

Health and Hygiene Policy

Kingfisher Kindergarten Ltd is committed to providing a clean, safe and healthy environment in which children can learn, play, eat and develop. We recognise that effective hygiene, infection prevention, food safety, allergen management, safe eating and appropriate personal hygiene are essential to protecting children's health and wellbeing.

We will:

- * promote good personal hygiene;
- * maintain high standards of cleanliness;
- * reduce the spread of infection;
- * provide safe and appropriate food and drink;
- * manage food allergies and intolerances effectively;
- * minimise the risk of choking;
- * ensure staff involved in food preparation and handling are appropriately trained;
- * maintain appropriate food safety procedures;
- * follow current public health exclusion guidance;
- * respond appropriately when children or staff become unwell;
- * maintain suitable nappy-changing and intimate-care arrangements;
- * safely manage bodily fluids and contaminated materials;
- * maintain appropriate records;
- * work in partnership with parents and carers; and
- * review our procedures regularly.

The current EYFS requires providers to promote children's good health, have procedures for children who are ill or infectious, provide healthy, balanced and nutritious food and drinks where these are provided, and ensure fresh drinking water is always available and accessible. The EYFS framework is mandatory for group and school-based providers and requires providers to meet its safeguarding and welfare requirements.

This policy should be read alongside the current versions of:

Early Years Foundation Stage (EYFS) Statutory Framework for Group and School-Based Providers
Early Years Foundation Stage Nutrition guidance
UK Health Security Agency (UKHSA) – Health protection in children and young people's settings
UKHSA public health exclusion periods
Food Standards Agency (FSA) – Safer Food, Better Business
Food Safety Act 1990
Food Hygiene Regulations 2006, as applicable;
Food Information Regulations 2014, as applicable;
relevant food allergen requirements;
Health and Safety at Work etc. Act 1974;
Control of Substances Hazardous to Health (COSHH) Regulations 2002, where applicable;
Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR) 2013, where applicable;
relevant data protection legislation;
local authority environmental health requirements; and
current NHS guidance on allergies, anaphylaxis, weaning and child health.

The Manager/Registered Provider is responsible for ensuring that:

- * this policy is implemented;
- * food safety and hygiene arrangements are suitable;
- * appropriate cleaning systems are in place;
- * staff receive relevant training;
- * food allergies and dietary requirements are accurately recorded and communicated;
- * food safety risks are assessed;
- * illness and infection-control procedures are followed;
- * appropriate records are maintained; and
- * procedures are reviewed when guidance changes.

All staff are responsible for:

- * following this policy;
- * maintaining good personal hygiene;
- * reporting illness or infection;
- * following food safety and allergen procedures;
- * reporting hazards, contamination or unsafe practices;
- * maintaining confidentiality around children's medical and dietary information; and
- * seeking advice whenever they are unsure.

Food Provided at Kingfisher Kindergarten

Kingfisher Kindergarten does not routinely prepare full meals for children.

Food provided by or for children includes:

- * fruit;
- * healthy snacks;
- * packed lunches supplied by parents/carers;
- * drinks;
- * food used during supervised cooking or food-related activities.

Where children are provided with food and drinks by the setting, these must be healthy, balanced and nutritious.

Kingfisher Kindergarten will have regard to the current EYFS Nutrition guidance. Fresh drinking water must always be available and accessible to children. Parents/carers will be encouraged to provide suitable, healthy and nutritionally balanced packed lunches and snacks.

Food Brought From Home

As children at Kingfisher Kindergarten bring food from home, parents/carers will be provided with clear guidance about:

- * suitable lunch and snack foods;
- * safe storage;
- * food allergies;
- * dietary requirements;
- * choking risks;
- * foods that present particular risks to young children;
- * appropriate portion sizes;
- * avoiding food sharing; and
- * keeping food appropriately chilled.

