



Swallowcliffe P-6

Be Safe, Be Kind, Work Hard

FOOD SAFETY POLICY

Purpose

This policy is supportive of the school and Department policies regarding anaphylaxis and allergies and the Department's Healthy Eating Guideline. The policy is supportive around providing food safety and hygiene standards across the school, in regards to the sharing of food within the classroom and at whole school events and to mitigate risk of exposure to potential food contamination.

Rationale

There are 4 types of possible food contamination: physical (i.e. hair, glass, metal), chemical (i.e. cleaning agents, pest sprays), microbiological (i.e. pathogenic bacteria, virus, fungi etc.) and allergens.

Undeclared allergens are particularly concerning, as this can lead to injury (mild-severe) or in extreme circumstances death, for children who may have identified anaphylaxis or allergies. Food for sale in a package is required under the Food Standards Code, to declare allergens to ensure consumers have appropriate information to make informed decisions. This is also the safer option for prevention of the 3, other types of contamination as preparation in a commercial setting has stricter controls in place than in a home environment.

Food Safety controls that align with this policy;

- *Safety and Risk plans should be written for any events involving food serving and preparation.*
- *Parents/Caregivers of children with Anaphylaxis, or Allergy plans should be consulted in regards to any shared food consumption at school.*
- *Where possible alternative food options should be provided for children with Anaphylaxis, Allergy plans, or cultural dietary requirements eg Halal, or dairy free.*

Class Parties – when food is brought from home to contribute to the party it should be purchased and in original, unopened packaging. Teachers will outline possible options/requests for food to be contributed in their communication to Parents/Caregivers and will consider this event in line with Department Healthy Eating guidelines. Food serving will be supervised by staff. Gloves, masks, individual servings will be considered where appropriate.

Student Birthdays – many families enjoy the opportunity to celebrate their child's birthday with their class peers. Purchased cakes or individual cakes brought to school must be purchased and come to school in original, unopened packaging. Food serving will be supervised by staff and gloves, masks, individual servings will be considered where appropriate.

Class Cooking – Department Work Health and Safety guidelines will be followed, including hand washing, the wearing of gloves, masks and hair tied back. Closed in shoes may also be necessary for some lessons that may

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Government of South Australia
Department for Education

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include the use of sharp equipment. Additional staff supervision may be requested to support student safety and hygiene.

Market Day – this is an upper primary annual tradition and is closely linked to cross-curriculum priorities. Students are expected to address work Health and safety aspects and food safety of their market stall, as part of their planning and assessment.

Fruit Sharing – staff will prepare any cut fruit and will supervise the individual serving of the fruit to students. Gloves and tongs will be used to serve fruit.

Treats/Rewards – The teacher will consider the appropriateness of any food rewards in-line with Department Healthy Eating Guidelines, including the frequency of possible rewards that include food.

Breakfast club – food will be prepared by staff only, taking work health and safety and food safety standards into consideration. Food is served by staff who will wear gloves, masks and tongs to serve individuals.

Special Events/ Fundraising – The teacher will consider the appropriateness of any food rewards in-line with Department Healthy Eating Guidelines, including the frequency of possible rewards that include food. Food will be prepared by staff/volunteers only, taking work health and safety and food safety standards into consideration. Food will be served by adults who will wear gloves, masks and tongs to serve individuals. Single use containers only, will be used.

Supporting Policies/Guidelines

Food Safety Standards (Chapter 3 of the [Food Standards Code](#)).

<https://edi.sa.edu.au/library/document-library/controlled-procedures/health-support-planning-anaphylaxis-and-allergies-in-education-and-care>

<https://edi.sa.edu.au/library/document-library/early-years/early-childhood-services/eat-well-sa-schools-and-preschools-healthy-eating-guidelines.pdf>

This policy is endorsed by Governing Council on 16/3/2022

This policy will be reviewed by Governing Council when required.

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