



School Lunches Policy

At Parsons Green Prep, school lunches are supplied by a reputable company called Naked Nosh. They deliver the meals daily in sealed, heated containers, no more than 45 minutes before the lunch session starts. The containers will maintain the food at a temperature of or above 63°C to maximise food safety.

The menu runs on a three-weekly rotation. Lunch consists of a healthy free-range and organic main course with a vegetarian option, pudding and fruit. The menu can be found on the Parsons Green Prep website. The summer menu runs from the beginning of the summer term to the half-term break in the autumn term. The winter menu is used for the rest of the academic year.

The school meets the nutritional standards issued by the School Food Standards and the New Food Standards 2014 by providing:

- high-quality meat, poultry or oily fish
- at least two portions of fruit and vegetables or salad with every meal
- at least three different fruits and three different vegetables each week
- no more than two portions of food which include pastry each week
- bread, other cereals and potatoes
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There will be no fizzy drinks, crisps or sweets in school meals.

Caring for children with special needs

To help children who may find the hall intimidating, such as autistic children, the school can provide suitable training for lunchtime assistants to support those pupils with eating and drinking as well as a quieter lunchtime environment.

The importance of food safety

Food safety protects consumers' health and well-being by safeguarding food from anything that could harm them. At Parsons Green Prep we employ high standards of food safety, enabling everyone to enjoy their food without illness, injury or other problems, in accordance with the FOOD SAFETY Act, 1990 (FSA), EU legislation and Food Hygiene Regulations (England) 2013 and Food Information for Consumers Regulation (EUFIC) which changes the way allergen information appears on food that is prepackaged, sold loose or served when you are eating out. The school caterer has provided us with information about the allergenic ingredients used in the food they provide as well as a list of suppliers (appendix 1 and 2.) The EU Food Information for Consumers Regulation (No. 1169/2011) outlines the new requirements for businesses which are providing food.

All staff are trained on Basic Food Hygiene every 2 years.

The main issues we consider are:

- Personal hygiene
- Cleaning
- Disinfection
- Pests



- Storage
- Food poisoning

Personal hygiene

Hand-washing:

All staff helping in the dining hall will wash their hands:

- using hot water and soap and antibacterial gel
- prior to their lunch duty
- before serving any food
- after visiting the toilet
- after sneezing or using a handkerchief/tissue
- after carrying out any cleaning jobs
- after dealing with rubbish/waste and bins
- after eating or drinking

Other points:

- Nail polish is not to be worn by staff serving food (as it may chip and flake into food).
- Cuts and spots need to be covered by waterproof, brightly coloured plasters to be found in the First Aid box in the kitchen.
- Any septic cut or weeping spot or boil must be reported to the headteacher prior to the lunch duty.
- The headteacher will be informed by the members of staff as soon as is possible, if they have had or are currently suffering from food poisoning or any illness with similar symptoms, i.e. diarrhoea, vomiting, nausea; or if they have one of the following: ear, eye and nose discharges; a septic cut or other skin condition that leaves an open wound or broken skin; or any other skin condition or infection.
- Catering staff who are employed to serve the lunches will have passed a recognised food and hygiene course and their certificates will be on display in the kitchen.
- DBS checks are carried out on all catering staff employed by the agency.

Clothing

Whilst on duty, staff serving lunches should:

- wear the aprons and gloves provided
- make sure the aprons are washed on a weekly basis (or more often if dirty)
- wear non-slip shoes
- wear the blue hats provided, **or** a hair net, **or** have hair neatly tied back.

Cleaning:

- The dining hall floor is to be cleaned by the contracted cleaners at the end of each working day, ensuring the removal of any food debris.
- Lunch staff are to clean the tables and seats after first lunch (Reception, Year 1 and Year 2) and again after second lunch (Year 3 and above).



