

Safeguarding and Welfare Requirement: Health

The provider must promote the good health, food safety, managing food allergies and reading food labels, which staff preparing food will find helpful in ensuring that children are kept safe.

Cakes Sales and Celebrations

The pre-school holds cake sales to support fundraising and help celebrate different events such as, birthday, curricular celebrations and festivals.

To ensure children with food allergies are kept safe with follow the following procedures.

Procedures for children with allergies

- When children start at the setting we ask their parents if their child suffers from any known allergies. This is recorded on the Registration Form.
- Children with known allergies are displayed in the classroom and kitchen.
- If a child has an allergy, we complete a Health care plan form to detail the following:
 - The allergen (i.e. the substance, material or living creature the child is allergic to such as nuts, eggs, bee stings, cats etc.).
 - The nature of the allergic reactions (e.g. anaphylactic shock reaction, including rash, reddening of skin, swelling, breathing problems etc.).
 - What to do in case of allergic reactions, any medication used and how it is to be used (e.g. EpiPen).
 - Control measures - such as how the child can be prevented from contact with the allergen.
 - Review measures.
- This Health care plan is kept in the child's personal file and a copy is displayed where our staff can see it.
- (Club LG form to be kept in the registration File)
- Generally, No nuts or nut products are used within the setting.
- Parents are made aware so that no nut or nut products are accidentally brought in, for example to a party.

Cake Sales

To ensure with are compliant with Natasha's Law. – Cake donations from parents.

- We will take shop brought cakes to sell, as long they are in the packaging with the ingredient on it. Clearly showing any allergens.
- Parents who like to bake, we can take homemade cakes. You need to supply a list of any of the 14 allergens and the ingredient used. If you do not supply a list, we will not be able to take the cakes.
- Labels will be clearly displayed with the cake during the sale.

The label needs to show the **name of the food** and **the ingredients list with the 14 allergens required to be declared by law emphasised within it.**

The 14 allergens are: **celery, cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs, fish, lupin, milk, molluscs** (such as mussels and oysters), **mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites** (if they are at a concentration of more than ten

parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts)

Celebrations and Festivals

During Celebrations and Festivals

- Parents are welcome to provide cake or sweet treats, as long they have food labels clearly showing the ingredient. Staff will only share the food with children who can eat the food. (Cakes will be shared during snack times, sweets treats the children will take home.)
- Parents will be informed of any food tasting sessions and must inform the pre-school if they wish for their child to not take part in the food tasting session.
- If the children are baking at pre-school, parents will be informed before the planned activity, with information outlining the ingredient. **Parents must inform Little Gregs, if they wish for their child to NOT take part in the cooking activity.**

For more information please visit

www.food.gov.uk