Parents/carers remain responsible for providing food that is suitable for their child and for informing the setting about ingredients, allergies, intolerances and dietary requirements. The setting will nevertheless take reasonable steps to ensure food provided to each child is suitable and safe.

Food Allergies and Intolerances

Before a child starts at Kingfisher Kindergarten, we will obtain information about:

- * food allergies;
- * food intolerances;
- * special dietary requirements;
- * cultural or religious dietary requirements;
- * medical dietary requirements; and
- * any relevant health requirements.

This information must be shared with all staff involved in preparing, serving or supervising food. The current EYFS requires providers to have clear responsibility at each meal and snack time for checking that food and drink provided meets each child's individual requirements.

For children with diagnosed allergies:

- * an individual allergy action plan will be obtained where appropriate;
- * parents/carers will be consulted;
- * relevant health professionals will be involved where appropriate;
- * staff will be informed of the allergy and required response;
- * emergency medication, such as an adrenaline auto-injector, will be managed according to the setting's medicines policy;
- * allergy information will be kept current;
- * staff will understand the signs and symptoms of allergic reactions and anaphylaxis;
- * staff will understand the difference between allergy and intolerance; and
- * food will not be given to a child where staff cannot establish that it is safe for that child.

The EYFS specifically requires ongoing discussion with parents/carers about known allergies and intolerances and requires allergy information and action plans to be kept up to date and shared with staff.

Allergen Management

Kingfisher Kindergarten recognises the 14 regulated allergens:

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame
12. Sulphur dioxide and sulphites
13. Lupin
14. Molluscs

Food Standards Agency guidance requires appropriate allergen information for food businesses where regulated allergens are present. Because children bring food from home, the setting will maintain an accurate record of each child's known allergies and dietary requirements and will use reasonable precautions to prevent cross-contact.

Staff must:

- * check the child's dietary/allergy information before serving food;
- * check food labels where applicable;
- * never guess whether a food is safe;
- * ask the manager/DSL/appropriate person if information is unclear;
- * prevent children from sharing food;
- * avoid swapping lunchboxes or food;
- * ensure food is served to the correct child;
- * clean food preparation and eating surfaces appropriately;
- * wash hands before and after food handling;
- * follow individual allergy action plans.

If there is uncertainty about the ingredients of food brought from home, the food must ****not be given to a child with a relevant allergy until its safety has been established****.

Food Hygiene and HACCP

Staff involved in food preparation and handling will understand the principles of food hygiene and risk control. Kingfisher Kindergarten will use appropriate Safer Food, Better Business (SFBB) principles and safe food-handling procedures.

The main food safety principles are:

- * ****Cleaning****
- * ****Chilling****
- * ****Cooking****
- * ****Cross-contamination prevention****

The FSA's SFBB guidance emphasises these four areas and recommends appropriate cleaning, chilling and cross-contamination controls. Food safety procedures will be reviewed regularly and whenever there is a change in food provision, premises, equipment or identified risk.

Food Hygiene Training

All staff involved in preparing or handling food must receive appropriate food hygiene training.

Training should cover:

- * personal hygiene;
- * handwashing;
- * cross-contamination;
- * food storage;
- * temperature control;
- * cleaning and disinfection;

- * allergen awareness;
- * food safety;
- * safe preparation;
- * waste disposal;
- * illness and food-handler exclusion; and
- * choking prevention.

The current EYFS requires all staff involved in preparing and handling food to receive food hygiene training and requires providers to be confident that those responsible for food preparation and handling are competent.

Food Storage and Temperature Control

Food must be stored in a manner that prevents:

- * bacterial growth;
- * contamination;
- * allergen cross-contact;
- * pest contamination;
- * mould;
- * deterioration; and
- * contamination from cleaning chemicals.

Where chilled food is provided, it must be kept appropriately chilled. The setting will use suitable refrigeration/cool storage and will monitor temperatures where necessary. Food requiring refrigeration should generally be kept at 8°C or below, with refrigerators ideally operating at 5°C or below to provide a safety margin.

