



St Paul's Boxing Academy CIO

FOOD SAFETY AND HYGIENE POLICY

Eat healthy - be healthy

Here at St Paul's we believe healthy eating, hydration and staying active are at the core of developing champions in life. We also believe that our healthy food decisions should be based on an ethical principled approach - wellbeing, autonomy and justice.

An important part of promoting healthy life choices is to ensure we offer nutritious food choices and have safe and healthy practices around the purchasing, storage, preparation and serving of food. Our Environmental Policy also sets out how we will minimise our environmental impact through responsible use of resources, promoting energy efficiency and reducing waste.

In order to achieve this our objectives are to:

- Promote healthy eating.
- Promote water as the drink of choice.
- Provide healthy food and drink options at social events.
- Source our food ethically and responsibly. This means wherever possible we buy from local producers and promote Fairtrade or similarly accredited products.
- Support and promote positive action to reduce, re-use and recycle. See St Paul's Green (Environmental) Policy.
- Ensure safe food handling and preparation in line with current legislation and Food Standards Agency (SFA) guidance. See appendices A and B.

How we achieve our objectives

The Management Working Group has responsibility for the implementation, control, monitoring and review of this policy.

1. A named Trustee will oversee food hygiene and safety.
2. Responsibility for day to day kitchen and catering operations will rest with the Catering Manager who will:
 - report directly to the Management Working Group;
 - ensure high standards of food hygiene in the Academy kitchen at all stages of food ordering, layout and storage;

- ensure they have up to date training and knowledge of food safety standards maintained to Level 2 Food Hygiene or equivalent;
- supervise any volunteer kitchen assistants to ensure the food safety and hygiene working procedures set out in Appendix B are followed.

3. Increase healthy choice options by:

- reducing sugary drinks and confectionary on sale and promoting water for hydration;
- reducing promotion of unhealthy message or brands;
- improving member awareness of healthy options with limited menu of healthy food and snacks at boxing and social events.

Appendix A

Food Safety Regulations

We have a legal duty to ensure any food prepared and/or sold on our premises is safe to eat. The emphasis is on how risks to food safety are managed. A written food safety management plan and procedure needs to be in place based on Hazard Analysis and Critical Control Points (HACCP) procedures - it needs to be implemented and monitored.

The main pieces of legislation that cover food safety are:

- The Food Safety Act 1990
- The General Food Regulations 2004
- The Food Safety and Hygiene (England) Regulations 2013
- Regulation (EC) No 178/2002
- Regulation (EC) No 852/2004 Regulation (EC) 853/2004

We are responsible for checking specifically what we need to do to comply with the law. Failure to do this could lead to formal action being taken, which could result in financial penalties and accompanying adverse publicity.

A comprehensive guide to key food safety legislation is published by the Food Standards Agency. A copy is available in the Operational Procedures Manual (held in the office).

Reviewed: November 2022

Next review: November 2023