Partnerships with families  
12th September to 16th September 2022

Dear Families,

As a part of the continuous improvement required by the National Quality Standard, this week we are:

* reviewing the practices we model and implement to maintain hygienic environments, manage children’s health care and medical needs, and promote effective infection control and safe food practices. Educators also include learning about hygiene practices, such as hand washing and cough and sneeze etiquette, in the program. If you’d like to know more, or have any suggestions, please feel free to discuss with me or your child’s educators
* reviewing our Health, Hygiene and Safe Food Policy. A summary follows:

**Health Hygiene and Safe Food Policy**

Policy contains practices/procedures on:

* hand washing including when to wash
* toileting
* cleaning spills of blood, urine, vomit and faeces
* dental accidents, hygiene and care
* safe and hygienic food preparation, transport and storage (eg temperature control)
* cooking with children
* birthday cakes and play dough
* cleaning of environment, equipment and resources– eg cleaned with detergent and disinfected if contaminated with body fluids, daily cleaning of high contact areas.

There is a copy of the policy near the sign in/out sheet. Please take a moment to read it. We value any feedback you may have.

Nominated Supervisor