



Health Hygiene and Safe Food Policy

Policy contains practices/procedures on:

- hand washing including when to wash
- toileting
- cleaning spills of blood, urine, vomit and faeces
- dental accidents, hygiene and care
- safe and hygienic food preparation, transport and storage (eg temperature control)
- cooking with children
- birthday cakes and play dough
- sterilisation of bottles and dummies
- cleaning of environment, equipment and resources– eg cleaned with detergent and disinfected if contaminated with body fluids, daily cleaning of high contact areas.

Do you have any feedback or comments about this policy? Please include below.

Educator’s Name	Educator’s Signature