



Healthy Eating and Food Safety Policy

Approved by:

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Chairwoman

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Revision History

Revision Date	Version Number	Revised By	Signature
01/08/2025	02	Eva Sanchez Castillo Principal	

Roles and Responsibilities

- **School Administration:**
 - Ensure the effective implementation and compliance with the food safety policy.
 - Facilitate regular training sessions for staff and canteen personnel.
 - Oversee food service operations to maintain high safety and hygiene standards.
- **Safety Officer:**
 - Monitor and enforce food safety protocols to prevent health risks.
 - Conduct regular inspections of food storage, preparation, and serving areas.
 - Develop and update emergency response plans for food-related incidents.
- **School Nurse:**
 - Assess potential health risks associated with meals served in the school.
 - Provide medical support in case of allergic reactions or food-related illnesses.
 - Contribute to health education programs, emphasizing proper nutrition.
- **Teachers:**
 - Encourage and educate students on healthy eating habits.
 - Participate in food safety training to enhance awareness.
 - Observe and report any concerns regarding student dietary needs or food reactions.
- **Canteen Staff:**
 - Prepare and serve meals in compliance with nutritional and food safety guidelines.
 - Maintain strict hygiene and sanitation standards in food handling and service areas.
 - Keep accurate records of ingredients, food temperatures, and expiration dates.
- **Parents:**
 - Provide up-to-date medical information regarding their child's dietary restrictions or allergies.
 - Support and reinforce the school's healthy eating and food safety policies.
 - Participate in feedback sessions and discussions on school meal programs.
- **Students:**
 - Follow school guidelines for healthy eating and responsible food choices.

- Report any food safety concerns or dietary issues to the appropriate staff.
- Actively participate in educational sessions on nutrition and sustainability.

Healthy Eating and Sustainability

Objectives:

- Provide nutritious and sustainable food choices that meet health and safety standards.
- Ensure that all meals served align with food safety protocols and nutritional requirements.
- Promote an inclusive environment, accommodating dietary needs and cultural preferences.

Key Provisions:

- **Nutritional Standards:** Meals will be balanced, nutrient-rich, and free from processed or high-sugar items.
- **Supervision & Safety:** Food handling and storage procedures will be regularly reviewed and monitored.
- **Sustainability Practices:** Encourage eco-friendly packaging, waste reduction, and responsible sourcing of ingredients.

Promotion of Healthy Eating

- **Educational Initiatives:**
 - Integrate nutrition education into the school curriculum.
 - Provide staff training on healthy eating and food safety.
 - Conduct awareness programs to encourage balanced dietary habits.
- **Parent and Community Engagement:**
 - Maintain regular communication with parents regarding school meal plans.
 - Organize community events and workshops promoting healthy eating.
 - Encourage active participation in school-wide nutrition initiatives.

Special Considerations

- **Allergy Management:**
 - Maintain detailed records of students' food allergies.
 - Ensure clear labeling of food items for allergens.
 - Incorporate allergy considerations into meal planning and school activities.

- **Proactive Allergy Planning:**
 - Conduct risk assessments to identify and mitigate allergy-related hazards.
 - Establish emergency response procedures for allergic reactions.
 - Ensure availability of medications and trained personnel, as well as designated **Landyards for the students with food allergies**, to manage allergic incidents.

Food Services

- **Sustainable Food Service Practices:**
 - Adhere to local and international food safety regulations.
 - Conduct regular inspections to ensure hygiene and compliance.
 - Implement menu adjustments based on student feedback and nutritional needs.
- **Quality Check and Compliance:**
 - Ensure full compliance with food safety regulations.
 - Conduct regular audits to assess food quality and safety.
 - Maintain detailed records of inspections, corrective actions, and compliance reports.

Implementation and Compliance

- **Monitoring and Evaluation:**
 - Conduct routine audits and assessments to ensure policy adherence.
 - Review meal programs and food service operations for continuous improvement.
- **Feedback and Continuous Improvement:**
 - Establish a structured feedback mechanism for students, parents, and staff.
 - Use feedback to refine food service practices and enhance quality.

Inspection

- **Facility Inspection:**
 - Maintain cleanliness and hygiene in kitchen and dining areas.
 - Ensure proper storage and handling of food items.
 - Regularly inspect cooking and food preparation equipment for safety.
- **Food Safety Practices:**
 - Ensure safe food handling and serving procedures.

- Monitor temperature control for cooking, storage, and serving.
- Verify expiration dates and proper labeling of food items.
- **Staff Compliance:**
 - Enforce strict personal hygiene and uniform standards for canteen staff.
 - Ensure staff adherence to food safety training and protocols.
 - Maintain accessible handwashing facilities in food service areas.

Emergency Preparedness

- Ensure availability and accessibility of first aid and emergency medical kits in food service areas.
- Provide specialized training for staff on handling foodborne illnesses and allergic reactions.

Appendix

- **Food Safety Training Curriculum**
- **Standard Operating Procedures (SOPs) for Food Handling**
- **Emergency Response Plan for Foodborne Illnesses**
- **Compliance Checklist**

Conclusion

The Spanish School of Abu Dhabi remains steadfast in upholding the highest standards of health, safety, and sustainability in our food services. Through the implementation of this policy, we reaffirm our commitment to the well-being of our school community while ensuring compliance with all relevant food safety regulations.