

FACILITIES - FOOD PREPARATION

POLICY

The National Standards set a requirement for basic kitchen facilities, food preparation practices, food storage, heating and eating utensils.

The extent to which the Family Day Care home provides food preparation facilities is dependent on the practices of the Scheme, and the choice of the carer in consultation with families. Where main meals are prepared on the premises full kitchen facilities will be required.

PROCEDURE

1. The FDC residence must have safe, hygienic facilities for the preparation, storage, heating and cooking of food for children, including a sink, refrigerator, suitable disposal facilities and hot water supply.
2. Educators will adhere to standard food preparation guidelines, including:
 - Safe storage of perishable foods, including those supplied by parents
 - Close attention to hygiene practices including the cleaning of food preparation surfaces, effective hand washing, and cleaning of utensils and storage areas.
 - Baby's bottles must be prepared according to recommended guidelines; unfinished formula must be discarded and not reheated, bottles should be adequately cleaned before sending home and sterilised if being reused in care. Prepared formula from home must be stored in a fridge at a temperature of below 4°C, and reheated in a safe manner; if microwaves are used, ensure that milk is well mixed after heating to avoid hot spots

Source: Mt Alexander FDC - Handbook
Educator Agreement
National Law Regulations and Standards Guide 77, 78-80, 168
"Staying Healthy in Childcare", 3rd Edition, NHMRC
Advice from Environmental Health Dept, Shire of Mt Alexander.

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