



Use of Home Grown Produce

November 2025

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Linton School

Use of Home Grown Produce.

ROLE/ORGANISATION	NAME	CONTACT DETAILS
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Director – Education Services	Andrew Sutherland	Andrew.Sutherland@caretech-uk.com 07701314378
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Quality Improvement Lead	Tonia Lewis	Tonia.Lewis@cambianguroup.com 07860188746
Local Authority Designated Officer (LADO) for Lancashire County Council	Tim Booth	Tim.booth@lancashire.gov.uk 01772 536694
Lancashire County Council – Multi-Agency Safeguarding Hub (MASH)		0300 123 6720 0300 123 6722 (out of office hours)
Local Authority Designated Officer (LADO) for Blackpool Council	Amanda Quirke	Amanda.quirke@blackpoo.gov.uk 01253 477541
Blackpool Council – Multi-Agency Safeguarding Hub (MASH)		01253 477299
Channel helpline		020 7340 7264
Prevent / Channel Referrals		concern@lancashire.pnn.police.uk

Our School

Linton School is an independent special school for young people with Social, Emotional and Mental Health (SEMH) difficulties for both boys and girls aged 8-18 years old. The school is registered for up to 12 learners and consists of 4 small classes to provide a nurturing environment to develop and progress throughout their learning journey. We are a trauma informed school that is able to support children and teenagers who suffer with trauma or mental health problems and whose troubled behaviour acts as a barrier to learning. Located in rural Preston we therefore benefit from some amazing outdoor space where we develop our outdoor, equestrian and horticulture skills. All the staff at Linton School are committed to creating a setting which not only focuses on academic success, but also provides our learners opportunities to develop their social, communication and independent skills.

Culture and Ethos

We are committed to providing a nurturing, safe and ambitious learning environment that supports every young person to achieve lifelong skills through a diverse learner centered curriculum. Respectful and supportive relationships are at the heart of all we do; we value every member of the school community equally. Through bespoke curriculums tailored towards each individual pupil's needs, experiences, interests and strengths we foster a love for learning and support our young people to achieve their full potential. As an educational setting our main aim is to prepare our pupils to make a positive contribution towards society by giving our students the skills they need to be successful, resilient and inspirational young adults. Linton schools purpose is to improve the quality of life for our young people both now, and in the future, 'building our futures together'.

The Vision

Linton School provides a safe, nurturing learning environment to provide skills for lifelong opportunities, which gives the young people an ambitious outlook towards their future.

The vision drives everything we do and will be achieved through:

- Outdoor enrichment activities to promote life skills through play, nurture and teamwork.
- Promoting independence, patience and listening skills through Equestrian lessons.
- Multi-disciplinary links from both internal and external companies to provide a bespoke, broad and balanced curriculum that develops the education of our pupils.
- Empowering each learner to achieve their personal goals and develop a lifelong love of learning.
- A positive and ambitious school environment that promotes learning for all.
- Offering a broad range of learning experiences within the curriculum that values academic attainment as well as developing social skills, experiences and resilience.

More information about the school can be found in the school Prospectus.

1. Introduction

Linton School is an independent special school offering education for young people aged 8-18 years old, with Social, Emotional and Mental Health (SEMH) difficulties.

The Head Teacher has the overall responsibility for leading and managing the provision for all the pupils in the school.

Since all our pupils have an Educational Health Care Plan (EHCP), this policy has taken account of all our school policies and so needs to be read alongside all these. For example, the safeguarding policy contains key details of how we will put in place key measures to safeguard all our pupils.

2. Legislation

To ensure compliance with the following legislation:

- The Food Safety Act 1990.
- The Food Hygiene (England) Regulations 2006.
- The Food Hygiene (Wales) Regulations 2006.

3. Purpose

This policy deals with the procedure to be followed for the use of vegetables/fruit and eggs grown/produced on the site. It affects all staff. Make sure that you are familiar with the detail and what is expected of you under the policy.

4. Policy

The Company is committed to providing individuals in its care the opportunity to participate in a wide variety of activities to promote independence and wellbeing. The growing of fruit/vegetables and the keeping of chickens are two such activities which can be implemented in Company locations.

It is acknowledged that the growing/keeping of produce and the consumption of homegrown produce is seen as a positive factor in the individual's life. The Company is committed to ensure that any such activities are undertaken in such a way as to minimise any infection control/ food safety issues.

5. Procedure.

Prior to any growing of vegetables/fruit obtain gather as much background on the previous use of the garden and site. For example, was the site previously used for industrial processes or the disposal of hazardous waste? Here at Linton we have our own purpose made beds, fertilized by our selves from the farm. We also have our own farmer with a strong horticultural background.

As well as local experience the following can assist on obtaining background information: Local Environmental services or planning department – they should know of any contaminated land and maintain a contaminated land register. Our land here at Linton is grazed by our animals.

Use www.environment-agency.gov.uk “What’s in Your Back Yard” or contact the local Environment Agency office quoting a grid reference of the site to determine any previous known contamination or previous/current processes in the locality that may be licenced to emit substances to the land or water.

Local library may have Ordnance Survey maps etc. providing a history of the local area. Should the above information suggest that the land may be contaminated, then at that stage contact QRM who can arrange a soil sample and chemical analysis.

6. Cleaning of Fruit and Vegetables

All vegetables and fruit are to be thoroughly cleaned before cooking and eating. Remove the heavy soil from vegetables such as carrots or potatoes before they are brought indoors. Carry out hand hygiene before further preparation. Scrape or peel soiled products such as carrots as this is effective in reducing the contamination.

Chickens

All chickens kept are to have been vaccinated against salmonella and evidence kept of this vaccination. You can also register with Animal Health to receive alerts about disease outbreaks and advice on how to deal with them.

Prior to keeping chickens the registered manager/ head is to check with their local council that they can be kept as some property deeds exclude this.

Chickens should be kept outdoors in a coop or shed. Your coop should have:

- At least 250 centimeters squared floor area for each bird.
- A perch for them to stand on while they sleep.
- An exercise space or ‘run’.
- A nesting box filled with wood shavings for the hens to lay eggs.
- You should clean the chicken coop every week and put out fresh bedding.

Our chickens are free to roam the grounds as they wish and supplement their diet from pickings around the farm. You can buy ready-made food that has everything chickens need

to keep them healthy. It is illegal to feed chickens with waste food from your kitchen, including vegetable scraps.

Grit is also an important part of a chicken's diet. The tiny stones help them break down and digest their food. Keep a supply of grit available and the chickens will help themselves to however much they need.

Chickens need a constant supply of clean drinking water. Try to choose a container that the chickens can't step in or knock over.

Chicken waste should not be used as manure as it may be contaminated and therefore should be disposed of safely.

Eggs

Hand hygiene should be carried out between handling chickens, collecting eggs and preparing them.

Following DEFRA advice Company locations with chickens will ensure that any eggs laid are washed, the date written on the egg in permanent marker and the egg stored in refrigerator. Although DEFRA advises consumption of eggs within 28 days, it is Company policy that eggs are to be consumed within 7 days. All eggs are to be cooked before eating. No raw eggs are to be consumed. During any Avian flu out breaks the school will follow DEFRA guidance and lockdown the birds. Only limited controlled access will be permitted.,

Further guidance:

Department of Environment Food and Rural Affairs. (DEFRA)
Food Standards Agency. (FSA)

7. Monitoring arrangements

This policy will be reviewed on an annual basis by the Head Teacher and Regional Lead.

It will be due for review in **November 2026**.

8. Links to other policies

Certain points discussed in this policy may be investigated in greater detail through referring to other policies and documents listed below:

- Health and Safety