them quickly, cover and store them in the fridge so that they last longer. Label and date any leftovers before putting them in the fridge. Reheat the dish until the food is piping hot throughout, and do not reheat it more than once. Keep waste to a minimum by using every part of the food. Scrub vegetables rather than peeling them and use as many of the outside leaves of green vegetables as possible. Use meat and fish bones for soups and add the cooking water from vegetables to soups and sauces

## Review

Review annually or when there is a significant change in the area of the policy topic.

<b>Authorised:</b>	Jayne Dahlberg
<b>Date:</b>	January 2022
<b>Review Date:</b>	January 2023
<b>Consultation Undertaken:</b>	Food Control Verifier