

Possible Exposure Scenarios and Strategies

SCENARIO	STRATEGY	WHO
The child care service provides food to children and a food allergen is unable to be removed from the service's menu (for example milk)	Menus are planned in conjunction with parents/carers of the child at risk and food is prepared according to parents/guardians instructions. Alternatively the parents/guardians provide all of the food for the child at risk.	Food coordinator, Supervising officer, Parent
	Ensure separate storage of foods containing allergen.	Supervising officer and Food coordinator
	Cook and staff observe food handling, preparation and serving practices to minimise the risk of cross contamination. This includes hygiene of surfaces in kitchen and children's eating area, food utensils and containers	Food coordinator, staff and volunteers
	There is a system in place to ensure that the child at risk is served only the food prepared for him/her.	Food coordinator, staff and volunteers
	An 'at risk' child is served and consumes their food at a place considered to pose a low-risk of contamination from allergens from another child's food. This place is not separate from all children and allows social inclusion at mealtimes.	Staff
	Children are regularly reminded of the importance of no food sharing with the child at risk.	Staff
	Children are supervised during eating.	Staff and volunteers
Party or celebration	Give plenty of notice to parents/guardians about the event.	Supervising officer and Team leader
	Ensure a safe treat box is provided for the child at risk.	Parent/ Staff
	Ensure the child at risk only has the food approved by his/her parent/guardian.	Staff

	Specify a range of foods that parents/guardians may send for the party and note particular foods and ingredients that should not be sent.	Supervising Officer
Minimising insect sting allergies	Ensure the child at risk wears shoes at all times while outdoors.	Staff
	Quickly manage any instance of insect infestation. It may be appropriate to request exclusion of the child at risk during the period required to eradicate the insects.	Supervising Officer
Latex allergies	Avoid the use of party balloons or contact with latex gloves.	Staff
Cooking with children	Ensure parents/guardians of the child at risk are advised well in advance if ingredients need to be provided by the parents/carers.	Staff
Craft	Be aware of allergen residue in empty food containers and wrappers.	Staff
Bathroom products	Staff using hand cream or perfumes need to be aware that these may contain allergens (e.g. nut oils).	Staff