



## **BOWERHAM PRIMARY & NURSERY SCHOOL**

### **EYFS Hygiene Procedures**

**DATE: July 2023**

**Review date: July 2024**

**Stand tall, reach high, love learning**



*The Bowerham School community is proud to nurture aspiration, inspire love for life-long learning and prepare children for a changing society.*

#### **At Bowerham School we:**

- Ensure all children have access to a fun and engaging, ambitious and creative curriculum that widens their life experiences
- Develop confident and independent learners with motivation, curiosity and a love of learning
- Ensure all children learn about and demonstrate the British Values of: tolerance, mutual respect, individual liberty, democracy and rule of law, while respecting differences including gender, ethnicity, religion and ability.
- Nurture, develop and challenge children to be aspirational and secure within themselves in order to prepare them for their future

#### **Personal Hygiene**

In all circumstances, we will adhere to the following examples of good personal hygiene:

- Washing hands before and after handling food or drink.
- Washing hands after using the toilet.
- We will use paper towels/hand dryers and children will be helped to wash their hands to ensure that they are washed and dried correctly.
- All cuts and abrasions will be covered.
- We will encourage children to be independent when wiping their noses but will help as necessary. Tissues will be supplied.
- Additional hygiene measures continue to be implemented alongside daily and termly risk assessments. Please see the table below.

Have all door handles, handrails, table tops, electronic devices (such as phones) and surfaces been wiped down?

Is there enough hand sanitizer available for use?

Have all malleable resources, including sand, been replenished/replaced?

Have all resources / play equipment from provision areas been cleaned appropriately ready for use?

Have toilets been cleaned after each session has finished?

Have children been encouraged to regularly wash their hands thoroughly on arrival and then throughout the session, particularly after using the toilet, before eating and after sneezing/coughing or putting their hands in their mouths?

### **Hygiene in play areas.**

- Blue & white cloths will be used to clean craft areas and all other areas within the classroom (except the snack, food preparation areas and toilet areas).

### **Dealing with spillages**

- Spillages of substances likely to result in the spread of infections will be dealt with rapidly and carefully.
- Blood, vomit, urine and faeces will be cleaned up immediately using 'sanitaire'. This will then be disposed of safely and hygienically using paper towels or the mop provided for this purpose – all mops and cleaning equipment are kept in locked areas within the classroom. In Nursery and Reception Class cleaning equipment is kept in a locked cupboard.
- Staff will wear disposable plastic gloves and an apron at all times when dealing with spillages.
- Children will be kept well clear while such substances are being dealt with.

### **Toileting hygiene**

- Red cloths will be used for all toilet and wash room areas.
- Red handled mops will be used only in toilet and washroom areas.
- Staff will wear disposable gloves and aprons when dealing with toileting care. Please see our toileting and care procedures for additional information.

### **First Aid and hygiene**

In accordance with the Statutory Framework for the Early Years Foundation Stage 2021 at least one person is always available and is on the premises who is paediatric first aid (PFA) trained. A full list of all PFA trained staff is available on display next to all first aid boxes. At Bowerham we aim to ensure that all our EYFS staff are paediatric first aid trained. PFA training is renewed for all EYFS staff every three years. The first aid box will be checked half termly and replenished as necessary. All staff will wear gloves and aprons when dealing with cuts and grazes (blood). Ice packs will be kept in the fridges for use on bumps etc.

### **Kitchen and snack preparation hygiene**

All areas where food and drink are stored, prepared and eaten are prone to the spread of infections. Therefore, we must be particularly careful to observe high standards of hygiene at all times: Green cloths will be used for all food preparation areas.

- Waste will be disposed of safely and all bins will be kept covered.
- Food storage facilities will be regularly and thoroughly cleaned.
- Separate cloths will be used for the preparation/cleaning of food areas (green cloths)
- Kitchen equipment will be thoroughly cleaned after every use
- Staff and children will wash and dry their hands thoroughly before coming into contact with food.
- All fruit and veg to be washed before serving.
- If cooking is done as an activity, all surfaces and equipment involved will be thoroughly cleaned before and after the session, using antibacterial cleaners. Adults and children will also wear aprons.
- Tables used for serving meals and snacks will be cleaned with an anti bacterial cleaner prior to use.
- Spillages will be cleaned up immediately.

The kitchen and snack preparation areas will be checked daily and any problems brought to the attention of the class teacher.

### **Animals**

- No animal will be allowed on the premises without the prior knowledge and the risks considered – A member of staff will complete a specific risk assessment which will be agreed by the Headteacher. The person responsible for the risk assessment will then inform all other adults of the risks and how best to manage them.
- Parents will be informed of the specific activity that is taking place.
- All children and adults will wash hands with antibacterial soap after handling animals.