

FOOD at MCFC

For the protection of everyone at Monash Community Family Co-operative we have in place Food Safety Procedures. Following these procedures will help keep everyone safe and healthy.

- MCFC cares for a number of children with allergies and who may be at risk of anaphylaxis. As a result no food items may be brought to the centre by parents, unless under strict conditions.
- Infant Formula (unprepared) may be provided for children's use at MCFC. Formula will be made up at the centre by room staff. MCFC cannot accept bottles of made up formula. Deliveries of unprepared formula from parents are recorded on a delivery form in your child's room. Please speak with room staff about your child's requirements.
- BIRTHDAYS OR OTHER CELEBRATIONS: Birthday / celebration cakes may be ordered from our Cook - Jannick Diolle, Ring 990 24028 or email cook@mcfco.org.au. Other cakes etc may not be brought to the centre.
- Sweets, snack food (party favours or bags, balloons etc) cannot be distributed at MCFC or by MCFC staff.
- Please consider an alternative safe non-food celebration e.g: making a party hat with the children, music, dancing.

Parents must speak to room staff before planning any celebration.

- Do not store any food or medication in your child's bag. All foods from home should be left at home or in the car and not brought into the centre.
- We can provide breakfast foods such as wheatbix and rice cereal, as well as yoghurt, fruit, and pureed fruit for children who may not have had breakfast at home.

In exceptional circumstance food from home may be brought to the centre on a temporary basis conditional on:

- Food meeting nutrition guidelines (Start Right Eat Right)
- Food not containing any ingredients that may cause an allergy or intolerance at MCFC
- Provision of the specific food is recommended by a Medical Practitioner or Dietician, and MCFC is unable to provide ingredients.
- To assist child's orientation, for a specified period, as part of a written orientation plan agreed between parent, room leader and Co-ordinator / 2IC.

In these conditions then items brought to MCFC will need to be checked by a room leader or Co-ordinator / Second in Charge as follows:

- Staff will record the date, your name & the supplier, the condition of packaging, and if necessary (for frozen or refrigerator goods) take a temperature reading.
- You must provide a complete list of ingredients. You can do this by tearing out the ingredient list from a package.
- Food should be covered.
- High-risk foods should be delivered in an insulated cooler like a car fridge, and packed with ice or cooler blocks. We strongly recommend you avoid high-risk ingredients, like cream, as they go off easily.

HIGH RISK FOODS include dairy products, meat, seafood, poultry, eggs, & smallgoods, cooked rice or foods that contain these foods, for example sandwiches, quiche, prepared salads.

- Staff may reject food
 - If it is unsuitable to provide to a group due to allergies etc – Remember to talk to staff first!
 - That is high risk and is outside an acceptable temperature range. This may be because of unsuitable transportation.
 - If frozen food is not hard frozen.
 - Packaging is damaged and the damage has affected the products safety and suitability.
 - You can't give the name & details of the supplier. (The supplier may be you).

- We know that you, like us, want to protect the health of everyone at the centre and we would appreciate your co-operation.

Email cook@mcfco.org.au with food / nutrition related question