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Chair of the Governing Body: Andy Wilcock

'Enjoyment, Achievement, and Learning for life...'

11.3.19

Dear Parents/ carers,

The Aslan class will be holding a cake sale on Thursday 14th March to raise money for their upcoming trip to the Chocolate Story in York. The class will be selling baked goods to Key Stage Two children at Thursday morning break time. Children will not need any more than £1 if they want to purchase an item from the sale.

Please see overleaf for details of the food hygiene standards that will be adhered to.

Thank you for your support.
Yours faithfully,

The Year Three Team

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