

Allergy Policy

Allergy Information

All allergy information must be discussed and logged prior to a child starting on any of our sessions. On every registration form, parents are asked to disclose any allergy information to staff. On our play group sessions parents disclose this information on signing into the session on our register. When hosting birthday parties, parents disclose this information on booking form.

Staff Training

All staff have carried out a food hygiene level 2 course to gain further knowledge around allergies and allergens.

The Nature box does not provide lunches; however, snacks are provided, and food can sometimes be prepared on the campfire. (please see Campfire cooking policy)

Storage of food and equipment

All food stored on site will be stored in the correct way in tight containers to avoid cross contamination.

All cooking equipment will be stored in a hygienic storage and cleaned thoroughly after each use.

Parent/Carer Communication

Parents will have access to all food packaging so they can see ingredients and allergen information. Parents will be informed of all snacks available each session, including allergen information, and of anything that we may cook on the campfire.

Allergic reaction

Staff must follow the following steps in the event of a child having an allergic reaction:

- Ring 999 immediately
- If child has an Epi-pen administer the way instructed by first aid training, and carer.
- Support child as much as possible
- Contact parents as soon as possible
- Follow instructions from health professional

Epi-pens

Epi-pens must be kept with the child who owns it at all times. Staff members to seek further training from carers or health professionals with regards to using the Epi-pen. Allergen card to be kept with the Epi-pen at all times informing staff:

- Name of child and date of birth
- Emergency contact details

- Name and type of Epi-pen
- Allergen information
- Instructions on how to use

Nuts and other common allergens

Nuts will be as much as possible avoided on site. Allergen information will be on display in main kitchen and food preparation areas. Staff to have regular updated training around allergens.