

Mawson Lakes Preschool Safe Food Storage Procedure



At Mawson Lakes Preschool our duty of care is to ensure children's lunches are stored appropriately to protect the children from the possibility of food poisoning.

To do this we encourage all families to place their child's lunch in a suitable container.

Due to the Preschool not having the facilities to re-heat food we recommend that all warm food is placed in a thermos. These will be left on the bench in the kitchen.

Containers that are safe for contact with food have a cup and fork symbol on their base.



- this symbol indicates this plastic is safe for contact with food

All other lunches should be placed in a container designed for food storage.

Foods deemed as potentially hazardous if not stored correctly should always be placed in the fridge or in a thermos. These foods include;

- Any food containing meat
- Any foods containing dairy products eg, cheese, yoghurt
- Seafood
- Cooked rice and pasta
- Any foods containing beans and soya beans
- Processed fruit and vegetables, such as pre prepared salads and ready to eat fruit packs

However, at Mawson Lakes Preschool we acknowledge that some families request these foods not be stored according to safe food handling standards. Therefore we ask these families to sign the consent below which states we have provided written information about best practice for safe food storage. We also provide families with a food safety fact sheet which explains the 2 hour 4 hour guide.

If you have any further questions or concerns please contact Mawson Lakes Preschool Director on 8359 1343 or dl.4163.leaders@schools.sa.edu.au

References

National Quality Standard 2.1 (2011)

- Element 2.1.3 – Effective hygiene practices are promoted and implemented
[Quality Area 2 – Children's health and safety | ACECQA](#)

Food safety fact sheet – 2 hour 4 hour guide explained
[2+hour+4+hour+Rule+\(poster\).pdf \(sahealth.sa.gov.au\)](#)

I _____, the parent/ caregiver of _____

have been informed of the safe food storage practices in regards to my child's lunch. However, I would like my child's lunch to be left on the bench all the time.

I am aware that this could result in the possibility of food poisoning bacteria multiplying on my child's lunch.

Signed _____

Date / /

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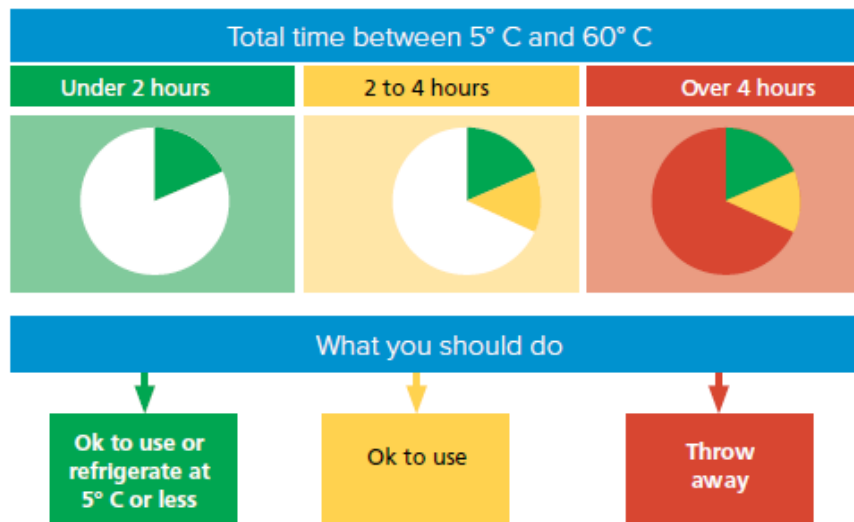
Food Safety Factsheet

2 Hour/4 Hour Rule Explained

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The 2 Hour/ 4 Hour Rule tells you how long freshly potentially hazardous foods*, foods like cooked meat and foods containing meat, dairy products, prepared fruits and vegetables, cooked rice and pasta, and cooked or processed foods containing eggs, can be safely held at temperatures in the danger zone; that is between 5° C and 60° C.

It takes time for food poisoning bacteria to grow to unsafe levels. Apply the following time limits to ensure these risky type foods remain safe to eat.



The total time includes all the time the food has been at room temperature, for example during delivery, preparation and transportation.

Example

A sandwich is freshly prepared at 12 noon and placed in a non-refrigerated display case:

(1) can keep the sandwich out of refrigeration for up to 2 hours (until 2 pm) and then refrigerate and bring out again later in the day, say 4 pm (not to go back into the refrigerator for later use after this point). If not used by 6 pm (4 hours out of temperature control in total) then throw it away,

OR

(2) can keep the sandwich out of temperature control (refrigeration) for up to 4 hours straight- until 4 pm- then you need to throw it away.

* Foods that are not potentially hazardous and can be stored out of temperature control are foods like dried fruit, salted dried meats, hard cheeses, dried pasta and other dried foods, breads, unopened canned and bottled food, spreads and sauces such as tomato and soy sauce.