



Mud Club

Food Safety Policy

Mud Club is committed to ensuring that safe and healthy practices around the storage, preparation and service of food are followed at all times. Staff involved in food handling and preparation have to meet high standards of personal hygiene. Any member of staff showing signs of infection or ill health will not be permitted to handle food.

Mud Club follows the guidelines set out in 'Safer Food, Better Business' (FSA).

All staff involved in food handling have received food handling and hygiene training. When preparing food, staff follow the requirements of current food hygiene legislation, including:

- Always washing hands with soap and water before and after handling food and using the toilet
- Using clean, disposable cloths
- Using the correct colour coded chopping boards. Mud Club does not cook or serve meat.
- Not being involved in food preparation if they are unwell
- Making sure all fruit and vegetables are washed before being served
- Removing jewellery, especially rings, watches and bracelets, before preparing food
- Covering spots or sores on the hands and arms with a waterproof dressing
- Keeping fingernails short, clean, and free from varnish.

Cooking on the fire

1. Basic food hygiene must be adhered to when cooking food. Ellie Weidman has a level 2 in Food Hygiene.
2. Hand washing prior to making food.
3. Surfaces food is prepared on must be brought in and clean – not prepared on the forest floor or basecamp tables. (chopping boards etc)
4. Food such as yoghurt and cheese must be kept in a cool box with ice packs to keep it at the correct temperature of between 4 and 8 degrees.
5. Food to be disposed of after 4 hrs out of a fridge.

Food storage

All foods are stored according to safe food handling practices and at a correct temperature, to prevent the growth of food poisoning organisms and to ensure that food quality is maintained.

Food such as yoghurt and cheese must be kept in a cool box with ice packs to keep it at the correct temperature of between 4 and 8 degrees.

Cleaning

- The cool box is cleaned thoroughly, with warm, soapy water, on a weekly basis.
- Food is checked for freshness – anything past the use by date will be disposed of.
- All food preparation surfaces are wiped clean after use with anti-bacterial cleaner and disposable cloths.



- All chopping boards are cleaned after use with warm soapy water, anti-bacterial cleaner and then thoroughly rinsed.
- Appropriate controls are implemented to reduce the risk of cross contamination.

This policy was adopted by: Mud Club	Date: 20.10.2025
To be reviewed: 20.10.2026	Signed: Emily Lumb

Written in accordance with the *Statutory Framework for the Early Years Foundation Stage (2023): Safeguarding and Welfare Requirements: Food and drink [3.48 - 3.50]*.