

CHILDCARE MANUAL

SECTION:	6 - HEALTH CARE	DATE OF APPROVAL:	June 2020 R- June 11, 2020, June 18, 2020, July 21, 2020, August 24, 2020
CODE:	HC- 018		
TITLE:	COVID-19 and Food Safety/Preparations		

Policy

To ensure the health and well-being of children and staff within childcare centre's, all staff working in our kitchens must be screened as part of regular daily screening. In addition, kitchen staff will work solely in the kitchen and will not work in classrooms to reduce the risk of spread of COVID-19, and program staff should not enter the kitchen for the same reason. Staff who become ill while working in our childcare kitchens **MUST** be sent home as soon as possible. Program staff must initiate the same measures related to Program Staff or Child Outbreak Management for COVID-19.

Screening and Monitoring Procedures

Kitchen staff will have passed the daily screening prior to entering the childcare centre. Staff should self-monitor throughout the day for illness, including observing for the following symptoms;

- Fever (temperature of 38° or higher)
- New or worsening cough or shortness of breath
- Runny nose, sore throat or diarrhea

In the event that a staff person becomes ill while at the childcare, the staff should isolate themselves as quickly as possible until they are able to leave the centre. Any staff who presents any one of the symptoms of COVID-19 including fever, new or worsening cough or shortness of breath must not return the centre.

Reporting to Public Health

- COVID-19 Testing will be required for any staff experiencing **any symptom(s)** before returning to work.
- Grey Bruce Public Health (519-376-**9420 ext 6** or 1-800-263-3456) must be contacted and notified of a potential case and seek input regarding information that should be shared with staff and parents/caregivers.
- Staff must remain off work until symptoms are fully resolved and negative laboratory results have been confirmed.
- Children or staff who have been exposed to a confirmed case, should be excluded from the childcare setting for 14 days, or until a COVID-19 test can be completed and followed up by Public Health.

What you should know

- Commonly used cleaners and disinfectants are effective against COVID-19.
- Frequently touched surfaces are most likely to become contaminated
- Use Disinfectants with a DIN (Drug Identification Number), check expiry dates and always follow manufacturer's instructions.
- Frequently touched surfaces must be cleaned minimum 2 times per day and when visibly dirty. (E.g. doorknobs, handles, light switches, faucets, counters, phones, and food contact surfaces.
- Food must be protected from contamination at all times, including food guards and coverings for food and serving utensils.
- ALL handwashing sinks must be supplied with soap and paper towel and a lined garbage can.

In addition to routine cleaning, all Kids & Us COVID-19 Policies and Procedures must be followed.

Best Practices

- Protect yourself and others. By practicing the following actions every day, staff can help prevent the spread of germs that cause respiratory illness' like COVID-19. These steps protect others as well as the staff!
 - Wash your hands often with soap and water, or alcohol based hand sanitizer
 - Sneeze and cough into your sleeve
 - Avoid touching your eyes, nose or mouth
 - Avoid contact with people who are sick.
 - Social distancing,
 - If there are 2 cooks and physical distancing is not possible in the kitchen wear face masks, and
 - Stay home if you are sick.
- If you shop at a grocery store;
 - Make every effort to shop before attending the childcare centre, to avoid back and forth traffic from childcare to public spaces. While shopping take Public Health recommended precautions.
- If you receive grocery deliveries;
 - As per recommended guidelines, ONLY staff and children will be able to enter the childcare setting. Arrangements must be made to accept any grocery delivery at the entrance to the childcare.
- Lunch/Snack Deliveries
 - Lunch and snack deliveries at childcare centres will be curbside. An exchange will be arranged for the previous days' dishes.
- Kitchen staff should not enter program areas, if at all possible. Any lunch and snack carts can be placed outside the kitchen door and a program staff should pick it up.
- Any food supplied by families (E.g. food allergies or restrictions) should be labeled and covered to protect from contamination, and stored according to food label.
- Family Style Meal Service will cease until further notice. Meals will be served by staff in individual portions to the children. Utensils will be used at all times to serve food. No sharing between children of any foods or items (e.g. serving utensils, condiment dispensers) will be allowed.
- Children and Families will not provide or prepare food to be shared with others.
- Where possible, children should practice social distancing while eating.
- Proper hand hygiene must be practiced when staff are preparing food, staff serving food and all individuals before and after eating.
- **Effective September 1, 2020 all staff must wear medical face mask and eye protection while in the childcare premises where 2m physical distancing cannot be maintained.**

Cleaning and Sanitizing

Step 1 – Cleaners: Break down the grease and remove organic material from the surface.

- Used separately before using disinfectants
- Can be purchased with cleaner and disinfectant combined in a single product.

Step 2 – Sanitizer: reduce the level of microorganisms to a level that will not compromise the safety of food products. A food premises may sanitize equipment and utensils by;

- Clean water at a temperature of at least 77 degrees C or more for at least 45 seconds
- A clean chlorine solution of not less than 100 parts per million of available chlorine at a temperature of not lower than 24 degrees C for at least 45 seconds.
- Other sanitizing agents if;
 - They are approved by use by Public Health for the intended purpose
 - They are used in accordance with the manufacturer's instructions
 - A test reagent for determining the concentration of sanitizer is readily available where the sanitizing takes place.

Step 3 – Disinfectants: have chemicals that kill most germs. Disinfectants are ideal for frequently touched surfaces

- Applied after the surfaces have been cleaned
- Have a Drug Identification Number (DIN)