- A separate cleaning cloth is to be used for each set of double tables, or if necessary will be cleaned between each table in hot water and detergent.
- Hot water and detergent is to be used for cleaning the tables (preferably anti-bacterial washing up liquid).
- The floor is to be swept at the end of each lunch hour.
- A safe environment will be maintained at all times in the dining hall, for example any spillages cleaned up immediately to stop someone from slipping on a wet/greasy floor.
- Separate cleaning cloths are to be used for tables and floors.
- Clean tea towels will be used daily.
- Tea towels will be washed in the washing machine at the end of every lunchtime.

Rubbish disposal:

- A large bin lined with a fresh black rubbish bag is to be kept near the lunch serving tables every lunchtime.
- The bin is to be emptied as soon as it is full and at the end of the lunch session, tied securely and taken outside to be put in the large wheelie bins and kept away from the children's' play area.
- Staff will always wash their hands after handling refuse and waste food.
- The wheelie bins will be emptied by the appropriate contractor on a weekly basis, or more often if they are overflowing.
- Fridges will be cleaned on a weekly basis. Inside cupboards once a month.
- Tops of cupboards and appliances are pulled out to be thoroughly cleaned every 6 weeks.

Disinfection

- At the end of each lunch session, all cutlery and crockery used for the school lunches will be rinsed and then cleaned in the dishwasher at a maximum hot temperature.
- The cleaning cloths are washed with antibacterial washing-up liquid at the end of each working day or washed in the washing machine at 90°C.
- The kitchen is to be left clean and tidy after each lunch session.

Storage

- The lunches are held in hot storage containers prior to serving them to the consumer.
- The hot storage containers must keep the food at a temperature of 63°C or above, to minimise the risk of the growth of pathogens (spot checks on the temperature of the food will be undertaken on a daily basis by the catering company (Naked Nosh) using a food thermometer and a temperature chart will be handed out to the health and safety officer on a weekly basis.
- Any leftover food will be cooled in the kitchen prior to storing it in clean, lidded, plastic Tupperware-style containers in the fridge.
- Any leftover food will be refrigerated at a temperature of 5°C or cooler.
- Leftover food is to be consumed by members of staff only and at their own risk.
- Leftover food will be kept in the fridge for no longer than 24 hours and then thrown away.
- Leftover food must be reheated once only by the consumer (member of staff) and at their own risk.



Pests

'A food pest is any creature that lives on, or in, human food, causing damage or contamination or both.'

The presence of these can be prevented by:

- Keeping food covered at all times.
- Keeping the doors in the dining hall closed during the lunch session to prevent insects from entering (during warm weather the room can be cooled by the air-conditioning system).
- Any spilled food will be cleaned up during or at the end of each lunch session.
- Maintaining a clean workplace.
- Storing rubbish bags in the wheelie bins outside. The bins must have lids on and be emptied by the appropriate contractor on a weekly basis, or more often if they are overflowing.
- Notifying the headteacher or school administrator if any holes are noticed in brickwork or around windows, doors or pipes.
- Notifying the headteacher or school administrator if any pests are sighted or any evidence of pests is seen within the school grounds, who will then contact the appropriate pest control company immediately. The main signs are:

1. dead bodies (mainly insects, rodents and birds)
2. droppings
3. unusual smells
4. scratching, pecking or gnawing sounds (mainly rodents and birds)
5. gnawed pipes, cables and fittings (mainly rodents)
6. eggs, larvae, pupae, feathers, fur, nesting material
7. paw or claw prints
8. smears and rat runs (rodents)

Food poisoning

As food handlers, it is the responsibility of the staff of Naked Nosh and Parsons Green Prep to do everything possible to keep food safe.

The school has provided Naked Nosh with a list of known food allergies amongst the children partaking in school lunches and will keep Naked Nosh informed of any updated information.

