



Christmas Fayre
Friday 1st December
2.30-4.30pm
Arrangements for collection of children



- ❖ School Gates will be open from 2.20pm
- ❖ Please use the outside classroom doors only to collect **all** children
- ❖ All children can be collected from classrooms from 2.20pm (**no entry to the Fayre until 2.30pm**). A signature will be needed at the classroom door
- ❖ Y6 Mr Rigler's Class. to be collected from outside Y5 Mr Gamage's classroom
- ❖ Entry to the fayre through **MAIN ENTRANCE in TENNYSON ONLY**
- ❖ Unless we have written consent no adult other than the parent/guardian can take responsibility for the child.
- ❖ Once collected the children are then the responsibility of the parents/carers.
- ❖ Infant children will not be allowed to the event unless accompanied by an adult
- ❖ Unaccompanied Junior children can go to the fayre at 3.15pm. and written consent is needed for them.
- ❖ **PLEASE BE PATIENT IN HELPING US CARRY OUT THIS COMPULSORY HEALTH AND SAFETY REQUIREMENT.**

Hope you all have a fun time! Ho! Ho! Ho!

PLEASE TURN OVER PAGE **This is so you can add instructions for baking**

----- ✂ -----

Christmas Fayre Friday 1st December 2017

Childs name _____ Class _____

☐ I will be collecting my child at 2.30pm.

☐ My child will be collected by _____

☐ My child can go unaccompanied to the Fayre at 3.15pm.

Signature of parent/guardian _____ please print _____

Food Hygiene:

Good food hygiene is an important aspect in mitigating the risk of food poisoning, inadequate awareness of good practice in the preparation and storage of food can lead to the spread of a number of diseases, such as salmonella, E.coli and dysentery. Food poisoning occurs when food contaminated with sufficiently high numbers of bacteria, viruses or other organisms is consumed, these contaminants can come from people, raw food, dust, dirt and pests or vermin.

Schools need to ensure the following are addressed -

- Good hygiene in the storage, preparation and handling of food
- Good personal hygiene to help prevent food handlers carrying infections
- Food is not prepared too far in advance and then kept it at room temperature, (if food is cooked to be served cold later it should be cooled at room temperature for no more than 90 minutes and then chilled below 8 degrees Celsius until serving)
- Food is well cooked and , if necessary, reheated to a high enough temperature
- Food is stored correctly to avoid cross contamination from raw foods to cooked foods (e.g. cooked and raw meats storage)
- Food is cooked thoroughly before serving (centre temperature should be 75 degrees Celsius or above)
- Keeping hot food above 63 degrees Celsius to prevent the multiplication of any bacteria not destroyed during the cooking process
- Ensure food is stored in fridges below 8 degrees Celsius
- Thorough cleaning of surfaces, utensils, chopping boards etc
- Those preparing food are provided with personal protective equipment, e.g. protective gloves, tabards or aprons etc
- Food items outside the best before date are thrown away
- Frozen foods are fully thawed out before cooking