

Easebourne Nursery

Sick Children Policy and Procedures



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SICK CHILDREN POLICY and PROCEDURES

When a child becomes ill at our Nursery, our policy is to send them home to ensure that their needs are met in the most appropriate place and to protect others from the risk of infection.

We will ensure that:

- any member of staff suspecting a child is unwell or contagious reports this to the Nursery Manager or Deputy Manager.
- a member of staff will make the child as comfortable as possible away from other children.
- parents/guardians will be telephoned, if there is no answer emergency contacts, as provided by the child's parents, will be tried.
- if contact with either of these is unsuccessful, the child will be cared for and monitored by a member of staff until the end of the session.
- parents/guardians may be advised to seek medical advice on collection of their child.
- where staff are concerned about a child's condition deteriorating, an ambulance would be called immediately and they will take the child direct to hospital with an accompanying member of staff, parents will be informed as soon as possible and relevant information given to them.
- if a child has been sent home due to vomiting or diarrhoea, they cannot return to Nursery for a period of 48 hours (see 'Safety, Health & Hygiene Policy')

In order to minimise the spread of infection, we maintain personal hygiene by following these hygienic procedures:

- everyone washes their hands on arrival, after using the toilet and before/after snack/meal times and cooking activities.
- individual paper towels are available and will be disposed of hygienically.
- children will be encouraged to cover their mouths when coughing and sneezing, and use tissues where possible which will be disposed of hygienically.
- open cuts and sores will be covered with a waterproof dressing.
- raw fruit or vegetables will be washed prior to being eaten.
- food will be stored appropriately – raw & cooked foods kept separately, covered and refrigerated.
- surfaces will be cleaned regularly with antibacterial spray.
- utensils, crockery and cooking equipment will be kept clean & undamaged ready for use.
- Food and Hygiene certificates will be displayed and updated at least every 3 years.

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