Health, Hygiene and Safe Food Policy

Approved by: Mark Ash
Revised Date: 14/10/2015
Review Date: 14/10/2016
Mission Statement

Suncoast Little Learners exists to provide high quality Christ-centered care and education that promotes life-long learning whilst supporting the role of parents and families.
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<th>QA2</th>
<th>2.1</th>
<th>Each child’s health is promoted.</th>
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<td>2.1.1</td>
<td>Each child’s health needs are supported.</td>
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<td>2.1.3</td>
<td>Effective hygiene practices are promoted and implemented.</td>
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<td>Steps are taken to control the spread of infectious diseases and to manage injuries and illness, in accordance with recognised guidelines.</td>
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<td>2.2.1</td>
<td>Healthy eating is promoted and food and drinks provided by Suncoast Little Learners are nutritious and appropriate for each child.</td>
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<td>QA2</td>
<td>2.3.2</td>
<td>Every reasonable precaution is taken to protect children from harm and any hazard likely to cause injury.</td>
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National Regulations

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<tr>
<th>Regs</th>
<th>77</th>
<th>Health, hygiene and safe food practices</th>
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<td>78</td>
<td>Food and beverages</td>
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<td>79</td>
<td>Service providing food and beverages</td>
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EYLF

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<th>Actively support children to learn hygiene practices.</th>
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<td>Promote continuity of children’s personal health and hygiene by sharing ownership of routines and schedules with children, families and the community.</td>
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<td>Discuss health and safety issues with children and involve them in developing guidelines to keep the environment safe for all.</td>
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<td>Model and reinforce health, nutrition and personal hygiene practices with children.</td>
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Aim

Suncoast Little Learners aims to promote and protect the health, safety and wellbeing of all children, educators and families using procedures and policies to maintain high standards of hygiene and provide safe food to children. We also aim to reduce the risk of infectious diseases and illnesses spreading and following appropriate OHS standards. A holistic and consistent approach to health, hygiene and safe food across Suncoast Little Learners will help to effectively meet this aim. Suncoast Little Learners has a responsibility to the staff, children and families to provide the safest and most hygienic environment possible.

Related Policies

Additional Needs Policy
Enrolment Policy
Food, Nutrition and Beverage Policy
Immunisation and Disease Prevention Policy
Incident, Injury, Trauma, Illness Policy
Medical Conditions Policy
Physical Activity Promotion Policy
Relationships with Children Policy

Implementation

Suncoast Little Learners will ensure that the Nominated Supervisor (who is responsible for ensuring all staff members, educators and volunteers) must implement adequate health and hygiene practices and safe practices for handling, preparing and storing food. This policy, and related policies and procedures at Suncoast Little Learners will be followed by nominated supervisors and staff members of, and volunteers at, Suncoast Little Learners in relation to -

a) Hygiene practices.
b) Safe and hygienic storage, handling and preparation of all food and drinks, including foods and drinks provided by the child’s home.
c) Working with children to support the promotion of hygiene practices, including hand washing, coughing, dental hygiene and ear care.
d) Toileting, nappy changing and cleaning of equipment.
e) The provision of fresh linen and sheeting for mattresses.

Children will be grouped in a way that allows educators to maintain a hygienic environment for individual at Suncoast Little Learners.

In any instances where children display any signs of illness or injury, educators will refer to the Incident, Injury, Trauma and Illness Policy and Incident, Injury, Trauma and Illness Record.

Importantly, we will work with each child to promote health and safety issues, encourage effective hygiene, food safety and dental care, and maintain a healthy environment that is safe for each child. Regular discussions between educators and children will be integrated throughout the program at appropriate intervals.

Information on health, hygiene, safe food and dental care principles and practices will be displayed in the reception area and drawn to the attention of all parents on a regular basis.

To uphold the general health and safety of all children using Suncoast Little Learners, all educators and visitors will follow the Tobacco, Drug and Alcohol Policy.

Equipment and Environment

The service will wash mouthed toys daily using warm water and soap, and dry in the sun, rotate toys to allow for washing and use individual toy bags for babies, clean books by wiping with moist cloth and drying, clean storage areas weekly.

Surfaces will be cleaned with detergent or warm soapy water after each activity and all surfaces cleaned thoroughly daily. Floors will be washed each day. Areas contaminated with body fluids will be disinfected after washing.

Bedding

Each child will have their own bedding which will be supplied by the family. Children’s sleeping mats will be sprayed with disinfectant daily and allowed to dry.
Hand Washing Procedure

Suncoast Little Learners will provide the appropriate height basins for children to wash their hands in as well as basins height appropriate for adults. Liquid soap will be provided for all individuals to wash their hands and we will ensure any allergies to soap are identified using the Enrolment Form and catered for appropriately. Along with this, Suncoast Little Learners will provide paper towel for people to dry their hands.

All individuals should wash their hands:

- Upon arrival to reduce the introduction of germs
- Before handling food.
- After handling food.
- Before eating.
- After doing any dirty tasks such as cleaning or changing nappies.
- After removing gloves.
- After going to the toilet.
- After coming in contact with blood, faeces or vomit.
- After wiping a nose, either a child’s or your own.
- Before and after nappy change procedures.
- After giving first aid.
- After coming in from outside play.
- After handling garbage.
- Before and after giving each child medication. If giving medication to more than one child between each child.
- Before going home to prevent taking germs home.

Below are instructions on how to effectively wash hands. All individuals are to follow this procedure and it should be displayed above every sink.

- Wash hands using running water and soap.
- Rub hands vigorously.
- Wash hands all over ensuring that the back of the hands, wrists, between fingers and under the fingernails are cleaned.
- Rinse hands thoroughly. Thoroughly rinsing will help prevent dermatitis from suds.
- Turn off the tap using a clean piece of paper towel.
- Dry hands thoroughly with paper towel.
- The process of thoroughly washing your hands should take 10-15 seconds. This can be achieved by slowly counting to 10 when you wash then slowly counting to 10 when you rinse. This is about as long as it takes to sing ‘Happy Birthday’ twice.

Staff need to teach and observe children so that they are developing good hand washing skills.
Hygienic Nappy Change Procedure

It is preferable that children enrolled in Suncoast Little Learners are toilet trained. Children who are not yet toilet trained are encouraged to wear nappies or pull-ups. Toileting occurs at any time of the day and is specific to individual needs. Educators will communicate with parents to develop consistency with their child’s toileting habits. Educators must be aware of and consider any special requirements related to culture, religion or privacy needs. Children who are in nappies will have this detail recorded in the register kept by the staff. This is located in the nappy changing area for parents to check.

Nappy changing and toileting will only be carried out by educators following the nappy changing procedure. At times it may be necessary for a student to carry out the nappy change procedure as part of practical education requirements, and a trained educator must always be present to monitor this situation and ensure the procedure is being followed adequately. If a parent is present and helping their child (toileting in the bathroom), it is required that an educator accompany any other children needing to use the bathroom at the same time. Additionally, Suncoast Little Learners will follow hygienic nappy change practices at all times using the following procedure –

- Nappy changing will be done only in the nappy change area which will be properly stocked with paper towels or towels, plastic bags, fresh nappies, clean clothes, rubbish bin with sealed lid lined with plastic. Always prepare change area first: put on gloves, place paper towel, wipes and bag to dispose of nappy.
- Nappy changes occur frequently and as needed throughout the day. At all times one hand must be kept on the child to prevent them falling from the change table.
- Assist the child up to the nappy change table.
- Remove the dirty nappy: remove excess faeces with paper towel. Clean and dry the child’s bottom using wipes, wiping from front to back. Remove paper towel from the change table.
- Seal the soiled nappy, paper towel and wipes into plastic bag (use two if soiled) and place into lined nappy bin. Place any soiled clothing into a bag and seal for washing. Remove gloves before touching any clean clothing or the clean nappy. Remove gloves by peeling them back from your wrists, turning them inside out as you go. Place gloves in bin.
- Dress the child and wash and dry the child’s hands, take the child away from change area. Wash your hands.
- Clean the nappy change surface after each use. Put on clean gloves and clean surface with neutral detergent and warm water. Wipe dry with paper towel. Dispose of gloves and paper towel in bin. Wash your hands. Disinfect after the last nappy change in a series of nappy changes.
- After each nappy change the child’s and educator’s hands will be washed and the change table cleaned.
- At the end of each day the nappy change area will be disinfected.
- The procedure for nappy changing will be displayed in the nappy change area.
- Suncoast Little Learners only uses disposable nappies.
- The laundering of soiled cloths, linen and nappies is laundered away from Suncoast Little Learners soiled laundry is hygienically stored in a sealed container, until such a time as it is removed from the premises. Items returned to a child’s home for laundering will have soiling removed and will be stored securely and not placed in the child’s bag in contact with personal items.
Hygienic Toileting Procedure

It is preferable that children enrolled in Suncoast Little Learners are toilet trained. Children who are not yet toilet trained are encouraged to wear nappies or pull-ups. Toiling occurs at any time of the day and is specific to individual needs. Educators will communicate with parents/guardians to develop consistency with their child’s toileting habits. Educators must be aware of and consider any special requirements related to culture, religion or privacy needs.

At times it may be necessary for a student to assist children in the area of toileting as part of practical education requirements, and a trained educator must always be present to monitor this situation and ensure the procedure is being followed adequately. If a parent is present and helping their child (toileting in the bathroom), it is required that an educator accompany any other children needing to use the bathroom at the same time.

Toilet Training

Staff will assist in the guidance of toilet training whenever possible but the following guidelines will need to be addressed if a child is not ready or does not fully understand the process.

- Sufficient clothes need to be provided
- The use of pull-ups are encouraged
- Children who continually soil their clothes with bowel movements will be encouraged to try at a later date. This will be discussed with families by the Group Leader/Director
- Children who continually soil their clothes and also proceed to make a mess in the bathroom are obviously not ready for toilet training. The health and safety of other children needs to be considered and the child will need to have sufficient pull-ups or nappies to continue attendance.
- Staff are to remove the excess faeces from clothing but are not to wash out the clothes.

Additionally, Suncoast Little Learners will follow hygienic toileting practices at all times using the following procedure -

- Educators will at all times encourage the child to be independent in their toileting habits and provide assistance as and when needed.
- It is better to use the toilet when toilet training for effective hygiene and infection control factors.
- Suncoast Little Learners will ensure that toilets and hand washing facilities are easily accessible to children.
- Children will be encouraged to flush toilets and wash hands after use.

Disposable gloves should be used for any of these stages in the toileting procedure:

- Help child to remove clothing if needed.
- Help child onto toilet if needed.
- Help the child to wipe themselves, encouraging them to wipe front to back.
- Encourage the child to flush the toilet themselves.
- Encourage the child to wash and dry hands on single sheet of paper towel, and then to leave the bathroom.
If the child has soiled or wet their clothing:
- Remove any wet/soiled clothing and seal in a bag for washing. It must be double-bagged.
- Clean and dry the child.
- Remove your gloves and wash hands, do not touch the child’s clean clothing.
- Put on new gloves and dress the child, wash and dry the child’s hands. Have them leave the bathroom.
- Clean any spills following procedure for cleaning spills of body fluids.
- Remove and dispose of gloves, wash and dry your hands.
- The procedure for toileting will be displayed in the toileting area.
- The laundering of soiled cloths, linen and nappies is laundered away from Suncoast Little Learners soiled laundry is hygienically stored in a sealed container, until such a time as it is removed from the premises. Items returned to a child’s home for laundering will have soiling removed and will be stored securely and not placed in the child’s bag in contact with personal items.

