Food and Hygiene Policy for the EYFS

Person(s) responsible for this policy		**EYFS Class Teacher** **Head of Prep** **DFO** **Head of Pre-Prep**	
Last review by	**P Gollob** **H Loach** **A Bullock** **S Dowler**	**Review date**	**Sep 2026**
Date of next review		**Sep 2027**	

At Streatham & Clapham Prep School we recognise the important connection between a healthy diet and a pupil's ability to learn effectively and achieve high standards in school. We also recognise the role we can play, as part of the larger community, to promote a healthy lifestyle.

Food plays an important role in the celebration of personal, cultural, religious and community milestones or festivals. Experience of foods from different cultures is promoted in the Foundation stage.

Early Years - Nursery and Reception

All pupil's in the EYFS receive fruit at break time which has been washed and prepared by the catering staff. The pupils are supervised in washing their hands before eating. The fruit is consumed by everyone sitting together, giving each pupil time to enjoy a shared eating experience. Staff are aware of pupils with allergies and they will have plated fruit. The bowl of fruit should not be left unattended in other areas of the school as this allows other pupils unmonitored access.

EYFS pupil's bring in their own water bottle which they always have access to. It is sent home for washing every day. Water is always available. Everyone has water in the dining hall at lunchtime in plastic cups provided by the school.

Parent comms makes it very clear that we are an allergen aware and nut free school. All staff in EYS are aware of the allergies that pupils have. All food is checked for allergies and pupil's are not allowed to share. All SCHS staff need to complete the iHasco anaphylaxis and allergy training. Added to this any staff that handle food or provide food to pupils must complete the Navitas training which provides a more detailed approach. The Head of Pre-Prep/ EYFS will notify the DFO of any staff that need to take the Navitas training. Anaphylaxis / Adrenaline Auto Injectors (AAI) training is completed in school by the school nurse.

The toilets are regularly cleaned and checked. They are stocked with sufficient sanitary supplies.

Our EYFS provision often prepares and cooks food as part of their curriculum activities. These activities are risk assessed. All food preparation surfaces, appliances and eating areas are wiped with an antibacterial surface cleaner and a paper towel. Utensils are washed with hot water and antibacterial washing up liquid. The pupil's are supervised in washing their hands before and after the cooking activity. They all wear smocks for the activity.

Ingredients must be ordered through Holroyd Howe to ensure the allergen guidelines are adhered to.

All staff are aware of good practice regarding hand washing and food storage. Any staff exhibiting signs of illness will not be handling any food.

Food Safety and Hygiene Standards
Food is provided under contract by Holroyd Howe, who operate their own food safety management system and are responsible for the food hygiene rating and compliance of the school kitchen. The DFO oversees the catering contract, including allergen management and food safety compliance, on behalf of the school.

Recording and Reviewing Dietary and Allergy Information
Parents provide information about their pupil's allergies, medical dietary requirements and any religious or cultural dietary preferences on registration. This information is shared with catering staff and the EYFS team, recorded on the dining hall allergy lists, and updated by the school Nurse whenever new information is received from parents. Parents are asked to confirm this information remains correct at the start of each academic year, or sooner if a pupil's needs change.

Managing Allergic Reactions
Pupil's with a diagnosed allergy who require an AAI or other emergency medication have an individual healthcare plan, agreed with parents and the school Nurse, which is available to EYFS staff. Staff who care for a pupil with a known severe allergy are briefed on that pupil's healthcare plan and on how to recognise and respond to an allergic reaction. In the event of a suspected reaction, staff follow the school's First Aid and Administration of Medicines procedures, administer emergency medication (kept in a dedicated, easy to reach area in the EYFS classroom) in line with the pupil's healthcare plan, and call for emergency assistance without delay.

You can find all Emergency Kit locations here.

Lunchtime

In line with the EYFS statutory framework, pupil's must always be within sight and hearing of a member of staff while eating. EYFS staff will be facing pupil's (either standing or sitting) whilst they are eating enabling staff to monitor that pupil's are eating safely, help prevent choking and food sharing, and remain alert to any unexpected allergic reactions. There must always be a member of staff with a valid full-course Paediatric First Aid (PFA) certificate in the room while pupil's are eating. Staff must also ensure that food is prepared and served in a way that minimises the risk of choking and that pupil's individual allergies and dietary requirements are appropriately managed.

The dining hall is a safe, comfortable, and attractive area. The tables and chairs are at the right height for our EYFS pupils.

The pupil's all wash their hands before lunch and wear smocks.

Staff assist the pupil's at all times. The staff serve the pupil's and ensure they eat and drink.

The school provides meals which conform to nutritional standards and will incorporate special dietary and religious requirements e.g., vegetarian, halal.

There are lists in the dining hall of pupil's with special dietary requirements and food allergies. Pupil's with allergies are given a blue tray and photo card with allergy information is displayed on tray at every serving. Designated catering staff are trained as 'allergy champions.' Particularly vulnerable pupils have bespoke allergy plans in place and these are agreed between the catering company and school so there is total clarity around process. School staff are not to be called "allergy champions" as they do not have the correct training.

Pupil's are given plenty of time to enjoy their food. Good manners are positively encouraged. There is regular communication with parents/carers on individual eating habits which cause concern.

Bringing food into School

Parents may not send in any birthday cakes, celebration food items that are not agreed by the school.

Trips

Care must be taken that food is not shared on any trips

This policy is read alongside the Prep SOP for Day Trips and the relevant Specific Activity Risk Assessment (SARA), which set out in full how allergies and medical needs are managed off-site. In line with the SOP: the school is nut-free for packed lunches and snacks, as well as any food provided on a trip; the school Nurse updates the Trip Leader with the medical needs and allergy list for participants ahead of departure; and the Nurse confirms whether pupils carry their own medication or AAIs, or whether these are held by the Trip Leader, in which case all attending staff are informed who is holding them.

Monitoring and Review
This policy is reviewed annually by the persons named above, or sooner if there is a change to catering arrangements, allergy management practice, or relevant statutory guidance.