

Review food safety policies and procedures

A suggestion for implementing the strategy 'Develop and implement health and safety policies and procedures' from the Guide:

[Allergies and learning](#)

Includes:

NELP - Student safety

Food policy

Food Act

Preventing anaphylactic reactions

Avoid cross contamination

Useful resources

Inclusive Education

From

Guide: [Allergies and learning](#)

Strategy: [Develop and implement health and safety policies and procedures](#)

Suggestion: [Review food safety policies and procedures](#)

Date

19 June 2026

Link

inclusive.tki.org.nz/guides/allergies-and-learning/review-food-safety-policies-and-procedures

NELP – Student safety



Source:

[Technology Online](#)

<https://technology.tki.org.nz/Videos/Authentic-Contexts-for-Learning/Engaging-community-projects-for-food-technology-students>

[View full image \(3.5 MB\)](#)

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Food policy

Schools and early learning services can be held accountable if their practices result in people becoming sick.

Consider how your food policy provides guidelines and systems for:

- recording ingredients when food is shared, such as shared lunches, cake stalls, or fundraisers
- the supervision of learners when food is eaten inside and outside the service or classroom (morning teas, lunchtimes, trips, or excursions)
- the supervision of students as part of Food in School programmes, such as Milk in Schools and Breakfast in Schools
- the use of resources in learning experiences, for example, ice cream containers, milk-bottle tops and construction boxes
- sharing food
- hygiene procedures for food preparation
- ensuring cross contamination doesn't occur.

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Food Act

Do you need a food control plan?

The 2014 Food Act applies to schools and kura that sell or provide food as part of their paid holiday programmes.

A food control plan sets out the steps you will take to make food safe, identify risks, and show how they're being managed.

Find out what your:

- school needs to do to comply with the law
- early childhood centre needs to do to comply with the law.

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Preventing anaphylactic reactions

General food policy measures for preventing anaphylaxis.

- There should be no trading and sharing of food, food utensils, and food containers.
- Children with severe food allergies should eat only lunches and snacks that have been prepared at home.
- Bottles and lunch boxes provided by parents for their children should be clearly labelled with the name of the child for whom they are intended.
- The use of food in crafts, cooking classes, and science experiments may need to be restricted, depending on the allergies of particular children.
- Food preparation personnel should be instructed about measures necessary to prevent cross contamination while handling, preparing, and serving food.
- Display information on allergens and safe practices
 - [New Zealand Food standards – allergens](#)
 - [Early Childhood Education – five food safety practices](#)

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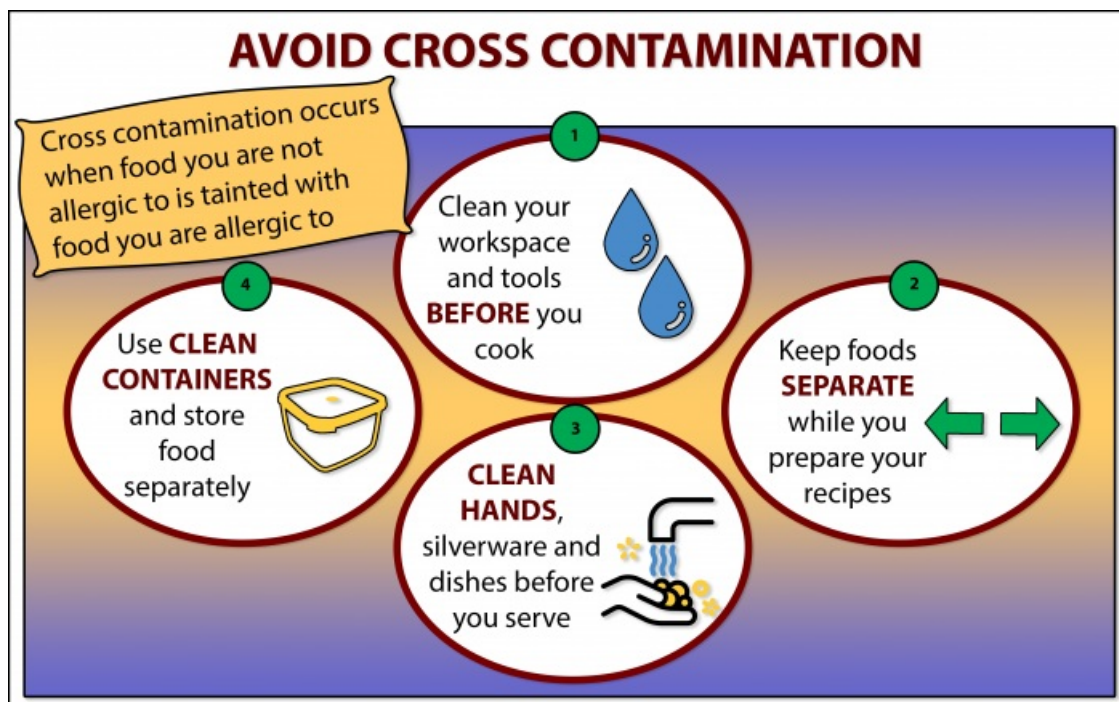
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Avoid cross contamination



Source:

[Allergy Adventures](#)

<https://youtu.be/dP2IJYIhwOo>

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Useful resources



Allergy and Anaphylaxis Guidelines for Schools and Kura 2023

These guidelines have been developed to support school leadership, management, and teachers throughout New Zealand. They are intended to promote safe and inclusive school environments for all students.

[Visit website](#)

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