Dental Hygiene and Care
- Suncoast Little Learners will arrange for dental health professionals to attend Suncoast Little Learners to discuss good dental health practices and guidelines with educators, children and family members.
- Educators should actively seek to be positive role models for children and families in attendance at Suncoast Little Learners.
- Educators form positive relationships with family members and children to discuss and encourage good dental health practices and ensure the continuity of care of each child. Information should be made available to family members and educators.
- Suncoast Little Learners integrates educative information and guidelines on good dental health practices into the daily routine. This should include information on tooth brushing, tooth friend snacks and drinks and going to the dentist and/or dental health professionals.
- Suncoast Little Learners will actively encourage good dental health practices including eating and drinking habits, tooth brushing and going to the dentist and/or dental health professionals.
- Children will be encouraged to drink water to quench their thirst and remain hydrated.
- Children will be encouraged to rinse their mouths with water to remove food debris after every meal or snack. Educators will supervise such practices.
- Family members should be informed without undue delay any incident or suspected injury or issue with their child’s dental health which may include teeth and gums, gum swelling, infection in the mouth, or problems, pain or discomfort the child has with chewing, eating or swallowing food or drink.
- Educators will be aware of dental first aid and receive appropriate professional development opportunities where appropriate.

Dental Accidents
If a dental accident occurs at Suncoast Little Learners, the following will occur:
For younger children:
- The accident will be managed as an emergency. Injury forms will be completed.
- The tooth will not be reinserted into the socket, but gently rinsed in clean water or clean milk to remove any blood and will be placed in a clean container or wrapped in cling wrap to give to the child’s parent or dentist.
- Seek dental advice as soon as possible and ensure educators or the parent takes the tooth/tooth fragment to the dentist with the child.
For older children or adults:

- The accident will be managed as an emergency. Injury forms will be completed.
- Gently rinse the tooth fragments in clean milk or clean water for a few seconds to remove excess dirt and blood.
- Handle the tooth by its crown (the white enamel top part of the tooth), not its root and be careful not to rub off the endothelial fragments on the root of the tooth as these are needed for the tooth to take if replaced by the dentist.
- In an adult or older child who can be relied on not to swallow their tooth, it is preferable to replace the tooth back into the socket. (Be certain that the tooth is placed into the socket the correct way round, in its original position, using the other teeth next to it as a guide).
- Hold the tooth in place by gently biting on a clean handkerchief or gauze pad.
- If unable to reinsert the tooth, get the casualty to hold the tooth inside the mouth next to the cheek or place the tooth in clean milk, sterile saline, or clean water. Place a firm pad of gauze over the socket and have the casualty bite gently on the gauze.
- Seek dental advice as soon as possible and ensure you or the family takes the child to the dentist with the tooth/tooth fragments within 30 minutes, as the root endothelial layer begins to deteriorate after 30 minutes.
- If the tooth has been in contact with dirt or soil, advise the family that tetanus prophylaxis may be required and advise them to consult with both their dentist and doctor.

**Food Preparation and Food Hygiene Procedure**

Our service will follow appropriate food preparation hygiene techniques to meet the requirements of the Food Standards Australia New Zealand such as:

- Wash hands before food preparation.
- Cleaning food preparation area before, during and after use.
- Using colour-coded chopping boards in order to prevent cross contamination of raw food.
- Ensuring that individuals preparing food know, follow and adhere to the appropriate hygiene procedures. This includes:
  - Washing their hands
  - Keeping their personal hygiene at a high level. For example, tying their hair back or keeping it under a net
  - Not wearing jewellery (wedding band excluded)
  - Covering cuts with a blue bandaid and gloves and
  - Not changing nappies before preparing food.
- Avoiding the contamination of one work area to another by using colour-coded wash cloths and having specific cleaning implements (for example gloves and scourers) for a specific area.
- Avoiding the contamination of one work area to another by using the colour-coded wash cloths system and restricting the movement of contaminated items (such as gloves and cleaning implements) from one area to another.
- Clean children’s dining tables with soap and water and dry before serving food.
- Ensuring food is always served in a hygienic way using tongs and gloves.
- Clean children’s dining tables with soap and water and dry after meal times.
- Each child will be provided with their own clean drinking and eating utensils at each mealtime. These utensils will be washed after each use. Educators will actively encourage and monitor
children so they do not use drinking or eating utensils which have been used by another child or dropped on the floor.

