

Laurencekirk Nursery



Health & Hygiene Procedure

UNCRC states in Article 24: Children have the right to good quality health care - the best health care possible - to safe drinking water, nutritious food, a clean and safe environment, and information to help them stay healthy.

The following procedure has been written based on, *Health and Social Care Standards My support, my life (regarding descriptive statement 5.22); Care Inspectorate, 2017; Health Protection Scotland, May 2018, Infection Prevention and Control in Childcare Settings (Day Care and Childminding Settings)*

Daily

- Any equipment found to be broken or faulty will be removed, repaired or disposed of.
- Clean any equipment which has been in contact with bodily fluids as per instruction in Health Protection Scotland.
- Dishwasher is loaded and emptied as required with kitchen items. Any non-kitchen items requiring to be washed are put through at the end of the day or a 'fill & dump' cycle is carried out afterwards.
- Disposable aprons are used for the preparation of and when dealing with food. Separate aprons must be used for food preparation and food service.
- Messy overalls are washed at least weekly or more frequently if required.
- Outdoor wetsuits and high visibility vests are washed after each use.
- Tea towels are replaced with fresh at the end of each session and used tea towels washed/dried.
- Fridge/freezer temperatures are recorded at the beginning of each session.
- Water tray is emptied at the end of each session and tray and resources are washed with hot soapy water then dried with paper towels.
- Toilets and changing room are cleaned after each session and this is signed off on the checklist.
- Food surfaces are cleaned with Suma-Bac D10 and tables/resources are cleaned with hot soapy water as required.

Laurencekirk Nursery

- Cleaning schedules above the diary are completed and signed off by staff when undertaken.
- Messy play resources are cleaned as required between sessions. Where required, fresh messy play is provided. Resources do not contain ingredients which could be harmful to children with allergies such as flour. Where suitable, safe alternatives such as gluten free flour are used.
- Dressing up costumes and spare garments e.g. hat/gloves/jackets are washed as required.
- Opened foods are dated and stored as required.

Weekly

- Stock rotations of stored foods is carried out.
- Cleaning of the fridge, freezer, oven, microwave, toaster, dishwasher, bin cupboards and tooth storage are cleaned at the end of the week or more frequently if required.
- Toys that can be put through the dishwasher are washed in this way. Other toys are washed with hot soapy water and dried thoroughly before storing away.
- Suma-Bac D10 is replaced/refilled
- Opened food is disposed of or used up as necessary.

Termly

- Freezer defrosted and cleaned.
- Sand tray is emptied and washed with hot soapy water then dried thoroughly.
- All large washable equipment is washed e.g. treehouse.
- Probe calibrator is used to determine accuracy.
- First Aid cabinet is refilled with suitable supplies and dates are checked.
- Larger cupboards e.g. outdoors are cleared and reorganised.

Updated November 2023

Review November 2024