Packed lunches

Parents will be advised to provide appropriate insulated lunch bags/cool bags and ice packs where chilled food is included. Chilled foods must remain appropriately chilled until eaten. Staff will check packed lunches for obvious signs of spoilage or unsafe storage. Foods requiring refrigeration will not be routinely left at room temperature but staff should be made aware and requested by parents. Food will be stored in a clean, designated area and children's lunchboxes will be kept separate to prevent cross-contamination. Uneaten perishable food will normally be disposed of rather than returned to children for later consumption.

Food Preparation Areas

Food preparation areas must be:

- * clean;
- * hygienic;
- * uncluttered;
- * maintained in good repair;
- * free from contamination;
- * protected from pests;
- * appropriately ventilated; and
- * separated from cleaning chemicals and other hazardous substances.

Food-contact surfaces must be cleaned and disinfected appropriately. Cleaning and disinfection should follow the manufacturer's instructions, including dilution and contact time. Suitable food-contact disinfectants/sanitiser should meet the relevant standard, such as **BS EN 1276 or BS EN 13697**.

Staff must not mix cleaning chemicals.

Cleaning Cloths and Equipment

Kingfisher Kindergarten will use a clear colour-coded cleaning system.

Where the setting uses colour-coded cloths:

- * red cloths – food preparation/food areas;
- * blue cloths – general cleaning/craft/activity areas.

This system will be explained to staff and monitored. Reusable cloths will be appropriately laundered. Disposable paper towels may be used where appropriate. Food preparation equipment, chopping boards, utensils and crockery will be cleaned thoroughly after use.

Damaged, cracked or chipped crockery and utensils will be removed from use. Chopping boards will be replaced when they become excessively worn, damaged or difficult to clean effectively.

Hand Hygiene

Handwashing is one of the most important measures for preventing infection and food contamination.

Staff and children will be encouraged and supported to wash hands:

- * before eating;
- * before preparing or serving food;
- * after using the toilet;
- * after changing nappies;
- * after assisting a child with toileting;
- * after handling bodily fluids;
- * after blowing or wiping noses;
- * after outdoor activities where appropriate;
- * after handling waste;
- * after contact with animals;
- * after cleaning;
- * after removing gloves; and
- * whenever hands are visibly dirty.

Handwashing facilities will provide:

- * liquid soap;
- * warm running water; and
- * disposable paper towels.

Bar soap will not be used.

UKHSA identifies hand hygiene as one of the most important ways to control the spread of infection, particularly diarrhoea/vomiting and respiratory infections. Alcohol hand gel may be used as an additional measure where appropriate, but it is not a substitute for soap and water when hands are visibly dirty and is not effective against some gastroenteritis organisms such as norovirus.

Gloves

Routine food handling does not require disposable gloves where appropriate hand hygiene is followed. Gloves can themselves become contaminated and can contribute to cross-contamination if they are not changed correctly. Staff should use clean hands and appropriate utensils for food preparation wherever possible.

Disposable gloves may be used where appropriate for:

- * handling bodily fluids;
- * nappy changing;
- * cleaning contaminated areas; or
- * specific tasks identified by risk assessment.

Latex gloves should not be routinely used because of the risk of latex allergy. Where disposable gloves are required, suitable latex-free alternatives should be used.

Personal Hygiene of Food Handlers

Staff handling food must:

- * wear clean clothing;
- * keep hair appropriately controlled;
- * keep nails clean and short;
- * cover cuts and wounds with a suitable waterproof dressing;
- * avoid unnecessary jewellery;
- * wash hands appropriately;
- * avoid touching their face, hair or mouth while preparing food;
- * never cough or sneeze over food;
- * report gastrointestinal illness;
- * report infected wounds or skin conditions affecting food safety; and
- * follow food-handler exclusion requirements.

