CHAPTER FIVE: NUTRITION

Nutrition	Food Handling Preparation
	Policy 5.0
Revision Date: September 2017	(REPLACES POLICY 1.25)

POLICY

North Hastings Children's Services strives to ensure that provision of nutritious, delicious and safe food to the children and staff of the child care program. The centre must ensure the safety of the food consumed at the centre is an essential part of protecting the health of the children and public.

We strive to train all of North Hastings Children's Employers to be educated on the risks associated with handling and serving food in a safe manner.

Guidelines:

- 1. The supervisors and individuals who have primary responsibility for preparation of meals and snacks must hold a Food Handler's Certificate.
- 2. NHCS follows the Health Unit's guidelines for food preparation and handling.
- 3. All employees must follow posted food preparation and handling guidelines.

Procedure:

(Follow Health Unit's guidelines for food preparation and handling.)