



All Saints C of E Infant and Nursery School

&

Selston C of E Infant and Nursery School

Food and Safer Eating Policy

*"Opening Hearts and Minds through the Grace
and Love of God"*

Policy:	Food and Safer Eating
Approved by:	LGB
Date:	September 2025
Review Cycle:	Two Yearly

Versions:			
VERSION	DATE	AUTHOR	CHANGES
1	Sept 25	JR – Executive Head	Initial version.

**ALL SAINTS CHURCH OF ENGLAND (VA) INFANT AND NURSERY SCHOOL
SELSTON CHURCH OF ENGLAND (VC) INFANT AND NURSERY SCHOOL**

MISSION STATEMENT

Opening Hearts and Minds through the Grace and Love of God

At All Saints and Selston C of E Infant and Nursery School children always come first and we try to nourish, challenge, prepare and inspire them within a Christian ethos. We believe in valuing all who contribute towards the successful running of our schools including children, parents, carers, governors, teaching and non-teaching staff.

This Mission Statement lies at the heart of our schools' aims. It is the philosophical basis for all of the schools' policies and through these, for everything that happens in and round our schools. Our aspiration is for everyone at All Saints and Selston to:

- feel happy, secure, safe and valued at school
- develop a growing awareness of their own inner self and spirituality, and of the power of the Christian faith to transform lives
- develop healthy relationships based on care, trust, compassion and forgiveness
- show acceptance for and understanding of others who may have different beliefs or needs
- strive for the highest standards of achievement, developing the confidence and skills to be independent, motivated and self-disciplined learners
- have a positive approach to life, contributing to the well-being of the community and building hope for the future

We hope that children will leave our schools with open hearts and minds, ready to respond to the opportunities that lie before them and to experience the joy of life in all its fullness.

Food and Safer Eating Policy

All Saints Church of England Infant and Nursery School

Selston Church of England Infant and Nursery School

1. Introduction

The school is committed to promoting healthy eating and ensuring that all food and drink provided to pupils is nutritious, safe, and of high quality. We aim to support pupils' health and wellbeing by:

- Promoting good nutritional health.
- Protecting those who are nutritionally vulnerable.
- Encouraging positive eating behaviours and lifelong healthy choices.
- Ensuring food safety, allergy management, and choking prevention, especially in the Early Years.

This policy complies with:

- **School Food Regulations 2014** (revised standards effective from 1 January 2015)
- **Food Information Regulations 2014** (including allergen labelling requirements, PPDS from October 2021)
- **Education Act 1996, s.512ZB** (free school meals entitlement)
- **Early Years Foundation Stage Statutory Framework** (from 1 September 2025)
- **Food Safety – GOV.UK guidance**

2. Scope

This policy applies to:

- All school-provided food and drink (school lunches, breakfast clubs, tuck shops, vending, snacks, after-school clubs).
- Packed lunches and food brought in by pupils.
- Food provided on school trips lasting at least 7 days (before 6pm).
- Early Years Foundation Stage (EYFS) pupils, with additional safety and allergy procedures.

3. School Food Provision

3.1 School Meals

- All meals and snacks provided will meet the **national school food standards**.
- Hot meals will be offered wherever possible to ensure that every pupil can access one hot meal daily.

- Free school meals will be provided to all eligible pupils, including all pupils in Reception, Year 1, and Year 2.

3.2 Water and Milk

- Fresh drinking water will be available free of charge at all times.
- Lower-fat or lactose-reduced milk will be available daily.
- Free milk will be provided to:
 - Infant pupils when included in their school meal.
 - Benefits-based free school meals pupils.
- Whole milk may be given up to the end of the school year in which a child turns 5.

3.3 Fruit and Vegetables

- Pupils aged 4–6 are entitled to free daily fruit or vegetables under the **School Fruit and Vegetable Scheme**.

3.4 Facilities for Packed Lunches

- Safe, supervised eating spaces will be provided for pupils who bring food from home.