Examples of food poisoning and food-borne illness to be aware of:

Pathogenic bacteria	Common source	Linked to food	Typical symptoms	Average onset of time
Salmonella	Human and animal gut	Meat, eggs, poultry and milk. Other foods like green	Diarrhoea, stomach cramps and sometimes	12-72 hours



		vegetables, fruit and shellfish can become contaminated through contact with manure in the soil or sewage in the water.	vomiting and fever	
Staphylococcus aureus	Human body - especially skin, nose, mouth, cuts and boils - and raw milk	Cold meats, raw milk and dairy products; anything touched by hand	Abdominal pain or abdominal cramp, vomiting, low temperature	1-6 hours
Clostridium perfringens	Animal and human excreta, soil, dust, insects and raw meat	Cooked meat and poultry	Abdominal pain and diarrhoea	12-18 hours
Clostridium Botulinum (Botulism)	Soil and water	Fish, meat, vegetables, smoked fish, canned fish and canned beef, hazelnut puree	Difficulties in breathing and swallowing	12-36 hours
Bacillus cereus	Cereals, soil and dust	Cereals (especially rice)	Abdominal pain, some diarrhoea, vomiting	1-5 hours or 8-16 hours depending on the form of the food poisoning

Food-borne illness

Campylobacter jejuni	Animals, sewage and untreated water	Raw poultry, meat and milk; untreated water	Diarrhoea, often bloody, abdominal pain, nausea,	48-60 hours
Escherichia coli 0157 (E.coli)	Human and animal gut, sewage, water and	Beef (especially minced) and other meat; raw milk; untreated	Abdominal pain, fever, diarrhoea, vomiting, kidney damage or	12-24 hours or longer



Listeria	Soil, water, sewage, people	Soft cheese made from unpasteurised milk, salad vegetables and	Flu-like symptoms	1-70 days
Shigella (Bacillary dysentery)	People	Water, milk, salad vegetables	Diarrhoea, sometimes bloody, abdominal pain, vomiting	1-7 days

This policy will be reviewed annually

Reviewed: September 2010	By: Mrs Janie Richardson	Changes: None
Next review: Autumn term 2011	By: Mrs Janie Richardson	None
Next review: Autumn term 2012	By: Mrs Janie Richardson	None
Next review: Autumn term 2013	By: Pippa Hogg-Andrews	None
Next review: 25 February 2015	By: Celine Lemerle & Anna Bodell	Legislation, name change and typo
Reviewed: 1 August 2015	By: Celine Lemerle	Added EUFIC Regulations
Reviewed: 1 September 2016	By: Celine Lemerle	Menu rota comment page 1. New Food regulations 2013 and not 2006 anymore on page 3. Temperatures record provided by Naked Nosh page 3.
Reviewed: 1 September 2017	By: Celine Lemerle	School Food Standards requirements detailed. Caring for children with special needs section added
Next review: 1 September 2018	By: Celine Lemerle	



