



Wise Owls Childcare Hygiene Policy

Maintaining good hygiene in our clubs is one of our top priorities to ensure the health and safety of children and staff working for Wise Owls. Below are our hygiene practices designed to prevent the spread of illness and infection at our clubs:

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. We also teach children the importance of personal hygiene and self-care through fun and engaging activities that make learning enjoyable.

Hygiene: Staff wear protective gloves and aprons for any toileting accidents. Staff encourage children to clean their faces if required after meal times. Staff encourage children to blow their noses and catch their coughs.

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 work 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>

Food Hygiene:

- All staff have Level 2 food hygiene training, refreshed every 3 years
- All staff have allergen awareness training, refreshed every 3 years
- We are routinely inspected by the 'Food standards Agency' and have our hygiene rating displayed
- 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 areas are cleaned before use as well as after use.
- There are separate facilities for handwashing and for washing up.
- All surfaces are cleaned regularly.
- All utensils, crockery etc are clean and stored appropriately.
- Waste food is disposed of daily.
- 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.

Cleaning: 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. We sterilise all toys regularly and immediately if a bug is circulating. We use non-toxic, eco-friendly spray.

Cleaning schedules: We have cleaning schedules to ensure that quality assurance checks are carried out regularly.

Ventilation: The setting is well ventilated ensuring windows are open, and the children play outside in the fresh air daily

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

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