

Nutrition and Food Safety

OSHC Policy & Procedure

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OFFICIAL SENSITIVE

Approver: Melissa Cofre

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Responsible Manager: Megan Slattery

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1. Policy

1.1 Policy Statement

As per Education and *Care Services National Law and Regulations*, our service has a nutritional and food safety policy and procedures in place to ensure quality practices relating to nutrition, food and beverages and dietary requirements are followed at all times.

1.2 Purpose

Our Outside School Hours Care (OSHC) Service recognises the importance of safe food handling and healthy eating to the growth and development of young children and is committed to implementing the healthy eating key messages outlined in the Australian Dietary Guidelines for primary school aged children.

Our OSHC Service recognises the important role educators have in teaching healthy lifestyles through everyday experiences and routines and physical activity. Our educators support families by providing information about healthy food and drink for their children when visiting our service.

1.3 Background

The Education and Care Services National Regulations requires approved providers to ensure services have policies and procedures in place for Nutrition and food Safety.

1.4 Scope

This policy applies to children, families, staff, educators, management, approved provider, nominated supervisor and visitors of the OSHC Service.

1.5 Legislation & Standards

QUALITY AREA 2: CHILDREN'S HEALTH AND SAFETY		
2.1	Health	Each child's health and physical activity is supported and promoted
2.1.2	Health practices and procedures	Effective illness and injury management and hygiene practices are promoted and implemented
2.1.3	Healthy Lifestyles	Healthy eating and physical activity are promoted and appropriate for each child

EDUCATION AND CARE SERVICES NATIONAL REGULATIONS
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78	Food and beverages
79	Service providing food and beverages
80	Weekly menu
90	Medical conditions policy
91	Medical conditions policy to be provided to parents
160	Child enrolment records to be kept by approved provider and family day care educator
162	Health information to be kept in enrolment record
168	Education and care service must have policies and procedures
170	Policies and Procedures to be followed
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1.6 Key Terms

Term	Meaning	Source

2. Procedure

2.1 Implementation

Our OSHC Service has a responsibility to help children to develop good food practices and approaches, by working with families and educators.

Mealtimes reflect a relaxed and pleasant environment where educators engage in meaningful conversations with children. This assists in creating a positive and enjoyable eating environment.

Food will be prepared in accordance with the Food Safety Program. All kitchens and food preparation areas will comply with Food Standards Australia and New Zealand (FSANZ) and any relevant local jurisdictional requirements (i.e. local council registrations and inspections).

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All staff involved in the stages of food handling have the skills and knowledge to ensure food safety is a priority.

Recent changes to the Food Standards Code and Food Act 2003 (Standard 3.2.2A) involve the appointment of a Food Safety Supervisor who must be available to supervise food handlers at the Service. It is a requirement that both the Food Safety Supervisor and all food handlers attend food safety training. Additionally, records must be maintained relating to receiving, storage, processing, displaying and transportation of food. These records must be retained for a period of 3 months.

2.2 Nutrition

Promote healthy food and drinks based on the Australian Guide to Healthy Eating and the Dietary Guidelines for Children and Adolescents.

OUR OSHC SERVICE WILL:

Where food is provided by the OSCH service:

- provide children with a wide variety of healthy and nutritious foods for meals and snacks including fruit and vegetables, wholegrain cereal products, dairy products, lean meats, and high protein alternatives
- plan and display the OSHC Service menu
- plan healthy snacks on the menu to complement what is served at mealtimes and ensure the snacks are substantial enough to meet the energy and nutrient needs of children.
- vary the meals and snacks on the menu to keep children interested and to introduce children to a range of healthy food ideas
- regularly review the menu to ensure it meets best practice guidelines
- develop the menu in consultation with children, educators and families
- consult with health professionals to support the menu development including Dietitians for children with special dietary requirements such as vegetarian and vegans
- celebrate diversity by valuing and including foods of different cultures
- respect and accommodate children’s cultural or religious dietary practices as requested by families

