

2. FEEDING REGIMES

To comply with the Animal Welfare (Licensing of Activities Involving Animals) Regulations 2018, we have policies and procedures in place to ensure all dogs are fed a suitable diet, properly hydrated and their feeding and drinking is monitored. All care is taken to ensure food, water and feeding and drinking vessels are clean and free from contamination.

1. Ensuring suitable diet

Action	Procedure
Agreeing feeding regime with owners	The booking form and Owner's Consent Form will prescribe feeding regimes for each dog.
Monitoring of food and water intake	A separate food and water monitoring intake form will be completed for each dog during its stay.
Availability of water	Clean water will be provided daily and renewed when necessary throughout the day. A bowl of fresh water for each dog will be provided, including inside and outdoors.
Procedure for consulting vet if dietary concerns arise	The owner (or if unavailable, the owner's emergency contact) will be contacted. A consent form will be signed by the dog owner for the Service Provider to contact the registered Vet or prescribed Vet for advice and/or treatment.
Following veterinary advice	Details of the Vet advice and/or treatment will be recorded and supplied to the owner.

2. Feeding hygiene

Action	Procedure
Feeding and drinking receptacles	These are non-porous, non-slip and stainless steel or food grade plastic.
Feeding and drinking receptacles - cleaning	Cleaned daily and disinfected at least once a week and when dog using them changes.
Feeding – dry food	No dry food is left out for more than 24 hours.
Feeding – wet food	Uneaten wet food is removed before next feeding time.
Storage temperature / refrigeration	All dry and wet food and treats stored according to manufacturer's guidelines. Refrigerator available if required.
Storage – protection from vermin	All food stored inside premises in cupboards or refrigerator out of reach of dogs.

3. Water

Action	Procedure
Water availability	At least one water bowl per dog.
Water provision	Fresh water is provided daily and refilled to ensure it is always available.

4. Food preparation - For food prepared on the premises

Action	Procedure
Food Preparation	Clean, dry surfaces and utensils used.
Staff hygiene	Hot and cold water, soap and hygienic hand drying facilities are in place and there is suitable drainage.