



## ASM Sports (UK) Limited |

### Food Safety and School Food Standards Policy | **May 2024**

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Policy/Procedure Approval Date	14th May 2024	
Frequency of Policy Review	Annually	
Next Review Date	May 2025	
Signature of Policy/Procedure Leader	Signature of Managing Director	
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Registration No: 07376198 VAT No: 159838063



## Food Safety and School Food Standards Policy

### Food Safety

1. ASM Sports UK Ltd is committed to ensuring that safe and healthy practises around the storage, preparation and service of food are followed at all times. Staff involved in food handling and delivery have to meet high standards of personal hygiene. Any member of staff showing signs of infection or ill health will not be permitted to handle food.
2. ASM Sports UK Ltd follows the guidelines set out in 'Safer Food, Better Business' (FSA).
3. All staff involved in food handling have received food handling and hygiene training. When preparing food, staff follow the requirements of current food hygiene legislation, including:
  - Always washing hands with anti-bacterial soap and hot water before and after handling food and using the toilet
  - Using clean, disposable cloths
  - Not being involved in food delivery and service they are unwell
  - Making sure all fruit and vegetables are washed before being served
  - Removing jewellery, especially rings, watches, and bracelets, before preparing food
  - Covering spots or sores on the hands and arms with a waterproof dressing
  - Keeping fingernails short, clean, and free from varnish.
4. **Food storage**
  - 4.1 All foods are stored according to safe food handling practices and at a correct temperature, to prevent the growth of food poisoning organisms and to ensure that food quality is maintained.





## 5. Labelling and allergens

5.1 In England, Food Businesses are responsible for food safety related labelling including allergens. The Department for Environment, Food & Rural Affairs (DEFRA) are responsible for the policy on food labelling and food compositional standards which are non-safety related only. The Department of Health and Social Care are responsible for nutrition policy and labelling.

5.2 **All prepacked food** requires a food label that displays certain mandatory information. All food is subject to general food labelling requirements and any labelling provided must be accurate and not misleading.

5.3 What must be included:

5.3.1.1 Name of the food

5.3.1.2 List of ingredients

5.3.1.3 Allergen information

5.3.1.4 A Quantitative declaration of ingredients (QUID)

5.3.1.5 Net quantity

5.3.1.6 Storage conditions and date labelling

5.3.1.7 Name and address of manufacturer

5.3.1.8 Country of origin or place of provenance

5.3.1.9 Nutritional declaration





#### 5.4 Food labelling - non-prepacked foods

5.4.1 Non-prepacked food is any food presented to the final consumer or mass caterer that does not fall within the definition of 'prepacked food'.

5.4.2 Non-prepacked foods include:

5.4.2.1 foods sold loose in retail outlets

5.4.2.2 foods which are not sold prepacked, such as meals served in a restaurant and food from a takeaway

5.4.2.3 food packed on the sale's premises at the consumers' request, such as a sandwich prepared in front of the consumer

#### 5.5 Labelling requirements - non-prepacked foods

5.5.1.1 For non-prepacked food, the name of the food, presence of any of the 14 allergens, and a QUID declaration (for products containing meat), must be provided to consumers. This can be done:

5.5.1.2 On a label attached to the food, or

5.5.1.3 On a notice, ticket or label that is readily discernible by an intending purchaser at the place where the intending purchaser chooses that food.

**(NB. All food supplied by ASM Sports UK Ltd, meets the standards of being Non prepacked food as it is all food packed on the premises at Take A Break – Nile Street at the request of ASM Sports UK Ltd, such as the follow: Sandwiches prepared at the request of and in front of the consumer, foods sold loose in retail outlets and foods which, such as meals served in a from a takeaway. All these will be accompanied with a data sheet displaying the following: the name of the food, presence of any of the 14 allergens, a QUID declaration (for products containing meat), the name and address of manufacturer, the list of ingredients and Storage and date labelling).**



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## 6. Cleaning

6.1 Food is checked for freshness – anything past the use by date will be disposed of immediately.

- School food standards practical guide All food surfaces are wiped clean after use with anti-bacterial cleaner and disposable cloths.
- All chopping boards are cleaned after use with warm soapy water, anti-bacterial cleaner and then thoroughly rinsed.
- Appropriate controls are implemented to reduce the risk of cross contamination.
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## 7. Training/ Safer food, better business (SFBB)

7.1 ASM Sports UK Ltd utilises Safer food better business details the food safety management procedures for small businesses. SFBB Includes the management of the following:

- cross-contamination
- cleaning
- chilling
- cooking
- management
- using the diary

SFBB also ensure as a business we:

- comply with food hygiene regulations
- show what you do to make and store food safely including how to clean effectively



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- train staff and support them to use good hygiene practices
- protect your business's reputation
- improve your food hygiene rating score

**(NB ASM Sports UK Ltd utilise an electronic diary system which the coach and food deliver complete. Here they record the food, temperature on collection, temperature on delivery and temperature on service. All prepared cold food will be consumed within a 4-hour period from being made. Any excess food will be discarded. All completed diary pages will be safely stored until your next visit from a local authority food safety officer. This will be done electronically).**

7.2 First Aid ASM Sports UK Ltd ensures their first aid procedure satisfies that of SFBB by providing each venue with an appropriate first aid kit (containing food safe blue plasters) and also the right amount of other first aid related materials. All staff are first aid trained up to that of Paediatric First aid Level 3

### School Food Standards

8. Eating in school should be a pleasurable experience. These school food standards are designed to help children develop healthy eating habits and ensure that they have the energy and nutrition they need to get the most from their whole school day. It's important to cook food that looks good and tastes delicious.

Staff should talk to children about what is on offer, and recommend dishes, to reduce queuing time. Food should be served in a pleasant environment where children can eat with their friends.

As a general principle, it's important to provide a wide range of foods across the week. Use fresh, sustainable, and locally sourced ingredients (best of all, from the school vegetable garden) and talk to the children about what they are eating.

9. A child's healthy, balanced diet should consist of:
  - plenty of fruit and vegetables
  - plenty of unrefined starchy foods



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- some meat, fish, eggs, beans and other non-dairy sources of protein
- some milk and dairy foods
- a small amount of food and drink high in fat, sugar, and salt.

#### Procurement and government buying standards

10. The following resources are available to caterers and cooks to help them source their food responsibly.

[Sustainable procurement: the GBS for food and catering services - GOV.UK \(www.gov.uk\)](https://www.gov.uk) set clear technical specifications to assist with buying food and catering services.

11. Buy seasonal and local food. As well as often being more sustainable in production, it can build greater awareness of local produce and build stronger links with local food suppliers. You can find out more about local and sustainable food at Sustain. [Find out about sustainable food and farming in the UK | Sustain \(sustainweb.org\)](https://www.sustainweb.org)
12. Choose fish from verifiably sustainable sources, and ideally Marine Stewardship Council (MSC) certified. [Sustainable Fishing | MSC | Marine Stewardship Council](https://www.msc.org)
13. Reducing food waste can save money and time and be a great way to get pupils involved.



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