



ROMPERS PRIVATE NURSERY

FOOD SAFETY PROCEDURE



For babies and young children, food can be a choking hazard, especially when they do not chew their food well or they try to swallow it whole.

Procedures:

Choking can happen with any foods, but 'firm foods', bones and small round foods that can easily get stuck in the throat present a higher risk. Therefore, practitioners should follow these five essential steps:

1. Make sure food is **suitably prepared and served** for babies and children under 5 years old.
2. **Think about size, shape, and texture of food.** Staff should support children in the Preschool and Toddler room to cut food into narrow batons, avoid round shapes and firm foods. In the Baby room, staff should ensure that all foods are cut into narrow batons, avoiding round shapes. Firm fruit & vegetables should be softened by cooking.
3. Ensure that babies and young children are **alert and seated safely upright** in a highchair or appropriately
4. **Babies and young children should be supervised at all times** while eating. You will be able to identify the early signs of choking and prevent harm.
5. **Encourage babies and young children to chew food well.** Teach children how to chew and swallow food properly, and ensure they take their time during meals. This will reduce their risk of choking.

Care givers and parents should be familiar with how to respond to a choking incident in line with guidance on first aid to children:

How to stop a child from choking:

<https://www.nhs.uk/conditions/baby/first-aid-and-safety/first-aid/how-to-stop-a-child-a-choking/>

How to resuscitate a child:

<https://www.nhs.uk/conditions/baby/first-aid-and-safety/first-aid/how-to-resuscitate-a-child/>

We are committed to catering to children's individual dietary needs and allergies. To ensure that any foods are prepared safely, practitioners will follow these essential steps:

1. Ensure that all children who have dietary requirements are identified on the allergy sheet in all rooms, kitchen, and outdoor classroom and this is reviewed each month and updated accordingly.
2. Along with kitchen staff, practitioners will check that any children who require an alternative snack/meal is covered appropriately and labelled with an allergen sticker for said child.
3. Babies, children, and young people should be always supervised, therefore will ensure that children with allergens are monitored.

Monitoring:

- Practitioners to monitor correct chopping procedure for all food for babies and young children.
- At Rompers, we pride ourselves on having majority of staff paediatric first aid trained. Staff will review their First Aid training annually to ensure they are up to date with procedures.
- Practitioners to monitor allergen sheets and updates.
- Practitioners to monitor the covering and clear labelling of allergen snacks/meals.

Early years food choking hazards



Below is a table of advice on key foods for care givers who are involved with preparing and serving food for babies and young children (under 5 years old)

Vegetable and fruits	Advice
Pips or stones in fruit	Always check beforehand and remove hard pips or stones from fruit.
Small fruits	Cut small round fruits like grapes, cherries, berries, strawberries and cherry tomatoes, into small pieces: cut lengthways and then again cut them in halves (quarters).
Large fruits and firm fruits	Cut large fruits like melon and firm fruits like apple into slices instead of small chunks. For very young children, consider grating or mashing firm fruits, or softening them up by steaming or simmering.
Vegetables	Cut vegetables like carrots, cucumber and celery into narrow batons. For very young children consider grating or mashing firm vegetables and legumes like butter beans, chickpeas and tofu, or softening them up by steaming or simmering.
Skin on fruit and vegetables	Consider removing the skin from fruit and vegetables, especially for very young children. Peeled fruit and vegetables can be swallowed more easily.
Cooking fruit and vegetables	Consider softening firm fruit and vegetables (such as carrots, broccoli, yam and apples) by steaming or simmering until soft. Serve cut into slices or narrow batons.
Meat and fish	Advice
Sausages and hot dogs	Cut sausages and hot dogs into short strips. Cut them in half and then lengthways or as thinly as possible. Peeling the skin off the sausages helps them to be swallowed more easily.
Meat or fish	Remove bones from meat or fish. Cut meat into strips as thinly as possible. Remove skin and fat from meat and fish, it will help the food pass smoothly down the throat.
Cheese	Advice
Grate or cut cheese	Grate or cut cheese into short strips. Cut lumps of cheese as narrow as possible.
Nuts and seeds	Advice
Chop or flake whole nuts	Chop or flake whole nuts, peanuts and seeds. Whole nuts should not be given to children under five years old.
Bread	Advice
White bread and other breads	White bread can form a ball shape with a dough-like texture at the back of a child's throat, if not chewed properly. Brown bread or toasted white bread are good alternatives. Cut bread, chapatis, naan bread and other breads into narrow strips.
Snacks and other foods	Advice
Popcorn	Do not give babies and young children popcorn.
Chewing gum and marshmallows	Do not give babies and young children chewing gum or marshmallows.
Peanut butter	Do not give babies and young children peanut butter on its own, only use as a spread.
Jelly cubes	Do not give babies and young children raw jelly cubes.
Boiled sweets and ice cubes	Do not give babies and young children boiled, hard, gooey, sticky or cough sweets, or ice cubes.
Raisins and other dried fruits	Do not give babies under the age of 1 whole raisins or dried fruits. Cut them into small pieces.

Make sure food is prepared appropriately for children under 5 years old, see: <https://www.nhs.uk/start4life/weaning/>

It is also advisable that care givers are familiar with how to respond to a choking incident, see: How to stop a child from choking: <https://www.nhs.uk/conditions/baby/first-aid-and-safety/first-aid/how-to-stop-a-child-from-choking/>

and How to resuscitate a child: <https://www.nhs.uk/conditions/baby/first-aid-and-safety/first-aid/how-to-resuscitate-a-child/>

Review:

Date	Management	Track of Changes
January 2023	K. Myers	None – policy implemented – see February staff meeting
April 2025	TL - CD	Section regarding allergens and steps which ae followed. Monitoring- allergens sheet updates, covering and clear label of food.