

**Notification of Infectious Disease  
or Food Poisoning**

**Public Health (Infectious Disease) Regulations 1998**

List of Notifiable Diseases

Anthrax	Mumps
Cholera	Ophthalmia neonatorum
Diphtheria	Paratyphoid fever
Encephalitis (Acute)	Plague
FOOD POSISONING (or suspected food poisoning)	Poliomyelitis (Acute)
Haemorrhagic fever (viral)	Rabies
Hepatitis (viral A B C D E)	Relapsing fever
Leprosy	Rubella
Leptospirosis	Scarlet fever
Malaria	Smallpox
Measles	Tetanus
Meningitis (viral, bacterial and fungal)	Tuberculosis
Meningococcal septicaemia (without meningitis)	Typhoid fever
Typhus	Whooping cough
Swine Flu	Yellow fever
	Norovirus
	Ebola

If your child or has been in contact with any of the above, could you please inform your child's setting, but this has to have been confirmed by your child's General Practitioner, (GP).

If your child contracts any of the above and this has been confirmed by the GP, you must inform your child's Setting as we all have a legal responsibility to inform HPU (Health Protection Unit) 0845 055 2022, Ofsted (Office for Standard in Education) and CSCI (Commission for Social Care Inspection). If in doubt, please refer to the poster/booklet that is displayed in each of the NUF Settings, 'Guidance on Infection Control in Schools & other Childcare Settings'. This poster has all the contact details for the necessary agencies.

**Any** Stomach bug, sickness or diarrhoea **PLEASE DO NOT** return your Child to the Setting for **48 hours AFTER** sickness has STOPPED. Returning your Child to the Setting too soon has a knock-on effect with not just other Children in the Setting, but the Staff. If the Staff becomes ill the Setting will be unable to operate with the correct ratio of Staff to Children causing the inconvenience of closures for the Setting.

If your child has not had the MMR, Meningitis injections or any other of the Childhood vaccinations, please inform the Supervisor or your child's Setting. Every Term the Manager/Deputy of the Setting will send out a new Registration document for the Parent/Carer to update, this includes the Child/ren vaccinations. Please inform the Setting of any changes such as contact numbers and address so our records are up to date and we can contact you.

## HYGIENE

ALL SETTINGS ARE PROVIDED WITH HAND **GEL & SURFACE CLEANER**

### **Personal Hygiene**

Staff should ensure that they:

- Wash their hands after toilet
- Ensure their uniform shirts are clean and in good condition
- Provide a box of tissues and encourage Children to blow their noses when necessary.

Staff should ensure children wash their hands:

- After using the toilet
- Before snack time
- Before touching food items
- After painting, if hands are messy

All Staff should be aware of procedures relating to body fluids, infections and diseases.

Staffs have responsibility for personal usage of protective gloves and disposable aprons, which are provided.

### **GROUP HYGIENE**

Staff should ensure that in the Settings where there are carpeted areas that all visitors either remove outdoor footwear or wear protective overshoes.

Floors and other affected areas must be cleared and cleaned with appropriate substances after spillages of body fluid, waste etc.

Soiled clothing should be securely wrapped and returned to the respective parent/carer. Parent/carer should be requested to launder and return pre-school clothing.

- Toilet area has a high standard of hygiene including hand washing and drying facilities.
- Tables are cleaned between activities.
- Toilets are cleaned regularly, this should be recorded.
- Cleans clothes are provided should a child need changing.

### **FOOD HYGIENE**

Areas used for food preparation or consumption must be cleansed with anti-bacterial cleaner before and after use. Spilled food must be removed and the floor cleaned as soon as practicable.

Staff will ensure that:

- Hands are washed before food preparation
- Cuts and sores are securely covered with suitable dressings and gloves worn
- Staff will not prepare or serve food if suffering from any illness or skin condition.
- Long hair is tied back
- Raw and cooked food is prepared separately
- Drinks and food must be suitably covered before use
- Extreme care must be taken to not sneeze or cough near food
- Only food in date and in good condition will be used
- Staff will attend Food Hygiene courses as and when needed and available.