Health & wellbeing

Health and safety

Daily checks, practical activity risks, hygiene and safe use of the centre.

Draft for centre review | Prepared 16 November 2026

Operational review required

This is a centre-specific draft. It must be reviewed, completed and approved before adoption. It does not confirm staff appointments, registration or arrangements that have not been supplied.

Managing the environment

The manager must arrange appropriate risk assessments for the premises, equipment and activities. Staff complete daily checks, remove unsafe items and record defects and corrective action.

Maintain controlled access without obstructing emergency escape. Keep cleaning products, medicines, sharp tools and hot equipment securely managed. Check equipment is suitable for children's ages and needs.

Practical learning

Use child-appropriate gardening and cooking equipment, with close adult supervision and clear instructions. Assess soil, plants, allergies, hot surfaces, blades, food hygiene and lifting before an activity.

Learning to use tools does not mean children are given unrestricted access to adult tools. Children should have space to try safely, ask for help, rest and opt for an alternative.

Hygiene and emergencies

Support handwashing, clean toilets and activity surfaces, safe food handling and prompt management of spills or bodily fluids. Clean shared resources in line with their use and infection advice.

Keep suitable first-aid equipment and approved emergency arrangements available. Use the accident, evacuation, medicines and outings procedures when relevant. Staff report hazards and near misses so plans can be improved.

Centre review before adoption

Confirm premises checks, fire precautions, equipment, cleaning routines and activity risk assessments.