

.36 FOOD STORAGE AND CLEANLINESS

The provider or substitute shall:

A. Transport, store, prepare, display, and serve food in a safe, sanitary, and healthful manner;

INTENT: Food items must be protected from spoilage and contamination at all times.

INSPECTION REPORT ITEM: "Safe food storage"

COMPLIANCE CRITERIA: Child care program food items are stored, prepared, and handled in a way that prevents them from spoilage and contamination.

ASSESSMENT METHOD: Observation of where and how food is stored, prepared, and handled.

Notes:

- If child care food is stored among the family's food, then all areas of food storage will be inspected. If the child care food is stored separately, and the area is labeled, then only that area should be inspected.
- Food should not be stored under kitchen or bathroom drain lines.
- Animals are restricted from food storage areas and from food preparation/service surfaces.
- Dry foods, such as sugar, flour, cereals, and crackers, must be stored in a manner that ensures that they are protected from insects and rodents. If the original package cannot be resealed tightly once it has been opened, the contents must be transferred to a food storage container or plastic food storage bag that can be tightly closed. The container or bag must then be labeled as to contents. As an alternative, the opened original package itself may be placed into a food storage container or bag that can be tightly closed.
- Reusable food storage containers must be easy to clean and sanitize.
- Plastic food storage bags may not be re-used and should be discarded after they are empty.

B. Refrigerate perishable foods such as meat, milk, and dairy products at or below 45° F.; and

INTENT: Food items must be maintained at safe temperatures to prevent growth of disease-producing organisms.

INSPECTION REPORT ITEMS: "Perishable foods refrigerated"
"Refrigerator at or below 45°F"

INSPECTION CRITERIA:

- When not in use, all perishable foods are refrigerated, and
- The refrigerator's temperature is at or below 45° F.

ASSESSMENT METHOD: Observation to determine:

- Where perishable items are stored, and
- Refrigerator temperature.

Notes:

- Food items stored in the refrigerator must be covered or contained to protect them from contamination.
- If your refrigerator does not contain a thermometer, it is recommended that you keep one inside it so that you can monitor refrigerator temperatures. (NOTE: Some local health departments require thermometers to be present in refrigerators.) If your refrigerator does not have a thermometer, the Licensing Specialist will use his/her own thermometer to check the temperature.
- Food brought from a child's home and stored at the family child care home must be checked daily to determine if it is still edible.

C. As soon as a child has finished eating, discard any remaining food that has come into contact with:

- (1) The child's mouth; or**
- (2) A utensil used by the child for eating.**

INTENT: Leftover food that may have been contaminated by saliva must be discarded.

INSPECTION REPORT ITEM: "Potentially contaminated food discarded"

COMPLIANCE CRITERIA: Partially eaten food is thrown away.

ASSESSMENT METHOD: Observation of meals/snacks to determine what happens to partially eaten food. If observation is not possible, discussion to determine what happens to partially eaten food.