Where food is brought from home:

- provide information to families on the types of foods and drinks recommended for children and that are suitable for children’s lunchboxes and after school snacks
- provide information to families on how to read the Nutritional Information Panel on food and drink labels
- provide space in a refrigerator to keep lunchboxes or insulated lunch bags to be stored
- ensure insulated lunchboxes are unzipped to allow cool air to circulate
- encourage children to eat the more nutritious foods provided such as sandwiches, fruit, cheese and yoghurt, before eating any less nutritious food provided
- strongly discourage the provision of highly processed snack foods high in fat, salt, and/or sugar, and low in essential nutrients in children’s lunchboxes. Examples of these foods include sweet biscuits, some muesli bars, breakfast bars and fruit filled bars, and chips.
- food items that should not be brought to the OSHC service include confectionary (lollies, sweets, chocolate, jelly), deep fried foods (chicken nuggets, fish fingers) and sugary drinks (cordial, energy drinks).

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2.3 Food Hygiene

Food poisoning is caused by bacteria, viruses, or other toxins being present in food and can cause extremely unpleasant symptoms such as diarrhoea, vomiting, stomach cramps, and fevers. (Foodsafety.gov, 2019). Our OSHC Service will strictly adhere to food hygiene standards to prevent the risk of food poisoning.

During warmer weather, the risk of foodborne illnesses increases. Our OSHC Service will strictly adhere to food hygiene standards to prevent the risk of food poisoning including:

- maintaining proper temperature control for perishable foods
- ensuring refrigerators are set to recommended temperature of 5 °C or below, regularly monitoring and recording temperatures to guarantee food safety
- emphasising hand hygiene for staff and children and encourage frequent handwashing before and after meals
- implementing food safety practices to minimise the risk of cross-contamination
- ensuring staff are aware of heightened increase in allergic reactions and maintain consistent allergen management
- consider the impact of the sun on food safety when eating meals outside
- use insulated containers to keep perishable food cool and avoid leaving food exposed to direct sunlight.

2.4 Buying and Transporting Food

OUR OSHC SERVICE WILL:

- ensure food supplies have been ordered in a timely manner
- always check labels for the ‘use by’ and ‘best before’ dates, understanding that ‘use by’ dates apply to perishable foods that could potentially cause food poisoning if out of date, whilst ‘best before’ dates refer to food items with long shelf life, but quality could be compromised
- avoid buying food items in damaged, swollen, leaking or dented packaging
- always check eggs within cartons: Never buy dirty or cracked eggs
- never buy any food item if unsure about its quality
- record temperatures of foods upon delivery (See Food Delivery Register)
- ensure fresh meat, chicken, or fish products cannot leak on to other food items
- ensure chilled, frozen, and hot food items are kept out of the ‘danger zone’ (5 °C to 60 °C) on the trip back to the service by:
 - not selecting chilled frozen, or hot food items until the end of the shopping.
 - placing these items in an insulated shopping bag or cooler
 - immediately unpacking and storing these items upon the return to the service
 - immediately unpacking and storing these items upon the return to the service.

2.5 Storing Food

OUR OSHC SERVICE WILL:

- ensure the refrigerator and freezer has a thermometer and that the refrigerator is maintained at 5°C or below and the freezer is maintained at -17°C or below
- ensure fridge and freezer temperatures are checked and daily
- store raw foods below cooked foods in the refrigerator to avoid cross contamination by foods dripping onto other foods
- ensure fresh meat is not stored in the fridge for more than 3 days

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- ensure that all foods stored in the refrigerator are stored in strong food-safe containers with either a tight-fitting lid, or tightly applied plastic wrap or foil
- ensure that all foods not stored in their original packaging are labelled with:
 - the name of the food
 - the 'use by' date
 - the date the food was opened
 - details of any allergens present in the food
- transfer the contents of opened cans into appropriate containers
- ensure all bottles and jars are refrigerated after opening
- place 'left-over' hot food in an appropriate sealed container in the refrigerator as soon as the steam has stopped rising. Food can be cooled quickly to this point by placing in smaller quantities in shallow containers, reducing the amount of time sitting in the 'danger zone'
- not reuse disposable containers (e.g., Chinese food containers)
- store dry foods in labelled and sealed, air-tight containers if not in original packaging.
- store dry foods in cupboards or if in a walk-in pantry, on shelving no lower than 30cm from the floor
- not place anything on the floor of a walk-in pantry (as containers of any type create easy access to shelves for mice and rats)
- store bulk dry foods only in food-safe and airtight containers
- use the FIFO (first in, first out) rule for all foods (dry, chilled, and frozen) to ensure rotation of stock so that older stock is used first
- store cleaning supplies and chemicals separate to food items

2.6 Preparing and Serving Food

OUR OSHC SERVICE WILL:

- ensure that all cooked food is cooked through and reaches 75°C
- document periodic recordings of food (See Cooking, Cooling & Reheating Register)
- ensure that cooked food is served promptly, or
- use a thermometer to ensure that hot food is maintained at above 60°C until ready to serve.
- ensure that prepared cold food is stored in the refrigerator maintained at below 5°C until ready to serve
- discard any cooked food that has been left in the 'danger zone' for two or more hours. Do not reheat.
- reheat cooked food (if required, for example for a child who was sleeping at lunch time) to a temperature of 70°C (but only ever reheat **once**. Discard if the food is not eaten after being reheated).
- keep cooked and ready-to-eat foods separate from raw foods
- ensure foods are defrosted in the fridge or microwave
- wash fruit and vegetables thoroughly under clean running water before preparation
- ensure unused washed fruit or vegetables are thoroughly dry before returning to storage
- ensure food that has been dropped on the floor is immediately discarded
- thoroughly clean kitchen utensils and equipment between using with different foods and/or between different tasks
- avoid cross-contamination by ensuring that separate knives and utensils are used for different foods
- avoid cross-contamination by ensuring that colour-coded cutting boards are used (note that it doesn't matter which colour you use for which food providing signs are displayed to alert all staff). Common colours are:

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- Blue: raw fish/seafood
- Green: fruit and vegetables
- Red: raw meat
- Brown: cooked meat
- Yellow: raw poultry
- White: bakery and dairy

- ensure that gloves are changed between handling different foods or changing tasks
- ensure that staff preparing food for children with food allergies or intolerances are proficient at reading ingredient labels
- ensure that food allergies and intolerances are catered for by using separate easily identifiable cutting boards, utensils, and kitchen equipment (e.g., using a colour code, or food-safe permanent marker)
- ensure that children with food allergies and/or intolerances are served their meals and snacks individually on an easily identifiable plate (e.g. different colour), and that food is securely covered with plastic wrap until received by the child to prevent possible cross-contamination
- ensure all educators and staff are aware of children who have severe allergic reactions to certain foods as per ASCIA Action Plans
- ensure that unwell staff do not handle food
- ensure left-over food is stored immediately in the fridge or thrown away

2.7 Cleaning

OUR OSHC SERVICE WILL:

- ensure that food preparation areas and surfaces are cleaned both before, after, and during any food preparation
- record cleaning and sanitising of food contact surfaces (See Kitchen Cleaning Checklist)
- ensure that all cooking and serving utensils are cleaned and sanitised before use
- ensure that all dishwashing sponges, brushes, and scourers are cleaned after each use and allowed to air dry or placed in the dishwasher
- ensure the food storage area is clean, ventilated, dry, pest free, and not in direct sunlight
- ensure refrigerators and freezers are cleaned regularly and door seals checked and replaced if not in good repair
- prevent pest infestations by cleaning spills as quickly as possible and ensuring rubbish and food scraps are disposed of frequently
- ensure that floor mops are thoroughly cleaned and air dried after each use
- replace any cleaning equipment that shows signs of wear or permanent soiling.

