Allergies and Intolerances

The intent of this policy is to minimize the risk of cross contamination or exposure to prohibited items or ingredients. This policy outlines the various ways we prevent this occurrence and stay vigilant in the handling of children’s allergies and or intolerances.

* At the time of enrolment, an ‘about me’ form is to be completed, if any allergy or intolerance is stated within this then a further ‘Allergy Care Plan’ is to be completed. This document requires all specific information about the allergy/ intolerance including both signs and symptoms of a reaction, treatment required and any medical professions involved with the care of the child. This document is stored within the ‘Allergy Care Plan folder’ sorted by room order, and also within the child’s specific folder. This are to be reviewed annually or sooner if updates occur.
* Staff and students are to follow the same process during their induction, completing relevant forms which will also be sorted as above.
* Information booklets listing children’s allergies/intolerances can be found within each room and also the kitchen. A red place card will be made for any child with dietary restrictions, listing their allergy/ intolerance clearly with a recent photo of them, this will be used at any meal/snack time. All staff are to familiarise themselves with this information, referring back to it whenever necessary.
* During meal times, children with allergies/ intolerances will be provided with a red apron to wear, these children will then sit at an allocated table with consistent provisions from an allocated member of staff, minimizing any risk for cross contamination of food between children, said member of staff is not permitted to leave the table at any time for the duration of children eating.
* Staff are there to support and encourage hand washing before/ after meal times.
* Lunches will be ordered from Zebedee’s and any allergies/ intolerances catered for with alternatives provided.
* All staff are required to complete ‘Food handling’ training as well as further in depth allergy training to ensure they stay refreshed with best practice.
* We are but free setting, as stated within our ‘Lunch box’ Policy, where possible all food should be in its original packaging with ingredients visible. Any items containing nuts are prohibited and will not be consumed within the setting, this is applicable to both Staff and Children.
* Activities will be planned with children’s allergies/ intolerances in mind, in the case a child is allergic/ intolerant to an ingredient of eg: messy play, this will be planned for a day they are not in the setting and vigorous cleaning will be carried out on all areas and resources following this.
* Emergency medication is to be onsite at all times when the child is in attendance, this is to be stored in the allocated easily accessible location.
* In the event a child suffers an allergic reaction, their ‘Allergy Care Plan’ is to be followed and any medicines administered by the most senior member of staff, as per ‘Administering Medicines’ Policy. Parents will be notified as a matter or urgency and advised of situation and updated of any next steps taken, eg: ambulance called.

**Documentation for reference:**

* Section 3 Safeguarding and Welfare Requirements
* - Food and drink 3.48 and 3.49.
* National Food trust and Food policy in schools