Staff must not handle food where they have an illness that presents a food-safety risk. Staff with diarrhoea or vomiting must not return to food handling/childcare until they have been free from these symptoms for at least ****48 hours****, in line with current public health guidance.

Eating and Safe Supervision

The current EYFS contains specific safer-eating requirements.

While children are eating:

- * there must always be a member of staff in the room with a valid full paediatric first aid certificate;
- * children must be within sight and hearing of a member of staff;
- * children should be seated safely;

- * distractions should be minimised where possible;
 - * staff should remain alert to choking;
 - * staff should prevent food sharing;
 - * staff should monitor for unexpected allergic reactions.
- Where possible, practitioners should sit facing children while they eat.

Choking Prevention

Food must be prepared in a way that reduces the risk of choking.

The setting will take account of:

- * each child's age;
- * developmental stage;
- * chewing ability;
- * previous experience with food textures;
- * individual needs;
- * allergies;
- * special dietary requirements; and
- * parental information.

The setting will not make assumptions about a child's ability to manage particular food textures based solely on age. Food must be prepared appropriately for the individual child. Parents/carers will be consulted about their child's stage of introducing solid foods and familiar food textures where relevant. Staff will be familiar with the setting's paediatric first aid and choking procedures. Any choking incident requiring intervention will be recorded, parents/carers informed and the incident reviewed for possible patterns or changes needed to practice.

Children Cooking and Food Activities

Cooking and food activities provide valuable learning opportunities.

Children participating in cooking activities will:

- * be appropriately supervised;
- * wash their hands before handling food;
- * be taught simple food hygiene rules;
- * be kept away from hot surfaces and hot liquids;
- * not have unsupervised access to electrical equipment;
- * be supervised when using utensils;
- * have food prepared in an age- and developmentally appropriate manner;
- * be protected from known allergens;
- * be prevented from sharing food where this could create a health risk.

Staff will consider choking and allergy risks before each cooking activity.

Kitchen Safety

Children must not have unsupervised access to the kitchen or food preparation areas.

Cleaning products, chemicals and hazardous materials must be securely stored away from children's access.

Electrical appliances must be:

- * maintained safely;
- * used according to manufacturer instructions;
- * stored safely; and
- * kept inaccessible to children unless specifically used as part of a supervised activity and risk assessed.

Hot liquids and hot surfaces must never be accessible to children.

Cleaning the Dishwasher and Washing-Up

The dishwasher will be:

- * maintained according to manufacturer instructions;
- * checked regularly;
- * cleaned regularly;
- * loaded appropriately; and
- * operated using a suitable cycle.

Staff will ensure crockery and utensils are properly cleaned before reuse. Where washing by hand is necessary, staff will use an appropriate cleaning process and allow items to dry hygienically.

Personal Hygiene for Children

Children will be supported to develop independence in personal hygiene.

Practitioners will encourage children to:

- * wash their hands regularly;
- * use tissues when necessary;
- * dispose of tissues appropriately;
- * cover their mouth and nose when coughing or sneezing;
- * avoid sharing cups, cutlery or food;
- * understand simple hygiene routines; and
- * understand why hygiene helps keep themselves and others healthy.

Children will be supported sensitively and without embarrassment.

Nappy Changing and Intimate Care

Children who require nappies will be changed in the designated hygienic changing facility.

Staff must:

- * wash hands before and after changing;
- * use appropriate disposable gloves where required;
- * use suitable PPE in accordance with risk assessment;
- * follow the setting's nappy-changing procedure;
- * dispose of nappies safely;
- * clean and disinfect the changing surface after use;
- * maintain the child's dignity and privacy;
- * record concerns where necessary; and
- * follow safeguarding procedures at all times.

Only appropriately authorised and suitable staff may undertake intimate care.

Nappy and Sanitary Waste

Used nappies will be:

- * securely wrapped/bagged;
- * placed into the designated lidded nappy-waste container;
- * removed regularly; and
- * disposed of in accordance with local waste arrangements.