• Providing families with current and relevant information about food preparation and hygiene.
• Showing and discussing with children the need for food hygiene in both planned and spontaneous experiences.

**Cooking with Children**

We sometimes include cooking experiences in Little Learner’s programming for the children. When these experiences are carried out, educators that are supervising will be vigilant to ensure food preparation remains a hygienic and safe experience. The relevant points from the above food preparation procedure will be followed during the children’s cooking experiences.

Examples of the type of activities children will participate in during cooking experiences include:

• Helping choose what to cook.
• Measuring and weighing ingredients.
• Stirring or mixing ingredients.
• Washing salad, vegetables or fruit.
• Setting the tables.

**Food Safety, Storage, Temperature Control and Transport Procedure**

We will, to the best of our ability, educate and promote safe food handling and hygiene in the children and families by:

• Provide food safety information from Safe Food Australia and NSW Food Authority.
• Encouraging parents to the best of our ability to continue our healthy eating message in their homes. This information will be provided upon enrolment and as new information becomes available.
• Encouraging educators to present themselves as role models. This means maintaining good personal nutrition and eating with the children at meal times.
• Providing nutrition and food safety training opportunities for all educators including an awareness of other cultures food habits.

The bacteria that commonly cause food poisoning grow rapidly between 5°C and 60°C, this is commonly referred to as the “temperature danger zone”.

**To Keep Food Safe**

• All food for children brought from home will be immediately placed in the refrigerator provided in the service. Children’s food will be removed from insulated containers before placing in the refrigerator.

• Don’t leave perishable foods in the temperature danger zone for longer than 2 hours.

• Keep cold food in a fridge, freezer, below 5°C until you are ready to cook or serve, eg if you are serving salads keep them in the fridge until ready to serve.
• Keep hot food in an oven or on a stove, above 60°C until you are ready to serve.

• Refrigerate leftovers as soon as possible, within 2 hours. If reheating leftovers, reheat to steaming hot. Heating food is not always recommended, however.

• Never defrost foods on the bench top. Foods should be defrosted overnight in the fridge or in the microwave.

• Use a thermometer to make sure your fridge is below 5°C. Don’t overload refrigerators, as this reduces cooling efficiency.

• All foods (dry, cold and frozen) will be used by the FIFO rule (first in, first out). This will allow a rotation of food to make sure older stock is used first.

• Store dry foods in sealed, air-tight containers.

• Store food on shelving.

• Any food removed from its original container must be stored in a container with the used by date of the food written on it. The ingredients must also be listed with the date it was opened.

• Ensure the food storage area is well cleaned, ventilated, dry, pest free and not in direct sunlight.

• Prevent pests by cleaning spills as quickly as possible and removing garbage/waste frequently.

• All foods are wrapped, covered, dated (used by date and date it entered the Service) and labelled.

• Store foods on shelves, never on the floor including play dough material.

• Store raw and cooked foods separately. NEVER store raw foods on top of cooked foods as juices may drip down and contaminate the cooked food.

• Store food once it has sufficiently cooled down. Foods cool quicker in smaller, shallow containers.

• Fridges and freezers need to be cleaned regularly and fridge door seals checked to be in good repair.

• The operating temperature of the fridge and freezer need to be checked regularly and a record kept of this.

**Protecting food from contamination will be achieved by:**

• Using containers with lids or by applying plastic film over each container. These materials will be suitable for food contact to ensure that they do not contain any chemicals that could leach into the food.

• Aluminium foil, plastic film and clean paper may be used and food will be completely covered.

• Food already in packaging may not need additional coverage. However, if additional coverage is required the above will apply.

