

# Nottinghamshire

## Holiday activities and food

### Serving food checklist

- Display food documentation and posters
- Ensure L2 Food Hygiene trained staff are the only staff handling food
- Identify children with consent to eat
- Identify children with dietary requirements
- Ensure all staff are briefed on dietary requirements
- Ensure allergen information is displayed on packaging/ food
- Match menu to food list and be confident in serving
- Visually inspect food to confirm correct labelling
- All food is prepared hygienically (hot/cold)
- Separate utensils are used for vegan/vegetarian/halal
- Set up dietary specific plates separately, clearly labelled
- Seat children with dietary needs together
- When serving food, check child's name and dietary status
- Ask staff to confirm younger children's name
- If in doubt, pause and double check
- Ensure all children have access to water
- Tell children with pack lunches not to share
- Inspect packed lunches for nuts
- Ensure Epi-pen is close by
- Dispose of waste safely
- Only store food that is safe to be stored and label it
- Feedback of how food was received

