



New Child Care Centre Physical Requirements and/or Recommendations

(A minimum when opening a licensed child care centre)

Food Safety Requirements - must be in compliance with Ontario Food Premises Regulation R.R.O. 493/17 under the *Health Protection and Promotion Act*:

- Submit architectural floor plans for review by SMDHU
- Adequate mechanical ventilation and lighting is provided
- Pest management strategy in place
- Proper garbage/waste storage and removal
- Adequate supply of water is available
 - Municipal or private (treated and tested)
 - Potable hot and cold running water under pressure
- Staff washrooms provided in sanitary condition and stocked with required supplies
- Food storage designed to protect food from contamination
 - Food must be stored away from chemicals, off the floor and in labeled containers that can be adequately cleaned and disinfected.
- Adequate number of handwashing stations that can be conveniently accessed by food handlers and only used for handwashing
- Cleaning & sanitizing:
 - If a food premise would like to use reusable items it must* have a:
 - Commercial dishwasher plus a 2 compartment sink
 - OR
 - 3 compartment sink
 - A sanitizer test kit including an accurate thermometer and sanitizing test reagent must be readily available for verifying sanitizer strength and water temperatures.

*If no sinks are available, single use disposable items (cups/plates/utensils) may be used only when food is provided by catering services or when snack items are served
- Adequate storage must be available for clean utensils, dishware and cookware.
- Thermometers to verify food preparation, food transport (if catered) and storage temperatures must be readily available.
- 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.

Infection Prevention and Control Recommendations

- Submit architectural floor plans for review by SMDHU
- Separate and dedicated handwashing basins in all infant and toddler rooms that are not the designated diaper change handwashing basin.
 - It is recommended that all rooms have an arts and crafts sink as well.
 - Alcohol based hand rub provided for staff use (minimum 60% alcohol).
- Easily accessible handwashing basins in children's washrooms (stable step or stool available).
- Proper garbage/waste storage and removal (e.g. covered containers, routine removal frequencies).
- Diaper Change Areas
 - Designated areas separate from areas used for eating and programming
 - A dedicated hand wash basin located in diaper change area
 - Change table constructed of smooth, non-absorbent and easy to clean material
 - Diaper change area and/or washroom maintained in sanitary condition
 - Appropriate storage available for creams/lotions/ointments
 - Adequate space provided for extra clothing and storage of soiled clothing
 - Adequate waste receptacles (plastic-lined with a tight fitting lid) provided
- Designated disinfectant solutions for routine or outbreak use are labeled and provided
- Disinfectant test strips available for verifying disinfectant strengths
- Adequate individual storage space for personal items (e.g. cots, cubbies)
- Resources recommended to be posted:
 - Diseases of Public Health Significance List
 - Routine Practices
 - Diaper Change Procedures
 - Handwashing Instructions
 - Sensory/Activity Procedures
- Contact the Ministry of Environment to review the criteria for lead testing and flushing requirements.
- Contact the Ministry of Education to review licensing requirements.
- 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.
- Call the Simcoe Muskoka District Health Unit (SMDHU) Infectious 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.