

Hygiene Policy

Creating 'A safe space to play, explore and grow'

Introduction

Maintaining good hygiene in our childcare settings is a top priority to ensure the health and safety of children and staff working for Wise Owls Childcare. Below are our hygiene practices designed to prevent the spread of illness and infection at our settings along with teaching our children how to keep themselves healthy:

Handwashing: We have a routine schedule that includes regular handwashing for both children and staff, especially as part of our daily routines including after using the toilet, before all meals, following outdoor and messy play and after any contact with animals. We also teach children the importance of personal hygiene and self-care through fun and engaging activities that make learning enjoyable. Handwashing sinks have visual cues to encourage children to wash their hands properly. With wiping noses staff will wash their hands afterwards where possible. H2O sanitiser bottles are available on site for hand hygiene.

Nappy changes: Staff wear protective gloves and aprons for any toileting accidents or nappy changes. Please also refer to 'Nappy change process'. The nappy changing facility and potties are cleaned and disinfected after every use.

Club staff encourage children to clean their faces if required after mealtimes. Staff encourage children to blow their noses and catch their coughs.

Nursery staff are mindful to ensure children's faces and noses are wiped with clean tissues and face cloths (flannels) frequently throughout the day and after every meal, encouraging independence with our older children where they wash their own faces and hands after meals. Tissues are disposed of in a separate bin and then emptied into the Nappy bin. We encourage the children to blow their nose when they reach toddler room and we have 'snuffle stations' in each room, we encourage the children to cover their mouths when they cough and use H2O afterwards.

Sickness: To control the spread of infection, we have a strict sickness policy that dictates that any child or staff member that has a bout of sickness or diarrhoea is not permitted to return to the setting until 48 hours after the last bout.

We have a sickness and managing medicines policy on our website here:

<https://www.wiseowlschildcare.co.uk/app/uploads/2024/12/CL-Sickness-and-Managing-Medicines-policy.pdf>

Stopping the spread of infection and illness is a collective responsibility. It requires parents and staff to be vigilant with hygiene practices and is essential that parents adhere to our sickness policy.

Cleaning: Wise Owls is committed to providing a safe, happy and healthy environment for children to play, grow and learn. Cleanliness is an essential element of this practice.

We routinely clean and disinfect surfaces, including toys and books, using separate cleaning equipment for different areas like the kitchen, toilets, tables and play areas. The setting is cleaned daily and regular checks are made to the bathrooms. We sterilise all toys regularly and immediately if a bug is circulating. We use non-toxic, eco-friendly H2O spray. In nurseries, we also have a professional cleaner that routinely completes a deep clean.

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Any mess caused throughout the day is cleaned up as necessary to ensure that a hygienic and safe environment is provided for staff and the children in our care.

Ventilation: The setting is well ventilated ensuring windows are open, and the children play outside in the fresh air daily. We have CO2 monitors to identify any areas that require ventilation.

Food Hygiene:

- All staff have Level 2 food hygiene training, refreshed in line with regulations
- All staff have allergen awareness training, refreshed in line with regulations
- We are routinely inspected by the 'Food standards Agency' and have our hygiene rating displayed
- Kitchen windows are protected by fly guards and are open as often as possible along with the vents
- All staff follow the guidelines of *Safer Food Better Business*.
- The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently.
- We use reliable suppliers for the food we purchase.
- Food is stored at correct temperatures and is checked to ensure it is in-date and not subject to contamination by pests, rodents or mould.
- Food preparation and all surface areas are cleaned regularly.
- There are separate facilities for handwashing and for washing up.
- All utensils, crockery etc are clean and stored appropriately.
- Waste food is disposed of daily and reviewed to keep to a minimum.
- Cleaning materials and other dangerous materials are stored out of children's reach.
- Children do not have access to the kitchen.
- When children take part in cooking activities, they:
 - are supervised at all times.
 - understand the importance of hand washing and simple hygiene rules
 - are kept away from hot surfaces and hot water; and
 - do not have unsupervised access to electrical equipment such as blenders etc.

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Our staff

Staff must follow the personal hygiene code at all times and encourage children to adopt the same good personal hygiene code themselves. After noses have been wiped the tissue must be disposed of hygienically and hands should be washed.

- Staff are trained to be aware of general hygiene in the setting and ensure that high standards are kept at all times
- Floors are cleaned during the day when necessary.
- Staff are requested to use the appropriate coloured mop and cloth for the task or area and mop heads are washed in a separate wash at least daily
- Face cloths are washed on a hot wash (60 degrees) after every use and not shared between children
- Low and highchairs are cleaned thoroughly after every use. Straps and reins are washed weekly or as required
- Every child has its own cot/bed sheet which is washed every two weeks unless required earlier. Cots and bed mats to be cleaned regularly.
- All surfaces are kept clean and clutter free
- Staff always encourage good hygiene standards, for example, not eating food that has fallen on the floor and cutlery replaced swiftly if dropped on the floor.
- Staff are positive role models and talk to the children about good hygiene routines and why they need to wash their hands, wipe their noses and cover their mouths when coughing.
- Our staff follow the safer feeding risk assessment at all times.