



New Child Care Centre Requirements/Recommendations (A minimum when opening a licensed child care centre)

Kitchen Requirements - must be in compliance with Ontario Food Premises Regulation R.R.O. 562 under the Health Protection and Promotion Act:

- Adequate mechanical ventilation and lighting is provided where required (washrooms, cooking areas).
- Adequate protection provided against the entry of insects, vermin, rodents and fumes.
- Proper garbage/waste storage and removal (e.g. covered containers, removal frequencies).
- Adequate supply of water is available (e.g. municipal or private (treated and tested) potable hot and cold running water).
- Staff washrooms provided, maintained sanitary and stocked with required supplies.
- Food storage designed to protect food from contamination. Refrigerator or cooler provided and maintaining a temperature of 4°C or less. Freezer provided and maintaining a temperature of -18°C or less. Food must be stored away from chemicals, in labeled containers that can be adequately cleaned and disinfected, and on shelves at least 6 inches above the floor.
- Washing dishware, cookware and utensils:
 - A commercial dishwasher + 2 compartment sink
 - If the dishwasher is a high-temperature sanitizer, the wash cycle must reach 60°C and the rinse cycle must reach 82°C. Accurate gauges must be available and monitored to ensure proper temperatures are met.
 - The 2 compartment sink may be used for cleaning larger items (pots, pans, ladles). The first sink is used for washing/rinsing and the second sink is used for sanitizing.
 - A 3 compartment sink for washing, rinsing and sanitizing multiple use articles (cups, plates, utensils, bowls)
 - First sink for washing
 - Second sink for rinsing
 - Third sink for sanitizing
 - Sanitizing solution for immersion in the 2nd or 3rd sink can be either 100 ppm chlorine solution or 200 ppm quaternary ammonium compound solution or 25 ppm iodine solution.
 - A sanitizer test kit including an accurate thermometer and sanitizing test reagent must be readily available for verifying sanitizer strength and water temperatures.
 - Single use disposable items (cups/plates/utensils) may be used when food is provided by catering services or when only snack items are served.

Call the Communicable Diseases Team: ext. 8809



Tel: 705-721-7520
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- Adequate storage must be available for clean utensils, dishware and cookware.
- A separate designated hand washing sink must be provided with required supplies (hot and cold running water, liquid soap and paper towel). The designated hand washing sink must be separate from the 2 or 3 compartment dishwashing sink.
- Thermometers to verify food preparation and storage temperatures must be readily available.
- Thermometers to verify food temperatures must be readily available when Child Care Centres receive food from catering services. A calibrated thermometer must be used to verify hot food is received at 60°C or hotter and cold foods are received at 4°C or less. Temperatures of all catered food received should be recorded in a temperature log.
- Food contact surfaces and non-food contact surfaces must be properly designed, constructed, installed and located. Surfaces must be smooth, non-absorbent and easy to clean.
- Adequate supply of single use or reusable wiping cloths should be provided. Reusable cloths must be maintained, while in use, in a sanitizing solution of either 200 ppm chlorine solution, 400 ppm quaternary ammonium compound solution or 50 ppm iodine solution.
- Food safety certification is recommended for all food handlers.

Infection Prevention and Control Recommendations

- Adequate number of designated hand washing basins provided with required supplies (hot and cold running water, liquid soap, paper towel in a dispenser and posted hand washing instructions).
- Hand washing basins are easily accessible to children (stable step or stool should be available).
- Alcohol based hand rub provided for use when hands are not visibly solid and for use on field trips (minimum 60% alcohol).
- Proper garbage/waste storage and removal (e.g. covered containers, routine removal frequencies).
- Diaper Changing
 - Designated diaper change areas separate from areas used for eating and play areas,
 - A dedicated hand wash basin located in diaper change area,
 - An approved diaper changing procedure posted by the change table,
 - The change table constructed of smooth, non-absorbent and easy to clean material,
 - Diaper change area and/or washroom maintained in sanitary condition,
 - Staff responsible for changing diapers do not prepare/handle food on the same day,
 - Appropriate storage available for creams/lotions/ointments. Creams/lotions/ointments are designated per child and labeled,
 - Adequate space provided for change of clothing provided by parents and storage of soiled clothing that is bagged for sending home with parents.
 - Adequate waste receptacles (plastic-lined) for disposing diapers provided in all diaper change areas.

- A designated disinfectant solution labeled and provided in all diaper change areas.
- Adequate disinfecting solutions provided for daily cleaning and disinfecting (common touch surfaces, classroom surfaces, toys etc.). A properly labeled disinfecting solution can be either 200 ppm bleach solution, 400 ppm quaternary ammonium compound or another disinfecting agent that is non-toxic and provides a bactericidal result greater than the results provided by bleach and quaternary ammonium compounds.
- In cases of accidental fecal/body fluid exposures or in an enteric outbreak, a bleach and water solution of 1:10 (1 cup of bleach: 9 cups of water) should be used or an appropriate disinfectant with proven effectiveness against non-enveloped viruses (e.g. Poliovirus, Norovirus, Rotavirus, Feline Calicivirus) should be used for the manufacturer's recommended contact time.
- Disinfectant test strips available for verifying disinfectant strengths.
- Policies should be provided on: excluding ill children and staff, reporting of outbreaks and designated reportable diseases to the Simcoe Muskoka District Health Unit, management of outbreaks, cleaning and disinfecting procedures, emergency preparedness (e.g. pandemic planning), daily formal health evaluations for children, routine practices, staff and children immunizations and management of animals (cats, dogs, fish etc.).
- Resources should be posted: Reportable Disease List, Routine Practices, Diaper Change Procedures, Hand washing Instructions, Water-play Activity Procedures and any other relevant procedures for staff/child reference.
- Adequate storage space for personal items (e.g. cots and blankets, shoes, jackets and hats) is provided to avoid cross-contamination.
- Contact the Ministry of Environment to review the criteria for lead testing and flushing requirements.
- Contact the Ministry of Education to review licensing requirements.
- Call the Simcoe Muskoka District Health Unit (SMDHU) Communicable Diseases Team at 1-877-721-7520 ext: 8809 to request an opening inspection or to request a consult with a Public Health Inspector prior to opening the Child Care Centre. All construction must be completed and all requirements listed above must be in place prior to the opening food handling and infection prevention and control inspections.