2.8 Personal Hygiene for Food Handlers

OUR OSHC SERVICE WILL ENSURE:

- clean clothing is worn by food handlers (such as an apron or appropriate jacket)
- long hair is tied back or covered with a net
- hand and wrist jewellery are not worn while preparing food (e.g. rings and bracelets)
- nails are kept short and clean and no nail polish is worn (as it can chip into food and hide dirt under the nails)

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- strict hand-washing hygiene is adhered to, including washing hands each time they return to the kitchen before continuing with food preparation duties and gloves to be worn when handling food and tongs used
- wounds or cuts are covered with a brightly coloured, waterproof dressing (that will easily be seen if it falls off), and gloves will be worn over any dressings
- staff who are not well will not prepare or handle food.

ALL STAFF HANDLING FOOD WILL:

- ensure children and staff wash and dry their hands (using soap, running water, and single use disposable towels or individual hand towels) before handling food or eating meals and snacks
- ensure gloves (and food tongs) are used by all staff handling 'ready to eat' foods.
- ensure food is stored and served at safe temperatures (below 50C or above 60C), with consideration to the safe eating temperature requirements of children
- ensure separate cutting boards are used for raw meat and chicken, fruit and vegetables, and utensils and hands are washed before touching other foods
- discourage children from handling other children's food and utensils
- ensure food-handling staff members attend relevant training courses and pass relevant information on to the rest of the staff.

2.9 Creating a Positive Learning Environment

OUR OSHC SERVICE WILL:

- ensure that educators sit with the children at meal and snack times to role-model healthy food and drink choices and actively engage children in conversations about the food and drink provided
- choose water as a preferred drink- consider serving it chilled or with ice in summer; add lemon, mint leaves or other fruits such as oranges for flavour
- endeavour to recognise, nurture and celebrate the dietary differences of children from culturally and linguistically diverse backgrounds
- choose foods from the five food groups
- create a relaxed atmosphere at mealtimes where children have enough time to eat and enjoy their food as well as enjoying the social interactions with educators and other children
- encourage children to try different foods but do not force them to eat
- not use food as a reward or withhold food from children for disciplinary purposes
- role-model and discuss safe food handling with children

OSHC SERVICE PROGRAM

OUR OSHC SERVICE WILL:

- foster awareness and understanding of healthy food and drink choices through including in the children's program a range of learning experiences encouraging children's healthy eating
- encourage children to participate in a variety of 'hands-on' food preparation experiences
- provide opportunities for children to engage in discovery learning and discussion about healthy food and drink choices
- embed the importance of healthy eating and physical activity in everyday activities and experiences

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2.10 Cooking with Children

Cooking can help develop children’s knowledge and skills regarding healthy eating habits. Cooking is a great, fun activity and provides opportunities for children to be exposed to new foods, sharing of recipes and cooking skills. During any cooking experience, educators will be vigilant to ensure that the experience remains safe, and relevant food hygiene practices are adhered to.

2.11 Communicating with Families

Our OSHC Service will:

- provide a copy of the Nutrition and Food Safety Policy to all families upon orientation at the Service
- provide opportunities for families to contribute to the review and development of the policy
- request that details of any food allergies or intolerances or specific dietary requirements be provided to the OSHC Service and work in partnership with families to develop an appropriate response so that children’s individual dietary needs are met
- display menus for families to view easily
- communicate regularly with families about food and nutrition related experiences within the Service and provide up to date information to assist families to provide healthy food choices at home.
- communicate regularly with families and provide information and advice on appropriate food and drink to be included in children’s lunchboxes- especially during Vacation Care. This information may be provided to families in a variety of ways including factsheets, newsletters, during orientation, information sessions and informal discussion.
- discuss discretionary choices- (food and beverages which are not necessary as part of a balanced diet) with families and if necessary, remove items from children’s lunch boxes. Alternative healthy food will be offered to children.