3.5 Special Dietary Needs

- Reasonable adjustments will be made for medical, dietary, and cultural requirements.
- Parents/carers must provide full details of any:
 - Special dietary needs
 - Allergies or intolerances
 - Health needs related to food
- Allergy information will be shared with relevant staff and checked at every meal or snack.
- **Allergy Action Plans** will be developed in consultation with parents and health professionals, following **BSACI** and **NHS guidance**.

4. Early Years Foundation Stage (EYFS) – Safer Eating and Food Safety

4.1 First Aid and Supervision

- A paediatric first aider (as per EYFS Annex A) must always be present during meals and snacks.
- Children will always be within sight and hearing of staff during eating.
- Staff will sit facing children where possible to observe, prevent food sharing, and identify choking or allergic reactions.
- Staff remain alert at all times as choking can be silent.

4.2 Weaning and Food Textures

- Food must suit each child's developmental stage, agreed with parents/carers.
- Staff will not make assumptions based on age.
- Textures will be introduced gradually in consultation with families, following **NHS Weaning Guidance**.

4.3 Preventing Choking

- Food will be prepared to reduce choking risk (per GOV.UK guidance).
- Children will eat in safe seating (e.g., highchairs, low chairs).
- Mealtimes will take place in designated eating areas with minimal distractions.
- Any choking incident requiring intervention will be:
 - Recorded in detail
 - Reported to parents/carers
 - Reviewed to reduce future risk

4.4 Food Safety Standards

Staff must ensure food is:

- Safe, uncontaminated, and compliant with standards.
- Free from misleading or harmful labelling.
- Traceable to its source (records kept on request).

Unsafe food must be immediately withdrawn, logged, and reported to parents.

Food safety controls include:

- **Approved additives only** within permitted limits.
- **HACCP principles** to prevent hazards (biological, chemical, physical).
- Safe food contact materials (packaging, utensils, surfaces).
- Risk management for bacteria such as **E. coli O157, Salmonella, Campylobacter**.

4.5 Food Hygiene

- All food-handling staff must receive hygiene training.
- Staff must follow safe preparation, storage, and cleaning practices, including:
 - Handwashing before handling food
 - Sanitising surfaces and equipment
 - Maintaining safe storage temperatures

4.6 Food Poisoning Incidents

- If two or more children are affected by food poisoning, **Ofsted (or CMA)** must be notified within 14 days.
- Failure to notify without reasonable excuse is a legal offence.

4.7 Facilities and Equipment

- Adequately equipped areas must be provided for safe preparation and eating.
- Sterilisation equipment will be available for babies' food.
- Staff will be competent and confident in applying food safety practices.

5. Roles and Responsibilities

Governing Body

- Ensure compliance with national food standards.
- Specify compliance in catering contracts and request evidence.
- Monitor compliance, meal take-up, and financial aspects.
- Review reports on food provision regularly.
- Work with senior leaders to develop a whole-school food culture.

Senior Leadership Team (SLT)

- Oversee coordination of food provision across school settings.
- Support food education and practical cooking.
- Promote take-up of healthy school lunches.
- Integrate catering staff into the wider school team.

Catering and EYFS Staff

- Provide food and drink that meet standards and EYFS safety requirements.
- Follow allergy, hygiene, and food safety protocols.
- Monitor children during meals, responding quickly to choking or allergic reactions.

6. Exemptions

The school food standards do not apply to food provided:

- At cultural or religious celebrations.
- At fundraising events.
- As rewards for achievement or behaviour.
- During teaching of food preparation and cooking.
- Occasionally by parents or pupils.
- As part of an evening meal at maintained boarding schools before 6pm.

7. Monitoring and Review

- The governing body will review compliance annually.
- SLT will report regularly on meal provision, take-up, and safety.
- Feedback will be gathered from pupils, staff, and families.
- The policy will be reviewed every two years, or sooner if statutory requirements change.

All staff must read, understand, and follow this policy.

