



Out of Hours School Care Food Preparation Policy

Policy Statement

Apollo Parkways Out of School Hours Care Program (OSHC) is committed to providing safe and hygienic facilities for the preparation, storage, cooking and cooling of children's food.

Procedures and Practices

- Before preparing or serving food all surfaces must be cleaned and free from germs and bacteria. The program uses a natural disinfectant made of sphagnum moss.
- Hands must be washed in warm soapy water before handling food and gloves worn where appropriate
- Pink sponges to use in the kitchen only
- Blue sponges to be used in the community Centre only
- Chopping boards – yellow meat only – green chicken only – white fruit and vegetables
- Food will be fresh and stored to maintain optimum freshness
- Storage of food will be provided for in cupboards that are kept clean and vermin free
- The refrigerator will be maintained at a temperature of 4 degree Celsius or lower
- All foods stored in the refrigerator must be covered
- Information on correct food preparation procedures will be available to staff
- Children are supervised whilst cooking. Children are education in necessary safety precautions whilst cooking

Sources

- Guide to the Education and Care Services National Law and the Education and Care Services Regulation 2011. Sourced December 2018.
- Victorian government – Food Safety Program Regulations and Legislation. Sourced December 2018.

Dates Reviewed:

6th May 2014

24th November 2015

4th December 2018

Next Review Date:

December 2021