St Aidan's Catholic Primary School

"Living and growing in Christ"

Whole School Day Food Compliance & Food Safety Policy

Approved on:	November 2026
Last reviewed on:	November 2026
Next review due:	November 2027

POLICY STATEMENT

This document establishes our provision's statutory commitment to nutritional standards, pupil health and rigorous allergen management. As an extended school service provider, we recognize our integral role in the "whole school day" framework.

1. STATUTORY REGULATORY DECLARATION

This provision explicitly operates in strict compliance with the statutory UK School Food Standards (updated for mandatory September 2027 implementation) under the Children's Wellbeing and Schools Act. This policy legally governs all food, snacks, and beverage lines provided to students outside of core school hours, specifically encompassing our daily morning Breakfast Club and afternoon After-School Club settings.

2. THE WHOLE-SCHOOL DAY SYNCHRONISATION STRATEGY

To maintain strict national nutritional benchmarks and child wellness targets, our Breakfast and After School Club provisions operate an integrated, cross-service menu tracking system. The club management proactively audits the primary daytime school dinner menu to track and respect day-long frequency limits, eliminating the risk of dual-service nutritional violations.

2.1 Processed Meat Controls & Thresholds

Under the 2027 statutory framework, processed meats (which include sausages, burgers, nuggets, bacon, and cured deli hams) are strictly capped at a maximum of one single portion per week across the entire school day combined. Because the standard daytime lunch menu fully exhausts this legal limit (e.g., lunchtime goujons, burgers, or toad-in-the-hole), our breakfast and after-school clubs operate a strict, permanent 100% processed-meat-free baseline to remain legally compliant.

2.2 Starchy Carbohydrates & Refined Bakery Limits

Optional standard white bakery lines (such as white flour crumpets or unsweetened pancakes) are legally restricted to a maximum of two service days per week across out-of-hours provisions. For all remaining operational days, the club mandates a strict 100% whole-grain baseline. All loaves, pittas, and wraps must consist of a minimum of 50% wholewheat flour and meet the national requirement of at least 4g of dietary fibre per 100g of dry product.

2.3 Pre-Fried and Fried Potato Restrictions

Pre-fried or flash-fried potato items (such as commercial chips, smiles, potato shapes, and frozen waffles) are heavily restricted to a maximum of two portions per week across the combined school day. Our club menu actively monitors daytime lunchtime allocations; potato

waffles are strictly banned from after-school service on days where lunchtime carbohydrates feature fried profiles, and are safely restricted to days utilizing clean midday starches (such as plain rice or standard jacket potatoes).

3. NUTRITIONAL BOUNDARIES & INGREDIENT SAFEGUARDS

3.1 The 5.5g Sugar Cap

All ready-to-eat puddings, breakfast cereals, yogurts, dessert pots, and dairy mixes served within our provisions must strictly track below a maximum cap of 5.5g of total sugar per 100g of dry product. Any items exceeding this line are legally barred from our Breakfast Club and After School Club.

3.2 Non-Sugar Sweetener Prohibition

Our provisions enforce a comprehensive ban on all foods, snacks, or beverages formulated with synthetic, artificial, or non-sugar sweeteners (including but not limited to sucralose, aspartame, acesulfame K, isomalt, maltitol, and stevia). Sweetness profiles within club snacks must be derived entirely from whole fresh fruits, compliant dairy lactose, or natural fruit-juice bases.

3.3 Sweet Spread Limitations

Traditional sweet spreads (such as jams, marmalades, and honey) are classified as restricted condiments. They are barred from daily service. They may only be utilized as an occasional menu enhancement under strict conditions: portions are capped at a maximum of 10g per child, and they must legally be served alongside a matching portion of fresh whole fruit.

3.4 Permitted Beverage Standards

Drinks provided during operational hours are strictly limited to fresh tap water, lower-fat milks (semi-skimmed, 1% fat, or skimmed), and plain calcium-fortified soya alternatives. Flavoured milks, commercial milkshakes, fruit smoothy lines, juices, and sweetened squashes are completely prohibited across our club settings.

4. ALLERGEN ACCOUNTABILITY & RISK MANAGEMENT

4.1 Statutory 14-Allergen Indexing

In full adherence to the Food Standards Agency (FSA) regulations and national safety legislation, this provision operates a comprehensive allergen risk-management protocol. Every single ingredient, base component, and seasoning served is fully audited and mapped against the 14 major statutory UK food allergens:

- Celery and celeriac derivatives
- Cereals containing Gluten (wheat, rye, barley, oats)

- Crustaceans (prawns, crabs, lobsters)
- Eggs and egg-based binders
- Fish lines
- Lupin seeds and flour
- Milk and dairy-based lactose
- Molluscs (clams, mussels, whelks)
- Mustard flour and seeds
- Tree Nuts (almonds, hazelnuts, walnuts)
- Peanuts
- Sesame seeds
- Soya beans and derivatives
- Sulphur dioxide and Sulphites (above 10mg/kg)

4.2 Gluten-Free (GF) Counter-Contamination Protocols

To guarantee complete safety for students managing Celiac disease or designated gluten hypersensitivity, staff strictly adhere to the following barrier-prep rules:

- Equipment Segregation: Gluten-free bread, pittas, and wraps must never enter appliances shared with standard wheat. Dedicated gluten-free toasters or single-use toast bags must be deployed.
- Sanitisation Barriers: Food preparation counters, colour-coded chopping boards, and knives must be completely scrubbed, washed, and sanitised prior to handling any allergen-free items.
- Isolation Storage: Certified gluten-free stock must be physically stored on the highest cabinet shelves to eliminate any risk of downward drifting wheat dust or standard breadcrumbs.

5. ADMINISTRATIVE AUDIT-READINESS & COMPLIANCE

5.1 Mandatory Staff Qualifications

Mrs Jennifer Blackburne – Wraparound Care Manager holds credentials in Level 2 Food Safety & Hygiene and Allergen Awareness Training. Certifications are refreshed every 3 years or sooner if required.