

O'Rourke-Designs

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24/06/24

Food preparation statement

RE: 23/02714/FUL - 9 The Prescott Centre

This Environmental Health Planning Statement outlines the procedures and policies for food preparation at the kitchen of this children's play Centre. The kitchen will serve only fresh food, with no fried items, and all food will be prepared on-site. This plan ensures compliance with environmental health standards and promotes the health and well-being of children and staff.

Objectives

Ensure all food prepared is fresh and nutritious.

Eliminate the use of fried foods.

Maintain high standards of hygiene and safety in food preparation.

Promote healthy eating habits among children.

Kitchen Layout and Equipment

Preparation Area: Separate sections for raw and cooked food to prevent cross-contamination.

Storage: Refrigerators and freezers with temperature controls to store perishable items. Dry storage areas for non-perishable items.

Cooking Equipment: Ovens, air fryer and microwaves. No deep fryers or equipment for frying. No gas appliances will be used either.

Cleaning Facilities: Sinks with hot and cold water, dishwashers, and designated areas for cleaning utensils and equipment.

Food Procurement

Suppliers: All food suppliers must be reputable and comply with local health and safety regulations.

Delivery: Fresh produce, dairy, and meats will be delivered several times a week to ensure freshness.

Inspection: All deliveries will be inspected for quality and freshness upon arrival.

Food Preparation

Hygiene Practices:

Handwashing facilities with soap and disposable towels.

Staff must wash hands before and after handling food, and when switching tasks.

Use of gloves and hairnets where appropriate.

Preparation Procedures:

Vegetables and fruits will be washed thoroughly.

Separate cutting boards for raw meats and vegetables.

Cooked food will be stored in clean, covered containers.

Food Handling:

Ready-to-eat foods will be kept separate from raw ingredients.

All food will be cooked to the appropriate temperatures to ensure safety.

Serving:

Food will be served immediately after preparation or kept hot/cold until served.

Serving utensils will be used to minimize direct contact with food.

Cleaning and Maintenance

Daily Cleaning: All surfaces, utensils, and equipment will be cleaned and sanitized at the end of each day.

Deep Cleaning: Weekly deep cleaning of the kitchen, including equipment, storage areas, and ventilation systems.

Pest Control: Regular inspections and preventive measures to ensure a pest-free environment.

Staff Training

Health and Safety Training: All staff will receive training in food hygiene and safety, including proper hand washing, use of personal protective equipment, and emergency procedures.

Ongoing Education: Regular updates and refresher courses on food safety practices and regulations.

Monitoring and Compliance

Regular Inspections: Scheduled inspections by kitchen supervisors and external health inspectors to ensure compliance with health standards.

Record Keeping: Logs of food deliveries, temperature checks, cleaning schedules, and staff training.

Feedback Mechanism: Systems in place for staff and parents to provide feedback on food quality and safety.

Conclusion

By adhering to these detailed procedures and maintaining a commitment to high standards of hygiene and safety, the children's play Centre kitchen will provide nutritious, fresh, and safe meals, contributing positively to the health and well-being of all children and staff.