

## Chard NNI & Schools Out

### Health and Safety – Daisy Kitchen



- Members of staff wash their hands on entering the milk kitchen.
- Only food preparation equipment is to be kept in the kitchen. The kitchen is not to be used to make hot drinks for adults or to store staff food, cold drinks or any other item.
- All surfaces are cleaned daily using sterilising solution including contact points such as cupboard doors and handles.
- Inside cupboards are cleaned with sterilising solution weekly.
- Fridges are to be cleaned daily and weekly as cupboards.
- Plastic spoons used for measuring and mixing feed are washed and sterilised.
- Kettle to be filled with fresh water each morning in preparation for making up bottles
- All bottles/dummies, feeding spoons and bowls for babies less than one year old are washed using detergent and hot water and are sterilised after use.
- The manufacturer's instructions are followed when using sterilisers.
- Plastic pots are provided for cooling 'cold gel' teething soothers in freezers or fridge compartments.
- Medication stored in the milk kitchen fridge is named and kept on a separate shelf.
- Each bottle fed baby has a plastic box for storage of named spare bottles with teats and tops as well as personal dummies.
- Baby milk formula and weaning food is kept in named containers for each baby.
- Milk or weaning feeds provided by parents' are labelled and refrigerated immediately.
- Each baby has a feeding schedule kept in a plastic pocket which is displayed on the wall. This highlights any allergies or foods not to be given.
- Baby feeds are prepared by key persons or allocated back-up key persons who have been briefed about the baby's dietary needs. Any other staff – including students or agency staff preparing feed must do so under supervision.