• Previously used materials and newspaper will not be used.
Temperature Control

- When potentially hazardous foods are being transported they will be kept at or below 5 degrees Celsius for cold food, or above 60 degrees Celsius for hot food.
- If the journey is short, insulated containers may be used to keep the food cold/hot. If the journey is longer, ice bricks or heat packs will be used to maintain temperature requirements.
- Only pre-heated or pre-cooled good will be placed in insulated containers, which will have a lid to maintain temperatures.
- Insulated containers will be kept clean and in good working conditions at all times, will only be used for food and will be kept away from other items such as chemicals or fuel.
- Insulated containers will be filled as quickly as possible and closed as soon as they have been billed and kept closed until immediately before the food is needed or is placed in other temperature-controlled equipment at the destination.

The following will be considered when transporting food:

- Containers of cool food will be placed in the coolest part of the vehicle.
- If the inside of the vehicle is air-conditioned, cold food may be transported better here rather than in the boot.
- Vehicle will be kept clean and maintained at hygienic standards.
- When food is being packed in the vehicle, cold foods will be collected last and immediately placed in insulated containers for transporting.
- Upon arrival at the destination, educators will immediately unload any hot or cold food and place it in an appropriate temperature controlled environment.
- All food will be served within two hours of it being cooked.

For cold storage, the following applies:

- All foods are wrapped, covered, dated (used by date and date it entered the Service) and labelled.
- Foods are stored at the correct temperature depending on the product. Cold foods need to be stored at less than 5 degrees (C) and frozen foods at minus 18 degrees (C).
- Store foods on shelves.
- Store raw and cooked foods separately. NEVER store raw foods on top of cooked foods as juices may drip down and contaminate the cooked food.
- Store food once it has sufficiently cooled down. Foods cool quicker in smaller, shallow containers.
- Fridges and freezers need to be cleaned regularly.
- The operating temperature of the fridge and freezer need to be checked regularly.
Sources
Education and Care Services National Regulations 2011
Early Years Learning Framework
National Quality Standard
Food Standards Australia New Zealand
NSW Health
Australian Guide for Healthy Eating
Dietary Guidelines for Children and Adolescents in Australia incorporating the Infant Feeding Guidelines
for Health Workers Endorsed 10 April 2003
National Health and Medical Research Council. (2005). Staying Healthy in Child Care Preventing Infectious
Food Safety Standards for Australia 2001
Food Standards Australia and New Zealand Act 1991
Food Standards Australia New Zealand Regulations 1994
Food Act 2003
Food Regulation 2004
Occupational Health and Safety Act 2000
Occupational Health and Safety Regulations 2001
Dental Association Australia
Use and care of dummies (pacifiers) SESI Health Service NSW
The Centre uses the National Health and Medical Research Council. (2005). Staying healthy in child care:
Preventing infectious disease in child care (4th ed.). Canberra: Author, as a guide in developing policy and
procedure

Review
The policy will be reviewed annually.
The review will be conducted by:
- Management
- Employees
- Families
- Interested Parties

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BELONGING

Experiencing belonging – knowing where and with whom you belong – is integral to human existence. Children belong first to a family, a cultural group, a neighbourhood and a wider community. Belonging acknowledges children’s interdependence with others and the basis of relationships in defining identities. In early childhood, and throughout life, relationships are crucial to a sense of belonging. Belonging is central to being and becoming in that it shapes who children are and who they can become.

BEING

Childhood is a time to be, to seek and make meaning of the world. Being recognises the significance of the here and now in children’s lives. It is about the present and them knowing themselves, building and maintaining relationships with others, engaging with life’s joys and complexities, and meeting challenges in everyday life. The early childhood years are not solely preparation for the future but also about the present.

BECOMING

Children’s identities, knowledge, understandings, capacities, skills and relationships change during childhood. They are shaped by many different events and circumstances. Becoming reflects this process of rapid and significant change that occurs in the early years as young children learn and grow. It emphasizes learning to participate fully and actively in society.