

LUNCHBOX STORAGE POLICY

Our Service is committed to the ongoing safety and wellbeing of children, staff, families and visitors. To achieve this, we will implement a clear plan to manage children's lunchbox storage to ensure food remains fresh.

NATIONAL QUALITY STANDARD (NQS)

QUALITY AREA 2: CHILDREN'S HEALTH AND SAFETY		
2.1	Health	Each child's health and physical activity is supported and promoted.
2.1.2	Health practices and procedures	Effective illness and injury management and hygiene practices are promoted and implemented.
2.1.3	Healthy lifestyle	Healthy eating and physical activity are promoted and appropriate for each child.

QUALITY AREA 7: GOVERNANCE AND LEADERSHIP		
7.1.2	Management Systems	Systems are in place to manage risk and enable the effective management and operation of a quality service.

EDUCATION AND CARE SERVICES NATIONAL REGULATIONS	
77	Health, hygiene and safe food practices
78	Food and beverages

RELATED POLICIES

Education and Care Services National Law Act 2010	Food Safety Standard Australia New Zealand
Education and Care Services National Regulations 2011	Work Health and Safety Act 2011
National quality Standards 2011	Work Health and Safety Regulations 2011
	Food Act 2003 (NSW)
	Food Standards Australian New Zealand

PURPOSE

We aim to minimise the risk of food borne illness by monitoring and maintaining high quality food storage practices.

SCOPE

This policy applies to children, families, staff, management, and visitors of the Service.

IMPLEMENTATION

Good storage standards are determined by FSANZ and the relevant Authority. These state that:

- Food must be stored in areas designed for food storage.
- Refrigerators and freezers are to have thermometers and checked daily and logged.
- Foods should never be stored with chemicals and cleaning equipment, clothing or the personal belongings of educators/staff.
- Food containers should be in a good condition and should be washed and sanitised before use and of a non-insulated material as they are stored together in the refrigerator..

Safe Food Storage will be facilitated by:

Educators/staff and management accessing and providing current information about food storage practices.

Educators/staff implementing the following procedures when storing food in the centre:

- Inspection food items when they are received to ensure they are in appropriate condition (ie not in damaged packing), are within their use by date and of the correct temperature.

FOR COLD STORAGE:

- Foods are stored at the correct temperatures; cold foods less than 5 degrees Celsius and frozen foods less than minus 18 degrees Celsius.
- Store foods on fridge shelves in a sealed, non-insulated lunch-box.
- Clean fridge and freezer regularly (weekly).
- Temperature of fridge and freezer will be recorded daily to ensure the food is being stored at appropriate temperature.

SOURCE

Education and Care Services National Law Act 2010
Education and Care Services national Regulations 2011
Guide to the National Quality Standard 2011
WorkCover NSW www.workcover.nsw.gov.au
NSW Food Authority www.foodauthority.nsw.gov.au
Staying Healthy in Child Care, 5th Edition
Food Safety Standards www.foodstandards.gov.au

REVIEW

POLICY REVIEWED	APRIL 2022	NEXT REVIEW DATE	APRIL 2023
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