2.12 Roles and Responsibilities

Role	Responsibilities
Approved Provider / Nominated Supervisor / Manager	<ul style="list-style-type: none"> • ensure educators and staff are aware of their responsibilities and obligations under the Education and Care Services National Law and National Regulations in relation to this policy and relevant procedures to ensure awareness of safe food handling practices while promoting healthy eating • ensure new staff and educators are aware of food practices and procedures as outlined in this policy during induction and orientation • ensure staff responsible for preparing, serving and supervising food for children with food allergies undertake the All about Allergens for Cooks and Chefs and All about Allergens for Children’s Education and Care (CEC) online courses- Food Allergy Aware Training • ensure that a notice is displayed prominently in the main entrance of the OSHC Service stating that a child

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	<p>diagnosed at risk of anaphylaxis is being cared for or educated at the Service, and provide details of the allergen/s (Reg. 173(2)(f)) [note: this notice should not identify the child]</p> <ul style="list-style-type: none"> • ensure water is readily available for children to drink • ensure enrolment forms include information relating to child’s food preferences, allergies, intolerances, cultural or religious considerations or medical conditions which involve food or food practices • consult with families on enrolment to develop individual management plans, including completing Risk Minimisation Plans for children with medical conditions involving food allergies, food intolerances and special dietary requirements as per Medical Conditions Policy • ensure children’s individual dietary requirements as per enrolment information or medical condition plans are communicated to all staff and food handlers • ensure any changes to children’s individual dietary requirements are recorded and communicated to all staff and food handlers • appoint a Food Safety Supervisor to oversee food handlers (mandatory for all services who prepare food, including food brought from home) • ensure the Food Safety Supervisor hold a valid Food Safety Supervisor certificate and training • ensure the food safety supervisor and all staff and food handlers attend basic safe food handling training, including an appropriate Food Safety and Food Hygiene Certificate • comply with Food Safety Standard 3.2.2A requirements • keep an up-to-date Food Safety Certificate Register to provide evidence of safe food handling training for all food handlers • keep records relating to receiving, storage, processing, displaying and transportation of food. These records must be kept for a period of 3 months • ensure the weekly menu is displayed in an accessible and prominent area for parents to view • ensure the weekly menu is accurate and describes the food and beverages provided each day of the week • ensure the menu is reviewed on a regular basis, every 6 months. Amendments made to the service menu record will be recorded • encourage and provide opportunities for staff and educators to undertake regular professional development to maintain and enhance their knowledge about childhood nutrition and food safety practices • ensure parents/guardians are notified as soon as practicable but within 24 hours if their child is involved in a serious incident/situation at the Service. Details of the
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	<p>incident/situation are to be recorded on the Incident, Injury, Trauma and Illness Record</p> <ul style="list-style-type: none"> • notify the regulatory authority of any serious incident or complaints alleging the safety, health or wellbeing of children has been compromised within 24hours of the incident or the time that the person becomes aware of the incident or complaint • conduct a review of practices following a serious incident, such as a food poisoning outbreak, including an assessment of areas for improvement.
<p>Educators/ Food Handlers</p>	<ul style="list-style-type: none"> • ensure children remain seated while eating and drinking • be aware of children with food allergies, food intolerances, and special dietary requirements and consult with families and management to ensure individual management plans are developed and implemented, including completing Medical Risk Minimisation Plans for children with medical conditions involving food as per Medical Conditions Policy • supervise children whilst eating and drinking • participate in regular professional development to maintain and enhance knowledge about childhood nutrition and food safety practices • participate in safe food handling training on a regular basis, including the completion of an appropriate Food Safety and Food Hygiene Certificate • keep records relating to the safe handling of food, where required • consult with children, families, educators and dietitians regarding the review of the service menu • follow the Australian Dietary Guidelines for serving sizes and different types of food • display nutritional information for families and keep them regularly updated • ensure the weekly menu is displayed in an accessible and prominent area for parents to view • ensure the weekly menu is accurate and describes the food and beverages provided each day of the week • ensure food is presented attractively • not allow food to be used as a form of punishment or to be used as a reward or bribe • establish healthy eating habits in the children by incorporating nutritional information into our program • encourage parents to the best of our ability to continue our healthy eating message in their homes • encourage children to brush their teeth after breakfast at the OSHC Service, if possible, to promote good dental health • ensure pets or animals are not present within the kitchen or food preparation areas

