



Kitchen and Hygiene Policies at Little Hearts Preschool Cranleigh

At Little Hearts Preschool Cranleigh, we prioritize the health, safety, and well-being of our children, staff, and visitors. Our kitchen and hygiene policies are designed to ensure that all food handling, cleaning, and activity practices adhere to the highest standards, in compliance with current environmental health guidelines and safety regulations.

Kitchen Area:

- **Up-to-Date Practices:**

We stay informed about the latest recommendations from Environmental Health and the Health Authority to ensure that our kitchen practices meet current standards. This ongoing commitment helps us maintain a safe and hygienic environment for food preparation.

- **Supervised Access:**

Children do not have unsupervised access to the kitchen at any time. When participating in cooking activities, they are always closely supervised to ensure their safety.

- **Surface Cleanliness:**

Before any cooking or eating activities begin, all kitchen surfaces are thoroughly cleaned to prevent cross-contamination and to maintain a high standard of hygiene.

Food and Drink Safety:

- **Trained Staff:**

All staff members who prepare and handle food are required to receive appropriate training in food safety and hygiene. They are fully aware of and comply with all relevant food safety regulations to ensure that food is prepared and served safely.

- **Proper Food Storage:**

All food and drink are stored in accordance with food safety guidelines to maintain their quality and prevent spoilage or contamination.

- **No Hot Drinks Policy:**

Hot drinks are strictly prohibited in the children's learning spaces to prevent accidental spills and burns.

- **Supervised Meal Times:**

Snack and meal times are carefully supervised to ensure that children are safe while eating. Children are encouraged to remain seated while eating to prevent choking hazards, and they are not permitted to walk around with food or drinks.

- **Access to Fresh Water:**

Fresh drinking water is available to the children at all times, ensuring that they stay hydrated throughout the day.

- **Allergy Management:**

We use color-coded place mats to help manage children's allergies, ensuring that they do not have access to any food or drinks that could trigger an allergic reaction. We are also a nut-free nursery, further safeguarding children with nut allergies.

Control of Substances Hazardous to Health (COSHH):

- **Safe Storage:**

All cleaning materials and other hazardous substances are stored securely out of children's reach. This prevents accidental exposure to dangerous chemicals.

- **Safety Data Sheets:**

We maintain safety data sheets for all the products we use, ensuring that we have immediate access to critical information about each product in case of an emergency.

Hygiene Practices:

- **Promoting Good Hygiene:**

We actively promote good hygiene practices among children by modelling positive habits and explaining the importance of cleanliness. This helps children develop lifelong healthy habits.

- **Toilet Area Hygiene:**

Our toilet facilities are maintained to a high standard of cleanliness, with accessible hand washing and drying facilities. We also ensure proper disposal of nappies to prevent the spread of germs.

- **Protective Clothing:**

Staff are provided with protective clothing, such as aprons and disposable gloves, to maintain hygiene standards when handling food, cleaning, or managing bodily fluids.

Activity Safety:

- **Resource Safety Checks:**

All resources and equipment are regularly checked to ensure they are safe for the ages and developmental stages of the children currently attending. Any items that do not meet our safety standards are promptly repaired or discarded.

- **Safe Layout:**

The layout of play equipment is designed to allow both adults and children to move freely and safely between activities, minimizing the risk of accidents.

- **Immediate Spillage Clean-up:**

All spillages are cleaned up immediately to prevent slips and falls, ensuring a safe environment for all.

- **Handling Bodily Fluids:**

When dealing with bodily fluids, staff are required to wear protective clothing, and the area is thoroughly sterilized to prevent the spread of infection.

By adhering to these comprehensive kitchen and hygiene policies, Little Hearts Preschool Cranleigh ensures a safe, clean, and healthy environment where children can learn, play, and grow. Our commitment to these practices reflects our dedication to the well-being of every individual in our preschool community.

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