



Chieveley Pre-School: Food Safety and Nutrition Policy

Reviewed and updated in line with EYFS 2024, Food Standards Agency, Early Years Alliance guidance, and statutory nutrition and food hygiene legislation.

This document retains all setting-specific policies and practices from the 2022 version, now revised for 2024.

1. Introduction and Aim

Chieveley Pre-School ensures all food served meets nutritional, allergen, and food safety requirements. Our provision is suitable, clean, and safe, enabling children to grow and learn in a healthy environment.

2. Objectives

- Comply with Regulation (EC) 852/2004, the Food Information Regulations 2014, and The Childcare Act 2006.
- Follow Safer Food Better Business guidance, ensuring robust hygiene, storage and preparation standards.
- Ensure dietary needs, allergies and preferences are recorded, displayed and updated regularly.
- Label menus with all allergenic ingredients in accordance with Natasha's Law.
- Promote healthy eating and culturally inclusive diets following the Eat Better, Start Better guidance.
- Avoid all nuts on site and check pre-packed and loose food for allergens prior to serving.

3. Food Preparation and Storage

All food handlers are certified in food safety and allergy awareness. Safer Food Better Business protocols are followed. Food is checked for use-by dates, labelled and stored in accordance with hygiene guidance. Pre-packed foods are checked for allergens; loose food is also verified for allergen content. A Food Allergy and Dietary Needs register is maintained and displayed.

4. Cooking and Serving Food

Staff use colour-coded equipment, follow hand hygiene practices, and avoid cross-contamination. Raw and cooked foods are separated. All food is checked using a probe



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thermometer to ensure it is cooked thoroughly. Vegetarian, Halal and Kosher options are provided where appropriate. Staff supervise children's meals closely, ensuring allergies are managed discreetly and respectfully.

5. Food in Play and Cooking Activities

Only safe, non-allergenic foodstuffs are used for play. Jelly and raw pulses are avoided. Allergens in play materials are risk assessed and disclosed. Utensils for play are cleaned separately. Cooking activities include allergy checks, hygiene routines and support for cultural dietary choices.

6. Meeting Dietary Requirements

We provide nutritious, culturally sensitive food that meets children's dietary needs and parent preferences. Menus are clearly labelled, allergens are disclosed, and fresh water is available throughout the day. Mealtimes are social, respectful experiences where no child is singled out.

7. Fussy or Faddy Eating

Children are encouraged but not forced to try foods. Uneaten food is removed without comment. We work with parents and signpost to resources such as the Infant & Toddler Forum guidance on managing picky eating.

8. Legal Framework and Best Practice

- Regulation (EC) 852/2004 on the hygiene of foodstuffs
- Food Information Regulations 2014
- The Childcare Act 2006
- Safer Food Better Business (FSA)
- Eat Better, Start Better (Action for Children, 2017)
- Natasha's Law (2021)
- Example Menus for Early Years (PHE, 2017)



9. Monitoring and Review

This policy will be reviewed annually or following significant changes in legislation or after any incident that highlights a need for policy revision. The Pre-School Manager and committee will approve all changes.

This notice was reviewed and adopted by the Chieveley Pre-School committee.

Signed Preschool Manager



Date: 04/09/2025

Signed Preschool Chair:



Date: 13.08.25