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Families	<ul style="list-style-type: none"> read and comply with the policies and procedures of the OSHC Service
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2.13 References and Resources

Australian Children’s Education & Care Quality Authority. (2025). [Guide to the National Quality Framework](#)

Australian Children’s Education & Care Quality Authority. (2021). [Nutrition, food and beverages, dietary requirements Policy Guidelines](#).

Australian Government Department of Education. [My Time, Our Place- Framework for School Age Care in Australia. V2.0, 2022](#)

Australian Government Department of Health [Eat for Health- The Australian Dietary Guidelines <https://www.eatforhealth.gov.au/guidelines>](#)

Education and Care Services National Law Act 2010. (Amended 2023). [Education and Care Services National Regulations. \(Amended 2023\).](#)

Food Act 2003

Food Authority NSW. (2023). [Food safety requirements for children’s services in NSW. Food Regulation 2015](#)

Food Safety Standards (Australia only). (2024): <https://www.foodstandards.gov.au/business/food-safety-standards>

Food Standards Australia and New Zealand Act 1991

Food Standards Australia New Zealand. (2023). [Safe Food Australia – A guide to the food safety standard \(4th Ed.\): <http://www.foodstandards.gov.au/publications/Pages/safefoodaustralia3rd16.aspx>](#)

National Health and Medical Research Council. [Australian Dietary Guidelines 2013\): <https://www.nhmrc.gov.au/about-us/publications/australian-dietary-guidelines>](#)

National Health and Medical Research Council. Department of Health and Ageing. [Infant Feeding Guidelines. \(2013\): \[https://www.eatforhealth.gov.au/sites/default/files/files/the_guidelines/n56b_infant_feeding_summary_130808.pdf\]\(https://www.eatforhealth.gov.au/sites/default/files/files/the_guidelines/n56b_infant_feeding_summary_130808.pdf\)](#)

National Health and Medical Research Council. [Eat for health: <https://www.eatforhealth.gov.au/>](#)

NSW Food Authority: <http://www.foodauthority.nsw.gov.au/>

The Australian Dental Association: <https://www.ada.org.au/Home>

The Department of Health. [Get Up & Grow: Healthy Eating and Physical Activity for Early Childhood – Staff/Carers Book](#)

Victoria State Government Education and Training [Nutrition Australia Healthy eating in the National Quality Standard A guide for early childhood education and care services](#)

Western Australian Legislation [Education and Care Services National Law \(WA\) Act 2012](#)

Western Australian Legislation [Education and Care Services National Regulations \(WA\) Act 2012](#)

Work Health and Safety Act 2011 <https://www.legislation.gov.au/Details/C2017C00305>

2.14 Related Policies and Procedures

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3 Policy & Procedure Review

In order to assess whether the values and purposes of the policy and procedure have been achieved, Yooralla will:

- Regularly seek feedback from educators, staff, parents/guardians, children, management and all affected by the policy regarding its effectiveness
- Monitor the implementation, compliance, complaints and incidents in relation to this policy.
- Keep the policy up to date with current legislation, research, policy and best practice.
- Revise the policy and procedures as part of the service’s policy review cycle, or as required.
- Notify all stakeholders affected by this policy at least 14 days before making any significant changes to this policy or its procedures, unless a lesser period is necessary due to risk (Regulation 172 (2)).

The ongoing monitoring and compliance to this policy and procedure will be overseen by the OSHC Manager, Nominated Supervisor and Yooralla Quality, Risk and Safeguarding team.

All Yooralla OSHC policies and procedures will be reviewed every 12 months in consultation with children, families, staff, educators and management.

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