**Busy Bodies Child Care Centre Ltd**

**Food, Fridge and Freezer Temperature Control Policy**

When we receive the hot food from St Laurence’s school kitchen we take a reading of the food temperature using a digital thermometer. Temperatures are recorded in a folder containing records of food temperatures.

Some foods must be kept at certain temperatures during their delivery. Delivered foods are kept in insulated boxed depending on whether the food is hot or cold to which box they are stored in. The certain temperature of delivery, storage and preparation are set out in The Food Safety Regulations states that food must be kept either cold below 8c or hot above 63c.

Particular attention is made to all foods considered as high risk products e.g. smoked or cured fish, smoked or cured meat, dairy based products, prepared vegetable salads, sandwiches, diary cream cakes and cooked products containing meat, fish , cheese or cereals and vegetables.

**Refrigerator Temperatures**

Certain foods may need to be kept at certain temperatures, e.g. dairy goods and cooked meats - +1c to +4c. Pre- chilled foods 0c to + 2c. Fresh meat -2c to 0c. Wet fish -1c to +1c.

Our fridge his set to work between +1c and +4c. Thermometer readings are taken from the centre of the refrigerator and should not be taken close to the salad draw or freezer compartment. Results are recorded in a book kept on the kitchen shelf.

**Freezer Temperatures**

Our freezer operates between -18c to -22c.

Frozen foods will be checked at time of delivery, before they are unloaded into the freezer. Any deliveries found to be above -10c are unacceptable and any food with a temperature of around -18c will be transferred into the freezer immediately. New stocks must be stored below existing ones and must not be placed above the freezer loader line. Freezer temperatures are also kept on a daily basis on the kitchen shelf.

**Reheated food**

Some parents / carers provide food for their children that requires us to microwave the food before serving. This is done carefully and the staff member always ensures that food is heated to above +72c. The staff member that heated the food makes a note of the temperature in the book on the kitchen shelf.

This policy and procedure will be reviewed annually.

Updated on ………………………………………….. By …………………………………………………………..

This policy has been read, understood and signed by all the staff.

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