

NUTRITION AND FOOD SAFETY POLICY

As per Education and Care Services National Regulations (Regulations), our Out of School Hours Care (OSHC) Service has a *Nutrition 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.

Our 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.

NATIONAL QUALITY STANDARD (NQS)

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 LAW AND NATIONAL REGULATIONS	
S. 2A	Paramount consideration—safety, rights and best interests of children
S. 3A	Paramount consideration [NSW]
S. 166A	Offence to subject child to inappropriate conduct [NSW] Offence relating to inappropriate conduct
77	Health, hygiene and safe food practices
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
171	Policies and procedures to be kept available
172	Notification of change to policies or procedures

RELATED POLICIES

Administration of First Aid Policy	Family Communication Policy
Anaphylaxis Management Policy	Governance Policy
Child Safe Environment Policy	Health and Safety Policy
Dealing with Infectious Diseases Policy	Incident, Injury, Trauma and Illness Policy
Enrolment Policy	Medical Conditions Policy
Excursions /Incursions Policy	Multicultural Policy

PURPOSE

Our OSHC Service is committed to supporting healthy eating and positive food practices for children, recognising the important role nutrition plays in children’s growth, development and wellbeing.

We work in partnership with families and align with the *Australian Dietary Guidelines* to promote healthy food and drink choices and foster lifelong healthy eating habits.

This policy outlines our commitment to:

- promoting nutritious and balanced food and drink choices
- creating positive, inclusive and culturally responsive mealtime environments
- supporting children to develop healthy relationships with food
- ensuring safe and hygienic food handling practices.

SCOPE

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

IMPLEMENTATION

Our OSHC Service ensures that the safety, health and wellbeing of children are the paramount consideration in all decision-making. This principle underpins all practices relating to nutrition, food safety, and mealtime environments ensuring that children are protected from harm and supported in their wellbeing at all times.

All food prepared by the Service or families will endeavour to be consistent with the Australian Dietary Guidelines and provide children with a nutritious and balanced menu. Consideration will also be made to each child's dietary requirements, allergies, medical conditions, cultural practices, and family practices to ensure their safety and inclusion.

Food will be prepared, handled and stored in accordance with the Service's Food Safety Program with a strong focus on minimising risks to children. 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). All staff involved in the stages of food handling have the skills and knowledge to ensure food safety is a priority.

In line with updates from the Food Standards Code and Food Act 2003 (Standard 3.2.2A)

- a qualified Food Safety Supervisor will be appointed and available to oversee food preparation at the Service
- the Food Safety Supervisor and all food handlers will complete approved food safety training
- records will be maintained for the receiving storage, processing, display and transportation of food
- all required records will be retained for a minimum of 3 months, or as otherwise required by state or territory authority.

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 OSHC 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's *Menu Record* (at least two weeks at a time) that is based on *Australian Dietary Guidelines*
- 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).

THE APPROVED PROVIDER/ MANAGEMENT/ NOMINATED SUPERVISOR WILL:

- ensure educators and staff are aware of their responsibilities and obligations under the Education and Care Services National Law and Education and Care Services 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
- require 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](#)
- display a notice is displayed prominently in the main entrance of the OSHC Service stating that a child 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]
- 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 *Medical 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
- ensure the Food Safety Supervisor hold a valid Food Safety Supervisor certificate and training
- require all staff handling food attend basic safe food handling training, including an appropriate Food Safety and Food Hygiene Certificate
- comply with Food Safety Standard 3.2.2A requirements
- maintain 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
- display the weekly menu 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
- review the menu 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
- notify parents/guardians as soon as practicable but within 24 hours if their child is involved in a serious incident/situation at the OSHC Service. Details of the incident/situation are to be recorded on the *Incident, Injury, Trauma and Illness Record*.
- notify the regulatory authority of any serious incident or complaints alleging the safety, health or wellbeing of children has been compromised within 24 hours 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.

