

Disclaimer: Activities with children must always be risk assessed, including for allergies or choking. Children must always have adequate supervision. Resources and materials must always be appropriate for children's age and stage of development.

Top tips: Safeguarding

Keeping safeguarding at the centre of your practice is key to protecting children.

1. Take regular walks around your provision to identify areas of risk, for example access points, gates, deliveries etc. Observe them in use to ensure safety policies are being followed
2. Regularly review risk assessments to ensure they are up-to-date and follow your daily practice measures to keep children safe
3. Practice regular fire drills and create specific barriers so staff get used to problem solving, e.g. the fire being located at a fire exit point
4. Share regular reminders about food safety with the staff team, for example the ways to cut grapes to minimise a choking risk
5. Create quizzes and scenarios for staff members relating to safeguarding topics, to test their understanding and identify any knowledge gaps
6. Ensure safeguarding is an agenda item at every staff meeting, supervision and appraisal, so staff have opportunities to talk about any concerns they may have
7. Create a staff safeguarding board, adding local contact details for reporting concerns, local authority safeguarding updates, safeguarding updates, organisations, findings from local case reviews and general topical information to refresh staff skills.



NDNA products to support you with these tips

- Basic Child protection training - [live virtual classroom](#) or [face to face training](#)
- Advanced safeguarding training - [live virtual classroom](#) or [face to face training](#)
- Food Hygiene - [online training](#)

And more resources at www.ndna.org.uk/hub/myndna