The setting will ensure that waste containers are inaccessible to children and do not create an infection or odour risk.

Cuts, Sores and Skin Conditions

Cuts, wounds and open sores on children or staff must be covered with a suitable waterproof dressing. Where food is being handled, an appropriate waterproof dressing must be used. If a wound cannot be adequately covered, the staff member may need to be excluded from food handling until it can be safely managed.

Illness and Exclusion

Kingfisher Kindergarten will follow the current UKHSA public health exclusion guidance. Parents/carers must inform the setting if their child is unwell or has been diagnosed with an infectious disease. The setting will not apply a blanket rule that every cough, cold or minor illness requires exclusion. Current UKHSA guidance states that children with mild respiratory symptoms who are otherwise well and do not have a high temperature can generally continue to attend. However, children who are too unwell to participate comfortably in normal activities, or who have an infection requiring exclusion, should remain at home.

Diarrhoea and Vomiting

Children and staff with diarrhoea and/or vomiting must remain away from the setting until at least **48 hours after symptoms have stopped**. This also applies to suspected gastrointestinal infections such as norovirus, unless specific public health advice requires a longer exclusion period. UKHSA's current exclusion guidance confirms a two-day exclusion after diarrhoea and vomiting have stopped. Parents/carers should inform the setting if their child has experienced diarrhoea or vomiting.

Other Infectious Diseases

The setting will refer to the current UKHSA exclusion guidance rather than relying solely on a static illness poster. Exclusion periods vary between infections.

For example, current guidance includes:

- * chickenpox – 5 days after rash first appears;

- * scarlet fever – 24 hours after starting antibiotics;
- * hand, foot and mouth disease – no exclusion normally required;
- * conjunctivitis – no exclusion normally required;
- * diarrhoea/vomiting – 48 hours after symptoms stop.

The guidance must be checked because exclusion recommendations can change.

Absence Notification

Parents/carers should notify Kingfisher Kindergarten as soon as possible when their child is absent.

Where appropriate, parents/carers should provide information about:

- * the reason for absence;
- * infectious illness;
- * diagnosis;
- * relevant exposure;
- * expected return date.

If a child does not attend and the setting has not received an explanation, staff will contact the parent/carers in accordance with the setting's attendance and safeguarding procedures.

Repeated unexplained absence will be considered in accordance with safeguarding procedures.

Child Becoming Unwell at the Setting

If a child becomes unwell:

- * the child will be monitored;
- * parents/carers will be contacted as appropriate;
- * the child will be cared for safely and sensitively;
- * the child may be separated from the main group where appropriate while maintaining appropriate supervision;
- * staff will follow infection-control procedures;
- * the child's emergency contact arrangements will be followed.

The child will not be left alone.

If the child's condition is serious or there is an emergency, appropriate medical assistance will be sought, including calling **999** where necessary.

Serious Illness, Injury or Emergency

If a child experiences serious illness, injury or an emergency:

- * appropriate first aid will be provided;
- * 999 will be called where required;
- * parents/carers will be contacted;
- * the incident will be recorded;
- * appropriate medical advice will be sought;
- * safeguarding procedures will be followed where relevant; and
- * Ofsted will be notified where the EYFS notification requirement applies.

The current EYFS requires notification to Ofsted of serious accidents, illness or injury to a child, or death, as soon as reasonably practicable and within 14 days.

Food Poisoning

Food poisoning must be taken seriously. The setting will seek appropriate public health advice where food poisoning is suspected. The current EYFS requires registered providers to notify Ofsted of food poisoning affecting two or more children cared for on the premises. Notification must be made as soon as reasonably practicable and within 14 days of the incident. The setting will also contact the relevant local authority environmental health/health protection service where appropriate. Where two or more people at the setting have similar gastrointestinal symptoms and are linked, or where a food handler is symptomatic, current UKHSA guidance advises contacting the local health protection team for advice.

Cleaning and Disinfection

The setting will maintain a regular cleaning schedule covering:

- * floors;
- * tables;
- * chairs;
- * toilets;
- * sinks;
- * changing areas;

- * door handles;
- * frequently touched surfaces;
- * toys and equipment;
- * food preparation areas;
- * kitchen equipment;
- * outdoor equipment where necessary.

Food-contact surfaces will be cleaned and disinfected appropriately.

Cleaning products must be used according to manufacturer instructions, including:

- * correct dilution;
- * correct contact time;
- * appropriate use;
- * safe storage; and
- * any required rinsing.

The FSA recommends cleaning surfaces first and then disinfecting them, following the manufacturer's instructions.

Cleaning Bodily Fluids

Spills involving:

- * blood;
- * vomit;
- * urine;
- * faeces;
- * diarrhoea; or
- * other bodily fluids

must be cleaned promptly and safely.

Staff must:

- * keep children away from the contaminated area;
- * use appropriate disposable PPE;
- * use the setting's bodily-fluid spill kit where available;
- * follow the manufacturer's instructions for cleaning/disinfecting products;
- * dispose of contaminated materials safely;
- * wash hands thoroughly afterwards;
- * clean and disinfect affected surfaces; and
- * report significant contamination or incidents to the manager.

UKHSA specifically recommends using PPE and a spill kit when cleaning bodily fluids such as diarrhoea or vomit.

Bleach must never be mixed with other cleaning products.

Laundry and Contaminated Clothing

Children will have access to spare clean clothing where appropriate.

Soiled clothing will be:

- * placed in a sealed bag;
- * kept separate from clean clothing;
- * returned to parents/carers; and
- * handled using appropriate hygiene precautions.

Where the setting launders contaminated items, suitable infection-control and laundering procedures will be followed.

Ventilation

The setting will make reasonable use of ventilation to reduce the spread of respiratory infections.

Where appropriate:

- * windows will be opened;
- * fresh air will be introduced;
- * ventilation systems will be maintained;
- * rooms will not become excessively cold; and
- * ventilation will be balanced with children's comfort and safety.

UKHSA recommends allowing fresh air into occupied spaces as part of outbreak and infection-control measures.

Smoking and Vaping

Smoking and vaping are prohibited within the setting and wherever prohibited by law or setting policy. Staff must not smoke or vape while caring for children. Staff must follow the setting's smoking and vaping policy.

Pets and Animals

Where children have contact with animals, staff will consider:

- * handwashing;
- * allergies;
- * infection risks;
- * animal welfare;
- * children's individual needs;
- * safe supervision; and
- * appropriate cleaning.

Children will wash their hands after handling animals where appropriate. Animal waste will be removed promptly and hygienically.

Pest Control

Food areas will be monitored for signs of:

- * rodents;
- * insects;
- * flies;
- * contamination; or
- * other pests.

Food must be protected from pest contamination. Any evidence of infestation must be reported immediately to the manager and appropriate action taken.

Records and Monitoring

The setting will maintain appropriate records, including where applicable:

- * food temperature checks;
- * fridge/freezer checks;
- * food hygiene training;
- * allergen information;
- * allergy action plans;
- * illness/absence records;
- * food poisoning incidents;
- * choking incidents;
- * accidents and first aid;
- * nappy-changing records where required;
- * cleaning/body-fluid incidents;
- * risk assessments; and
- * relevant environmental health documentation.

Records containing personal or medical information will be stored securely and accessed only by those with a legitimate professional need.

Staff Illness

Staff must notify the Manager as soon as possible if they develop an illness that may affect their ability to work safely. Particular attention must be paid to:

- * vomiting;
- * diarrhoea;
- * infectious diseases;
- * infected wounds;
- * contagious skin conditions;
- * fever;
- * respiratory illness where symptoms affect ability to work safely.

The Manager will determine appropriate action in line with current UKHSA guidance and food-handler requirements.

Communication With Parents and Carers

Parents/carers will be informed about:

- * food and drinks provided;
- * healthy eating expectations;
- * packed lunch arrangements;
- * allergies and dietary requirements;
- * illness and exclusion procedures;

- * infection outbreaks where appropriate;
- * hygiene arrangements;
- * food safety arrangements; and
- * changes to relevant procedures.

The current EYFS requires providers to give parents/carers information about food and drinks provided for children.

Infection Outbreaks

If there appears to be an outbreak or unusual increase in illness, the Manager will:

1. monitor cases and absences;
2. reinforce handwashing and cleaning;
3. ensure appropriate ventilation;
4. reinforce exclusion arrangements;
5. inform parents/carers where appropriate;
6. seek advice from the local Health Protection Team where indicated;
7. maintain appropriate records;
8. follow public health advice; and
9. review whether additional measures are required.

UKHSA recommends contacting the local Health Protection Team where specific outbreak thresholds or serious illness criteria are met.

Health and Hygiene Risk Assessment

The setting will maintain suitable risk assessments covering relevant areas including:

- * food preparation;
- * food storage;
- * packed lunches;
- * allergens;
- * choking;
- * cooking activities;
- * hand hygiene;
- * nappy changing;
- * bodily fluids;
- * cleaning chemicals;
- * infection outbreaks;
- * kitchen access;
- * hot food and liquids;
- * electrical equipment;
- * waste disposal.

Risk assessments will identify:

- * the hazard;
- * who may be harmed;
- * existing controls;
- * further action required;
- * responsible person;
- * review date.

The current EYFS requires providers to take reasonable steps to ensure staff and children are not exposed to risks and to demonstrate how risks are managed.

Staff Training

Staff will receive appropriate training and/or guidance in:

- * food hygiene;
- * allergen awareness;
- * choking prevention;
- * paediatric first aid;
- * infection prevention and control;
- * hand hygiene;
- * nappy changing/intimate care;
- * bodily-fluid cleaning;
- * health and safety;
- * safeguarding where health concerns may indicate abuse or neglect.

Training will be refreshed when required and when significant guidance changes occur.

Safeguarding Considerations

Health and hygiene concerns can sometimes indicate safeguarding concerns.

Staff must report concerns where, for example:

- * a child repeatedly arrives hungry or without appropriate food;
- * a child has unexplained injuries;
- * hygiene needs are consistently unmet;
- * a child appears persistently unwell without appropriate medical attention;
- * medication or medical needs are repeatedly neglected;
- * a child is exposed to unsafe conditions;
- * a parent/carer appears unable to provide safe care;
- * a child's health needs are deliberately concealed; or
- * there are concerns about fabricated or induced illness.

Staff must follow the setting's ****Safeguarding and Child Protection Policy****.

Key Staff Contacts

Designated Safeguarding Leads:

- * La-Ryne van der Westhuizen
- * Kirsty Johnson
- * Kirstie Hart

For safeguarding concerns, staff must follow the setting's current safeguarding referral procedures.

Key Staff Reminder

****CLEAN HANDS • SAFE FOOD • CHECK ALLERGIES • PREVENT CHOKING • STOP INFECTION • REPORT CONCERNS****

If you are unsure whether food is safe for a child, ****DO NOT SERVE IT UNTIL YOU HAVE CHECKED.****

If you are unsure whether a child is too unwell to attend, ****CHECK THE CURRENT UKHSA EXCLUSION GUIDANCE.****

If you are concerned about a child's welfare, ****REPORT IT — DO NOT WAIT FOR PROOF.****

This policy was adopted by Kingfisher Kindergarten Ltd

Date to be reviewed

Annually

Signed on behalf of the provider

La-Ryne van der Westhuizen

Role of signatory

Owner