EDUCATORS/ FOOD HANDLERS WILL:

- 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 and risk minimisation plans are developed and implemented, in accordance with the *Medical Conditions Policy*
- actively supervise children during mealtimes to ensure safety and wellbeing
- participate in regular professional development to maintain and enhance knowledge about childhood nutrition and food safety practices
- participate in safe food handling training as required, including 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 relevant health professionals (e.g. dietitians) when reviewing the OSHC Service *Menu Record*
- follow current the [Australian Dietary Guidelines](#) for serving sizes and different types of food
- display current nutritional information for families and provide regular updates
- 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
- present food in an appealing and appropriate manner
- ensure food is not used as a form of punishment reward or bribe

- ensure children are not force fed, coerced or pressured to eat food they do not want or choose to eat, recognising that such practices may constitute inappropriate conduct and pose a risk to children’s safety, wellbeing and dignity
- promote healthy eating habits through intentional teaching and inclusion of nutrition in the educational program
- communicate with families about their child’s food intake and discuss any concerns respectfully
- 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 in the kitchen or food preparation areas.

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 hand washing 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.

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 OSHC Service.

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 -18 °C or below
- ensure fridge and freezer temperatures are checked and recorded daily (See *Refrigeration Temperature Control Register*)
- 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 (unless otherwise specified)
- 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 or expiry date
 - the date the food was opened or prepared
 - details of any allergens present in the food
- transfer the contents of opened cans into appropriate food-safe containers
- ensure all bottles and jars are refrigerated after opening
- cool cooked food safely before refrigeration (e.g. in shallow containers) and refrigerate as soon as steam has stopped rising to minimise time in the temperature 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 off the floor (minimum 30 cm) in cupboards or pantry areas
- 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 separately from food items

PREPARING AND SERVING FOOD

Our OSHC Service will:

- ensure that all cooked food is cooked through reaches a minimum internal temperature of 75 °C
- document periodic recordings of food (See *Cooking, Cooling & Reheating Register*)
- ensure that cooked food is served promptly, or maintained at 60° C or above until ready to serve
- 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 serving
- discard any potentially hazardous food left in the temperature danger zone 2 hours or more and 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 at all times
- defrost food safely in the refrigerator or microwave, not at room temperature
- wash fruit and vegetables thoroughly under clean running water before preparation
- ensure unused washed fruit or vegetables are thoroughly dry before returning to storage
- discard any food that has come into contact with the floor
- thoroughly clean kitchen utensils and equipment between using with different foods and/or between different tasks
- minimise ~~avoid~~ cross-contamination by ensuring that separate knives and utensils and colour-coded cutting boards
- ensure colour-coded systems are clearly displayed and consistently followed Common colours are:
 - 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 allergen-safe practices are implemented, including use of separate, clearly identifiable utensils and equipment
 - 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
 - implement a two person check to ensure the '*right child gets the right meal*' for example: a checklist is developed to record children's names, their allergies, health needs
 - 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
 - store left-over food promptly in the refrigerator or discard as appropriate

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.

PERSONAL HYGIENE FOR FOOD HANDLERS

Our OSHC Service will:

- 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)
- strict hand-washing hygiene is adhered to, including washing hands each time they return to the kitchen before continuing with food preparation duties
- 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 5°C or above 60°C), 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.

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 and unhurried mealtime environment that supports children to eat, communicate and enjoy social interactions
- encourage children to try different foods without coercion or pressure ~~but do not force them to eat~~
- ensure food is not used as a reward, bribe or withhold food for disciplinary purposes, recognising that such practices may constitute inappropriate conduct
- respect each child's appetite and cues for hunger and satiety and not pressure or insist that a child eat
- 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

COOKING WITH CHILDREN

Cooking experiences support children to develop knowledge and skills and positive attitudes towards healthy eating. These experiences provide opportunities to explore new foods, share cultural practices and build practical life skills.

Educators will actively supervise children and ensure all cooking experiences are conducted safely, with appropriate hygiene practices and risk minimisation strategies in place.

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 up-to-date information regarding children's allergies, intolerances, medical conditions and dietary requirements, and work in partnerships with families to ensure these needs are safely met
- communicate regularly with families about food, nutrition and learning experiences within the Service

- provide current information and guidance to support families in providing 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. 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 not required for a balanced diet) with families, and where necessary, implement agreed strategies to support alternatives while maintaining children’s dignity and wellbeing.

