

Wahroonga Long Day Care Centre

For Learning Love and Laughter

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NUT AWARE CENTRE

NQS

QA2	2.1.1	Each child's health needs are supported.
	2.1.4	Steps are taken to control the spread of infectious diseases and to manage injuries and illness, in accordance with recognised guidelines.
	2.3.2	Every reasonable precaution is taken to protect children from harm and any hazard likely to cause injury.

National Regulations

Reg	90	Medical conditions policy
	90(1)(iv)	Medical Conditions Communication Plan
	91	Medical conditions policy to be provided to parents
	92	Medication record
	93	Administration of medication
	94	Exception to authorisation requirement—anaphylaxis or asthma emergency
	95	Procedure for administration of medication
	96	Self-administration of medication

EYLF

LO3	Children are happy, healthy, safe and connected to others.
	Educators promote continuity of children's personal health and hygiene by sharing ownership of routines and schedules with children, families and the community
	Educators discuss health and safety issues with children and involve them in developing guidelines to keep the environment safe for all

Related Policies

Additional Needs Policy

Administration of Medication Policy

Death of a Child Policy

Emergency Service Contact Policy

Emergency Management and Evacuation Policy

Enrolment Policy

Food Nutrition and Beverage Policy

Health, Hygiene and Safe Food Policy

Incident, Injury, Trauma and Illness Policy

Privacy and Confidentiality Policy

Staffing Arrangements Policy

Introduction

Anaphylaxis is a potentially life threatening, severe allergic reaction and should always be treated as a medical emergency. Anaphylaxis occurs after exposure to an allergen (usually to foods, insects or medicines), to which a person is allergic.

Due to the increasing number of children with allergies to nuts, Wahroonga Long Day Care Centre will not accept food at the centre which contain nuts (evident in the ingredient list). Commercial food processing practices mean it is not possible to eliminate nuts and nut products entirely from our service, eg. there will be traces of nuts in many products. **For this reason we are a nut aware service rather than a nut free service.**

Objective

Our aim in developing a nut awareness policy is to minimise the risk of exposure to children who have been diagnosed with anaphylaxis to these food products. Our centre staff are aware that a child may have a number of food allergies, or there may be a number of children with different food allergies, and it may not be possible to have an allergy free policy for all those foods involved. Nut are most likely to cause a severe reaction, which is why our centre is a nut aware centre and does not accept food products containing nuts. We will work closely with families to cater for all children's allergy needs.

Strategies

The Nominated Supervisor will:

1. Ensure that the enrolment form includes an allergy section which requires families to provide details if their child has a specific allergy.
2. Ensure that all staff are informed about children's medical conditions prior to them commencing at the centre.
3. Ensure that risk assessments are conducted to reduce the risk of exposure to allergens.
4. Ensure that all parents are aware of the importance of not sending food products to the centre which may contain nuts (e.g. Birthday cakes/multicultural foods that they would like to share at the centre). We will place a sign in the foyer, near the front door reminding families about this.
5. Ensure that Kids Gourmet Food are informed about the children that have allergy needs. Kids Gourmet food do not include any nut products in any of their meals.
6. Ensure to consult with risk minimisation plans when making food purchases and planning menus.
7. Review all changes that are made to the Kids Gourmet Food menus as soon as they're made, ensuring that children's dietary needs are taken into account.
8. Ensure that kitchen staff are informed about children with allergies and that they are aware of the need to prepare food in accordance with the Kids Gourmet Food ingredient and heating guide.
9. Regularly discuss and instruct kitchen staff/educators about the need to prevent cross contamination when preparing/serving food. Encourage staff to contribute ideas of how this can be achieved.
10. Display an Australian Society of Clinical Immunology and allergy Inc. (ASICA) generic poster called 'Action Plan for Anaphylaxis', in a key location at the service.
11. Ensure that EpiPen/Auto-injection device kits are stored in a location that is known to all staff, including relief staff, easily accessible to adults (not locked away), inaccessible to children, and away from direct sources of heat (in kitchen cupboard, above microwave).
12. Conduct medication checks at least twice a year and note expiry dates on the 'Updated information for Medical Conditions' template.
13. Inform parents about medication expiry dates prior to medication expiring.

Staff will:

1. Not allow children to trade food during meal times.
2. Prepare food in line with a child's medical management plan and family recommendations.
3. Use non-food rewards with children, for example, stickers for appropriate behaviour.
4. Request families to label all bottles with their child's name
5. Consider whether it's necessary to change or restrict the use of food products in craft, science experiments and cooking classes so that children with allergies can participate.
6. Ensure that parents have provided an ingredient list prior to accepting birthday cakes. The responsible person on duty will approve the list prior to the cake being served to children, ensuring that no nut products have been included.
7. Will not accept any food items that do not come with a full ingredient list.
8. Ensure that nut products are not consumed during their lunch breaks, if they're eating at the centre. All staff snacks must be nut free.
9. Wash their own hands and encourage children to wash hands upon arrival at the centre.
10. Adhere to the instructions found on children's medical management plans.
11. Familiarise themselves with the Australian Society of Clinical Immunology and allergy Inc. (ASICA) generic poster called 'Action Plan for Anaphylaxis'.
12. Maintain current first aid, asthma and anaphylaxis qualifications.
13. Ensure that each child's auto-injection kit is clearly labelled with the child's photo, name and condition.

Families will:

1. Adhere to the 'Nut Aware Centre' Policy.
2. Provide details about their child's allergy needs prior to their commencement at the centre.
3. Provide a medical management plan which gives details about their child's allergy.
4. Update management plans yearly and emergency medication prior to the expiry date.
5. Work with the centre staff to create a centre minimisation plan which will assist in reducing the risk of anaphylaxis at the centre.
6. Ensure that their child/ren wash their hands upon arrival at the centre. This will further reduce the risk of food related cross contamination.
7. Not send food products to the centre or in children's bags. We will only accept food items that have an attached ingredient list.
8. Communicate with management if they would like to contribute cultural food items/food experiences at the centre. Management and families will discuss safety considerations before any food items are introduced at the centre.
9. NOT send food products to the centre that contain nuts.
10. Provide an ingredient list with any foods that are sent to the centre (e.g. birthday food items/end of year celebration platters).

In relation to BIRTHDAY foods families will:

1. Ensure that all food items that are brought in for children's birthdays are provided to a staff member with an attached ingredient list.
2. Not send food to the centre if they aren't sure of the exact ingredients used.

Review

The policy will be reviewed annually by:

- Management
- Employees
- Families
- Interested Parties

Last reviewed: 08/06/17

Date for next review: 08/06/18