Appendix 1

Menu Item	Ingredients
Macaroni Cheese	Pasta: Durum Wheat , Water. Bechamel Sauce: Semi Skimmed Organic Milk , Butter (unsalted), Wheat Flour , Knorr Vegetable Bouillon (See Image), Cheddar Cheese: Milk, Vegetarian rennet.
Vegetable Tortilla	Free Range Eggs , Assorted Vegetables, Olive Oil.
Sausages	Pork, Pork Fat, Water, Rusk (Gluten), Wheat Flour , Skimmed Milk , Spices, Onion Powder, Sabiliser: Sodium Tripolyphosphate
Vegetarian Sausages	See Photo
Mash Potato	Potatoes, Milk , Butter , Salt.
Gravy	Chicken, Water, Carrot, Onion, Celery , Tomato Puree, Potato Starch.
Spaghetti with Meatballs	Pasta: Durum Wheat , Water. Meatballs: Minced Beef, Bread (Gluten) , Onion, Garlic, Herbs, Tomatoes.
Tomato & Basil Sauce	Onion, Garlic, Olive Oil, Tinned Tomatoes, Tomato Puree, Fresh Basil.
Fish Fingers	See Photo
Roast Potatoes	Potatoes, Olive Oil, Salt.
Risotto Cakes	Arborio Rice, Onions, Garlic, Peas, Sweetcorn, Spinach, Vegetable Bouillon (See Photo), Breadcrumbs: Wheat Flour, Yeast, Salt.
Beef Burritos	Tortilla Wraps: Wheat Flour , water. Beef, Onions, Garlic, Tomato Puree, Tomatoes, Kidney Beans, Beef Bouillon (See Photo), Oregano, Spices, Cheese: Milk , Vegetarian rennet, Salt
Garlic Bread	Bread: Flour , Yeast, Salt, Butter, Garlic, Parsley, Pomace Olive Oil
Vegetable Burritos	Tortilla Wraps: Wheat Flour , water. Peppers, Courgettes, Aubergines, Onions, Garlic, Tomato Puree, Tomatoes, Kidney Beans, Oregano, Spices.
Vegetable Curry	Peppers, Aubergines, Courgettes, Onions, Garlic, Herbs, Spices, Tinned Tomato.
Beef Burgers	Minced Beef (5-10% Fat), Bread: Flour , Yeast , Salt , Onions, Parsley, Salt, Pepper.
Vegetarian Burgers	Beans, Onions, Peppers, Sweetcorn, Egg , Potato Starch.
Lasagne Bolognese	Pasta: Durum Wheat , Water. Bolognese: Minced Beef, Carrot, Onion, Celery , Herbs, Tomato Puree, Beef Bouillon (See Photo), Water. Tinned Tomato. Bechamel Sauce: Semi Skimmed Organic Milk , Butter (unsalted), Wheat Flour , Knorr Vegetable Bouillon (See Image), Mozzarella Cheese: Milk , Vegetarian rennet, Salt.
Vegetable Lasagne	Pasta: Durum Wheat , Water. Tomato & Basil Sauce: Onion, Garlic, Olive Oil, Tinned Tomatoes, Tomato Puree, Fresh Basil. Bechamel Sauce: Semi Skimmed Organic Milk , Butter (unsalted), Wheat Flour , Knorr Vegetable Bouillon (See Image), Mozzarella Cheese: Milk , Vegetarian rennet, Salt. Aubergine, Pepper, Courgette.
Pasta Arrabbiata with Chicken Sauce	Pasta: Durum Wheat , Water. Onion, Garlic, Olive Oil, Chicken, Tinned Tomatoes, Tomato Puree, Fresh Basil. Cheese: Milk , Vegetarian rennet, Salt
Picnic Rolls with Ham, Egg, Tuna & Cheese Fillings	Bread: Flour , Yeast, Salt. Ham: Pork, Salt, Sabiliser: Sodium Tripolyphosphate. Egg , Mayonnaise: Water, Rapeseed Oil (40%), Pasteurised Egg Yolk (4%), Modified Maize Starch, Spirit Vinegar, Sugar, Salt, Stabilisers (Guar Gum, Xanthan Gum), MUSTARD Powder, Preservative (Potassium Sorbate), Acidity Regulator (Citric Acid), Tuna , Cheese: Milk , Vegetarian rennet, Salt
Mediterranean Chicken Drumsticks & Tzatziki	Chicken, Olive Oil, Mixed Spices. Tzatziki: Yoghurt , Cucumber, Olive Oil, Cider Vinegar, Herbs.



Stuffed Peppers	Peppers, Aubergines, Courgettes, Onions, Garlic, Herbs, Spices, FETA, Cous Cous
Lamb Kofte	Lamb Mince (5-10% Fat), Bread: Flour , Yeast, Salt, Spices.
Chicken Tikka Masala	Chicken, Onions, Garlic, Ginger, Spices, Tomatoes, Yoghurt . Coriander
Homemade Hummus Dip	Chick Peas, Olive Oil, Garlic, Lemon Juice.
Chilli Con Carne	Beef, Onions, Garlic, Tomato Puree, Tomatoes, Kidney Beans, Beef Bouillon (See Photo), Oregano, Spices.
Guacamole	Avocado, Onions, Lemon, Coriander, Olive Oil, Fresh Chilli.
Vegetables & Salads	Fresh: Broccoli, Carrots, Cauliflower, Savoy Cabbage, Courgettes, Tomatoes, Cucumbers, Parsnips, Swede, Sweet Potato, Green Beans, Frozen: Peas, Sweetcorn, Corn on the Cob
Brown Basmati	Brown Basmati
Cous Cous	Durum Wheat , Pomace Olive oil, Spices.
Pizza	"00" Flour , Yeast, Salt, Water, Olive Oil. Tomato, Basil, Mushrooms, Sweetcorn, Mozzarella Cheese: Milk , Vegetarian rennet, Salt.
All Cakes & Cookies contain the following:	Butter, Flour, Eggs, Sugar
Additional Ingredients (Subject to recipe)	Cream , Strawberry Jam, Apples, Carrots, Bananas, Spices, Lemons, Sultanas, puffed rice, marshmallows.
Flapjacks	Butter, Oats , Golden Syrup, Sugar, Sultanas.

