

78. PACKED LUNCH/TEA POLICY

At Greenwood we have a strong emphasis on Healthy Eating, please refer to our food policy for more information.

Carers who bring in their child's own packed meals **MUST** comply with our packed lunch/tea policy. Failure to meet the below criteria could lead to your packed meal **NOT** being accepted and therefore incurring a £20 fine. In this instance your child will be given the school food on offer that day.

ALL CHILDREN WILL BE GIVEN MORNING & AFTERNOON SNACK

ALL CHILDREN HAVE FRESH WATER & MILK AVAILABLE TO THEM DURING MEALTIMES & FRESH WATER THROUGHOUT THE DAY

Packed Meal Requirement

- All packed meals must be served cold. Packed lunches are stored in our kitchen fridge. We do **NOT** reheat food.
- Packed lunches **MUST NOT** contain any food allergens (please see below for more details).
- All packed meals **MUST** come with an ingredient list. If you don't provide an ingredient list then the school will **NOT** accept your meal.
- All food **MUST** be homemade. We do **NOT** accept any packaged foods (biscuits, fruit bars, drinks, crisps etc.) as these foods do not meet our healthy eating guidelines.
- Sandwiches will be accepted however we will **NOT** accept any unhealthy fillings including jams and spreads. Any healthy spreads used **MUST** come with an ingredient list.

Allergies

The 14 allergens are: celery, cereals containing gluten (such as barley and oats), crustaceans (such as prawns, crabs and lobsters), eggs, fish, lupin, milk, molluscs (such as mussels and oysters), mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites (at a concentration of more than ten parts per million) and tree nuts (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts).

FSA Explains

Cross-contamination is what happens when bacteria or other microorganisms are unintentionally transferred from one object to another. The most common example is the transfer of bacteria between raw and cooked food.

This is thought to be the cause of most foodborne infections. For example, when you're preparing raw chicken, bacteria can spread to your chopping board, knife and hands and could cause food poisoning.

Cross-contamination can also happen when bacteria is transferred in ways that are harder to see. For example, via reusable shopping bags, or in the drips and splashes produced when meat is washed which can contaminate other surfaces.