

Safer food, better business for childminders

Food safety management pack for registered childminders or childcarers on domestic premises who usually provide meals and drinks for the children in their care.

The pack is designed to help childminders:

- make safer food
- protect the health of the children they look after
- comply with food hygiene regulations

You must comply with food safety and hygiene regulations if you provide food and drink for children or babies including:

- meals
- snacks
- drinks (apart from mains tap water)
- reheated food provided by a parent/carer
- food that you cut up and prepare

Full guidance

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Cross-contamination

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Chilling

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Cooking

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