

14. Hygiene

Hygiene Policy

Please also see our Health

Statement of Intent

Good hygiene practise is essential to the prevention and spread of infection and illness. At Blakeney Pre-school, we take care to ensure that we operate as far as possible in a clean, healthy environment. The staff lead by example and we educate and assist the children in our care to follow suit.

Aims

- To ensure that staff and children follow good hygiene practise.
- To ensure that our premises are always clean and safe.
- To ensure that we deal effectively with dirty laundry and waste.

In order to fulfil these aims

General environment

- We have a daily cleaning routine for the setting which includes playroom, kitchen, lobby and toilets.
- Our outdoor area is maintained and safe, is checked daily and is clear of rubbish.
- We clean resources and equipment, dressing up clothes and furnishings as appropriate.
- The toilet area is well-maintained and regularly cleaned.
- All food preparation surfaces are clean and non-porous.
- If a problem arose, we would seek information from the Environmental Health Department and the Health Authority.

Dealing with children

- Staff supervise the children washing their hands with soap after they have been to the toilet and before snack time.
- Soap is self-dispensed from a container on the wall.
- Paper towels are provided for drying hands.
- All soiled nappies are to be double wrapped, and placed in named drawers on the ramp outside by a member of staff- the parents are reminded to take soiled nappies home when they collect their child.
- All soiled clothing is tied in a plastic bag to be returned to parents.
- Disposable gloves are stored in the adult toilet and are used when changing a child's nappy, administering first aid or handling bodily fluids and for cleaning purposes.
- Staff dealing with a soiled area must always use gloves and ensure that it is cleaned and disinfected.
- Runny noses will be wiped with a disposable tissue from the box in the playroom and the tissue will be immediately discarded in the bin.

Pets

- Children must wash their hands thoroughly after handling any animal.
- Animals must be kept away from the kitchen.

Food handling Procedures

We always have a least one member of staff qualified in Food Hygiene; currently Cathy Rowlands and Rachael Thomas are qualified. OfSTED must be informed of any case of food poisoning affecting two or more children attending the setting.

Personal Hygiene:

1. Tie back long hair.
2. Wash hands thoroughly and use a clean towel or disposable towel.
3. Staff/parents who suspect they may have viruses/infections are not to prepare or serve food.
4. Food handler not to display any bad habits – licking fingers to open bags, scratching etc.
5. Waterproof plasters must be used on any open wounds.

Kitchen Set up:

1. Cleaning rota to be followed.
2. Ensure floors, walls, ceilings and tables are cleaned using food safe materials.
3. Fridge temperatures should not reach more than 5 degrees Celsius and should be checked daily.
4. Cleaning agents are stored in a locked cupboard in the adult toilet.
5. Different coloured cloths are used for different purposes. The colour key code is displayed in the kitchen.

Cleaning Agents:

Detergent - A chemical that can cut through grease but does not kill bacteria.

Disinfectant - A chemical that cannot break through grease but can kill bacteria.

Sanitiser - A chemical that can cut through grease and kill bacteria.

Sterilisation - Heat treatment to a temperature above 100°C.

Utensils:

1. Ensure that cups, plates and cutlery are clean.
2. Replace chipped, chewed cups.