Appendix 2

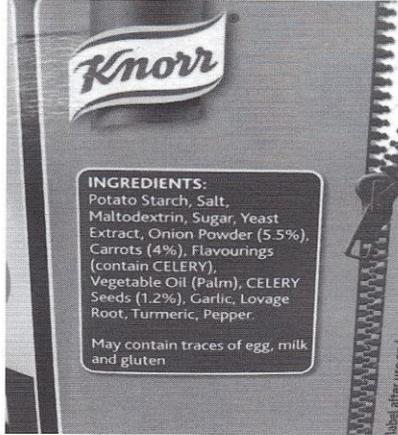
Supplier	Contact Details
Billfields Of London	Unit A15 - A19 New Covent Garden Market London SW8 5EE. Tel: 0207 501 3430
Dickensons Quality Meats Ltd	365 North End Road London SW6 1NW. Tel: 0207 385 8927
Allan Reeder Ltd	Unit 34 Acton Park Ind. Est., London W3 7QE. Tel: 0208 742 9222



Yeo Direct Ltd	Yeo Direct Ltd Middle Coombe, Roundham, Crewkerne, Somerset TA18 8RR. Tel:01460 279529
Booker Cash & Carry	Booker Cash & Carry Ltd, Endeavour Way, London SW19 8LG. Tel: 0208 946 0701
Dolcevita Foodservice Ltd	Unit 28 Mahatma Gandhi Ind. Est. London SE24 0JF. Tel: 0207 701 2189
Sainsburys Supermarkets Ltd	Putney, Wandsworth, Fulham
Asda Supermarkets Ltd	Clapham Junction, Roehampton Vale
Terry Bailey Fruit & Vegetable Supply	North End Road Market, London SW6 1NW



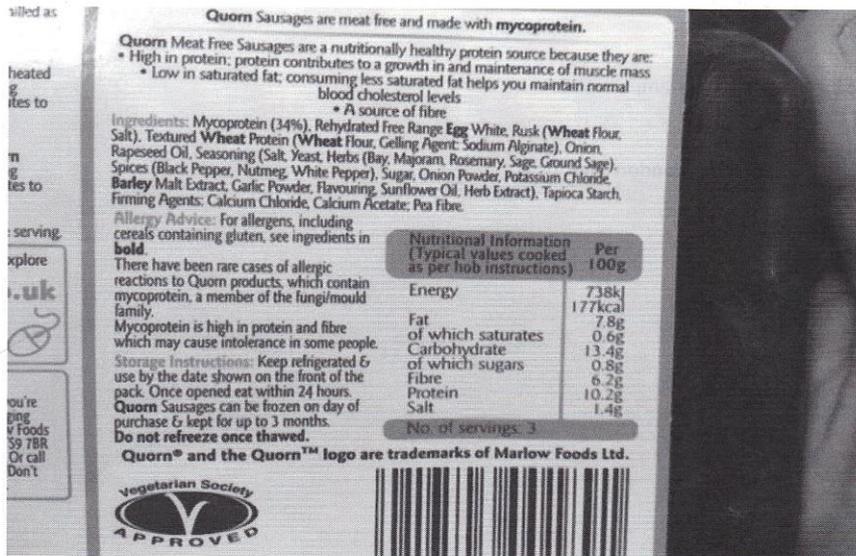
Knorr Veg Bouillon



Knorr Beef Bouillon



Quorn Sausages



Fish Fingers

