

New Day Nursery Requirements/Recommendations (a minimum when getting started)

Kitchen – must be in compliance with Ontario Reg. 562 Food Premise Regulation under Health Protection and Promotion Act

- ☐ Adequate mechanical ventilation where required (washrooms, cooking equipment).
- ☐ Adequate screening to prevent entry of rodents/pests (where applicable).
- ☐ Adequate protection against the entrance of insects, vermin, rodents, dust and fumes.
- ☐ Proper garbage storage/removal – e.g. covered containers etc.
- ☐ Water supply (a) municipal or (b) private (treated) – testing results.
- ☐ Criteria when using a 2 compartment sink + 1 hand washing sink:
 - A 2 compartment sink may be used for cleaning pots, pans, ladles for serving etc.
 - Multiple use articles (cups, plates, utensils, bowls) cannot be cleaned/sanitized in a 2 compartment sink. You may use a commercial dishwasher for sanitizing the multi-use articles or disposable plates, glasses etc.
 - If only snacks or catered food is offered and only disposable items are used there must be a designated hand washing basin in the kitchen.
- ☐ Criteria when using a 3 compartment sink + 1 handwashing sink:
 - Full food service can be provided using multiple use articles as 3 compartments offer proper “Wash-Rinse-Sanitize” method. Chemical disinfectant must be added to third compartment.
 - Dishwasher can be used but at least two compartment sink (not including handwashing sink) must be present for larger items to be adequately cleaned and sanitized.
- ☐ Sanitizing solution for immersion in the 2nd or 3rd sink can be either (a) 100 ppm chlorine solution or (b) 200 ppm quaternary ammonium compound solution or (c) 25 ppm iodine solution.
- ☐ A sanitizer test kit must be readily available for verifying sanitizer strength.
- ☐ Thermometers to verify food preparation and storage temperatures must be readily available.
- ☐ Food contact surfaces and non-food contact surfaces must be properly designed, constructed, installed, located and be smooth, non-absorbent and easy to clean.
- ☐ Must have a designated hand wash basin with required supplies (liquid soap and paper towel from a dispenser) that is separate from your 2 or 3 compartment dishwashing sink.
- ☐ All food must be stored properly to protect from contamination – away from chemicals, in containers that can be adequately cleaned and sanitized, on shelves at least 6 inches above floor.

Day Nursery – Recommendations

- ☐ Ensure there is a separate hand wash basin (not used for cleaning) with required supplies – liquid soap & paper towel from a dispenser.
- ☐ Hand wash sinks easily accessible to children (stable step or stool should be available).
- ☐ Adequate sanitizing solution required for daily cleaning/disinfecting of diaper change areas, common touch surfaces, classroom surfaces, toys etc.
- ☐ Sanitizing solution can be (a) 200 ppm chlorine solution or (b) 400 ppm quaternary ammonium compound or (c) another sanitizing agent that is non-toxic and that provides a bactericidal result not less than the results provided by (a) and (b).
- ☐ A high level disinfectant (e.g. 5000 ppm chlorine solution or 1:10 dilution of 5.25% bleach solution) must be available on-site in event of a blood/body fluid spill or outbreak scenario.
- ☐ Post: Reportable Disease List (2009), Routine Practices, Diaper Change Procedures, Hand washing Instructions, Water-play Activity Procedures and any other relevant procedures for staff/child reference.
- ☐ Provide waterless hand sanitizer for staff in all classrooms not equipped with hand wash sinks (minimum 60% alcohol).
- ☐ Policies on excluding children and staff infected with communicable diseases, hand washing, cleaning and disinfecting procedure, and outbreak management among others.
- ☐ Adequate provision of waste receptacles (plastic-lined) for disposing diapers, used tissues, and other potentially infectious materials.
- ☐ Adequate provision of storage space for personal items (e.g. cots and blankets, shoes, jackets and hats, etc) to avoid cross-contamination.

Contact the Ministry of Environment to review the criteria for lead testing and flushing requirements.

NOTES: _____

Completed by: _____ **Date:** _____