FOOD SAFETY STANDARDS FOR STATE/TERRITORIES

Changes to the Food Standards Code include new food safety requirements under the Food Safety Standard 3.2.2A. The requirements comprise of 3 key elements including:

- Food Safety Supervisor
- Food Handler Training
- Record Keeping

See [Safe Food Australia](#) (guide to the food safety standards in the Food Standards Code) or email information@foodstandards.gov.au. Food regulators also have information to help food businesses in their jurisdiction understand the requirements of this standard. See the web links below:

- [New South Wales](#)

CONTINUOUS IMPROVEMENT/REFLECTION

Our *Nutrition and Food Safety Policy* will be evaluated and reviewed on an annual basis or earlier if there are changes to legislation, ACECQA guidance or any incident related to our policy. Feedback will be requested from children, families, staff, educators and management, and notification of any change to policies will be made to families within 14 days.

RELATED RESOURCES

Cooking, Cooling and Reheating Register	Kitchen Cleaning Checklist
Daily Kitchen Checklist	Kitchen Cleaning Procedure
Dietary Request Letter	Menu Amendment Notifications
Dietary Requirement Plan	Menu Evaluation Survey
Food Delivery Register	Menu Planning Checklist
Food Safety Certificate Register	Menu Planning – Vegetarian Checklist

Food Safety Program Food Safety Standards Guide Kitchen and Nutritional Practices Audit	Menu Record Nutritional Practices Procedure Nutritional Practice Survey Right Child, Right Meal Form Routine Checklist- Chef/ Cook (HR) Supplier Register
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SOURCES

- Australian Breast-Feeding Association Guidelines: <https://www.breastfeeding.asn.au/>
- Australian Children’s Education & Care Quality Authority. (2026). [Guide to the National Quality Framework](#)
- Australian Children’s Education & Care Quality Authority. (2026). [Nutrition, food and beverages, dietary requirements Policy Guidelines.](#)
- Australian Government Department of Education. (2022). [Belonging, Being and Becoming: The Early Years Learning Framework for Australia. V2.0.](#)
- Australian Government Department of Health *Eat for Health- The Australian Dietary Guidelines Food Act 2003*
- [Children \(Education and Care Services\) National Law \(NSW\) \(NSW services only\)](#)
- [Education and Care Services National Law Act 2010](#)
- [Education and Care Services National Regulations 2011](#)
- [Education and Care Services National Regulations \(NSW\) \(2025\) \(NSW services only\)](#)
- Food Authority NSW. (2025). [Food safety requirements for children’s services in NSW.](#)
- Food Safety Standards (Australia only). (2025). [Food Safety Standards \(Chapter 3\)](#)
- Food Standards Australia New Zealand (FSANZ). (2026)*
- Food Standards Australia New Zealand. (2025). [Safe Food Australia – A guide to the food safety standard \(4th Ed.\)](#)
- National Health and Medical Research Council. Department of Health and Ageing. [Eat for Health. Infant Feeding Guidelines. \(2013\)](#)
- NSW Government. (2026). [Munch and Move](#)
- 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](#)
- [Work Health and Safety Act 2011](#)

REVIEW

POLICY REVIEWED BY	Libby Haines	Director	May 2026
POLICY REVIEWED	MAY 2026	NEXT REVIEW DATE	MAY 2027
VERSION NUMBER	V12.05.26		
MODIFICATIONS	<ul style="list-style-type: none"> • annual policy review • Purpose and Implementation sections rewritten to reduce duplication and strengthen alignment with required legislation • improved flow and consistency embedded child safety legislation amendments into policy including paramount consideration and inappropriate conduct 		

	<ul style="list-style-type: none"> replaced some wording with more collaborative, inclusive and dignity focused wording sources updated as required
PREVIOUS MODIFICATIONS	
MAY 2025	<ul style="list-style-type: none"> annual policy maintenance updated Food Safety requirements for children’s services- summer heat additional information added re: management of food allergens sources checked for currency and updated as required