# BABIES AND CHILDREN – SPECIAL ADVICE



There are some foods for babies that need extra care and others that are not suitable for children.

SAFETY POINT	WHY?	HOW DO YOU DO THIS?
Formula milk		
If parents / carers bring made-up bottles of formula, put them in the fridge straight away. Keep them in the fridge until you are ready to use them. Use the formula within 24 hours.	If formula is not used as soon as it has been made up, it needs to be kept cold to help keep it safe.	Do you do this? Yes No If not, what do you do?
Before you prepare a feed, clean worktops and wash your hands.	Making sure that everything is clean reduces the chance of a baby getting sickness and diarrhoea.	
You should clean and sterilise bottles and teats before you use them. Follow the manufacturer's instructions on how to do this.  For more information on sterilising bottles, visit Sterilising baby bottles - NHS (www.nhs.uk)		
You should make up formula milk freshly for each feed. If there is any made-up formula milk left after a feed, throw it away.	Using made-up formula milk that has been stored increases the chance of a baby becoming ill.	Do you do this? Yes No If not, what do you do?
Boil at least 1L of fresh tap water and leave to cool for no more than 30 minutes, so it remains at a temperature of at least 70°C.  Follow the manufacturer's instructions and	Using hot water will kill any harmful bacteria that may be in the powder.	
pour the amount of water needed into the bottle first before adding the powdered formula.  Cool the formula quickly to feeding temperature by holding the bottle under cold running water (with the cap on).		
For more information on how make up infant formula, visit: <u>How to make up baby formula - NHS (www.nhs.uk)</u>		
Breast milk	If expressed milk is not kept cold, harmful bacteria may grow in it. Read more	
Expressed breast milk should be stored	information on the NHS website.	

in the fridge and used within 24 hours.



# SAFETY POINT WHY?

### Baby food

If you are using bought baby food, follow the manufacturer's instructions on how to prepare and serve it.

If you make your own baby food (or a parent / carer brings home-made baby food), it is very important to cook, cool, store, defrost and reheat it safely. Follow the advice in the 'Keeping food cold' and 'Cooking and reheating safely' safe methods.

The manufacturer will have designed its instructions to make sure the food is safe for babies to eat.

If you do not handle baby food safely, harmful bacteria could grow in the food.

# Honey

Do not give honey to children under one year old.



Very occasionally, honey can contain a type of harmful bacteria that can produce toxins in a baby's intestines and this can cause serious illness.

### Fish

Do not give shark, swordfish and marlin to babies and young children.

These fish contain relatively high levels of mercury, which might affect a child's developing nervous system.

### **Shellfish**

Avoid giving raw shellfish to babies and young children.

Raw shellfish can contain harmful viruses and bacteria.

## Nuts

Do not give whole nuts to children under five. It is a good idea to crush or flake them.

This is because of the risk of choking. <u>Food Safety</u> advice on choking hazards in settings - Foundation <u>Years.</u>

### Frozen vegetables/fruit

Do not give babies or young children frozen vegetables or fruits that are not 'ready to eat', e.g. in mesh feeders to help teething and weaning.

This is because frozen vegetables (e.g. sweetcorn) and frozen fruit that are not cooked or washed properly can contain harmful bacteria.

For more advice on what foods to give to babies and children, see the pregnancy and baby guide on the NHS website.

Safe method completed: Date:

Signature: