ATTACHMENT 3

# How effective is the service’s risk minimisation plan?

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|  | Review the risk minimisation plan of each child diagnosed as at risk of anaphylaxis with parents/guardians at least annually, but always on enrolment and after any incident or accidental exposure to allergens. |

| Scenario | Strategy | Who is responsible? |
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| Food is provided by the service and a food allergen is unable to be removed from the service’s menu (e.g. milk). | Menus are planned in conjunction with parents/guardians of children diagnosed as at risk, and food is prepared according to the instructions of parents/guardians. | Cook, Nominated Supervisor and parents/guardians |
| Alternatively, the parents/guardians provide all food for the at risk child. |  |
| Ensure separate storage of foods containing the allergen. | Approved Provider and Cook |
| Cook and staff observe food handling, preparation and serving practices to minimise the risk of cross-contamination. This includes implementing good hygiene practices and effective cleaning of surfaces in the kitchen and children’s eating area, food utensils and containers. | Cook, staff and volunteers |
| There is a system in place to ensure the child diagnosed as at risk of anaphylaxis is served only food prepared for him/her. |  |
| A child diagnosed as at risk of anaphylaxis is served and consumes their food in a location considered to be at low risk of cross-contamination by allergens from another child’s food. Ensure this location is not separate from all children and allows social inclusion at meal times. | Staff |
| Children are regularly reminded of the importance of not sharing food. | Staff |
| Children are closely supervised during eating. | Staff |
| Party or celebration | Give parents/guardians adequate notice of the event. | Approved Provider, Nominated Supervisor and educators |
| Ensure safe food is provided for the child diagnosed as at risk of anaphylaxis. | Parents/guardians and staff |
| Ensure the child diagnosed as at risk of anaphylaxis only eats food approved by his/her parents/guardians. | Staff |
| Specify a range of foods that all parents/guardians may send for the party and note particular foods and ingredients that should not be sent. | Approved Provider and Nominated Supervisor |
| Protection from insect bite allergies | Specify play areas that are lowest risk to the child diagnosed as at risk and encourage him/her and peers to play in that area. | Educators |
| Decrease the number of plants that attract bees or other biting insects. | Approved Provider |
| Ensure the child diagnosed as at risk of anaphylaxis wears shoes at all times they are outdoors. | Educators |
| Respond promptly to any instance of insect infestation. It may be appropriate to request exclusion of the child diagnosed as at risk during the period required to eradicate the insects. | Approved Provider/Nominated Supervisor |
| Latex allergies | Avoid the use of party balloons or latex gloves. | Staff |
| Cooking with children | Ensure parents/guardians of the child diagnosed as at risk of anaphylaxis are advised well in advance and included in the planning process. Parents/guardians may prefer to provide the ingredients themselves. | Approved Provider, Nominated Supervisor and educators |
| Ensure activities and ingredients used are consistent with risk minimisation plans. |  |

Additional Notes: