

Employee Health Policy

Name of Child Care Center: _____

Address of Child Care Center: _____

No employee shall be permitted to work at the CHILD CARE CENTER while experiencing any of the following symptoms:

Vomiting

Diarrhea

Jaundice

Sore Throat with Fever

A lesion containing pus such as a boil or infected wound
that is open and draining

All employees shall report such symptoms to their CHILD CARE CENTER supervisor and shall not return to work until symptoms desist.

Any employee diagnosed with a communicable disease that can be transmitted by foods or other means or who is a carrier of organisms that cause such a disease shall not be allowed to work in a CHILD CARE CENTER in any capacity in which there is a likelihood of such person transmitting disease to other persons.

Common Communicable Diseases (The Big "5"):

Hepatitis A virus

Norovirus

Shigella, spp.

Enterohemorrhagic or Shiga toxin-producing Escherichia coli

Salmonella Typhi

Director of Child Care Center: _____

Date: _____

Food Thermometer Basics

Examples of Food Thermometers



**if the thermometer is not digital, it needs to be able to read temperatures from 0° to 220°

Where to get a Food Thermometer:

Examples of local retailers:

Wal-mart
Winn-dixie
Target
Food Giant

Examples of online retailers:

Thermoworks.com
Taylor.com

**these are recommendations of retailers, JCDH does not endorse any specific vendor

How to Calibrate a Food Thermometer

It is important to calibrate the thermometer regularly so you can be sure the thermometer is reading the correct temperature



1. Fill a large container with crushed ice and water.



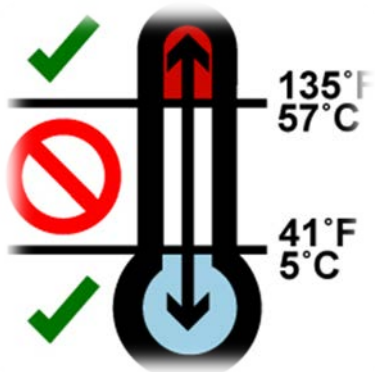
2. Put the thermometer stem or probe into the water.



3. Adjust the thermometer so it reads 32°F (0°C).

Basic Information for Having Food Catered in a Child Care Center

1. Catered foods must be provided by an establishment with a valid food permit., keep documentation (receipts) for the catered food at the Child Care Center for 90 days.



2. Catered food has to meet temperature requirements during transportation from the caterer to the child care center

3. Hot foods need to be delivered and served at 135° or above; cold foods need to be delivered at 41° or below

4. A log has to be maintained for catered food; will document the date, time and temperature of the foods upon arrival.

5. All potential hazardous leftover food shall be discarded at the end of the meal, non-potentially hazardous food may be held in a protected manner for the rest of the day, but must be discarded at the end of the day

Potentially hazardous food – food that promotes the rapid growth of microorganisms.

Potentially Hazardous Foods	Non-Potentially Hazardous Foods
Meats, dairy (milk, cheese), eggs, cut melons	Crackers, whole fresh fruit, bread
Requires temperature control (hot or cold)	Does not require temperature control

Emergency Operations Plan Guidance

These documents shall be posted in a conspicuous location that is easy for staff and parents to view/find.

Necessary Elements of the Emergency Plan:

What will happen if there is a fire in the center?

What will happen during severe weather?

severe thunderstorm watch/warning

Tornado watch/warning

snow/ice/hurricane

What will happen if a child has a severe accident or injury?

What will happen if there is a utility (power/water/gas) outage?

What are the evacuation procedures?

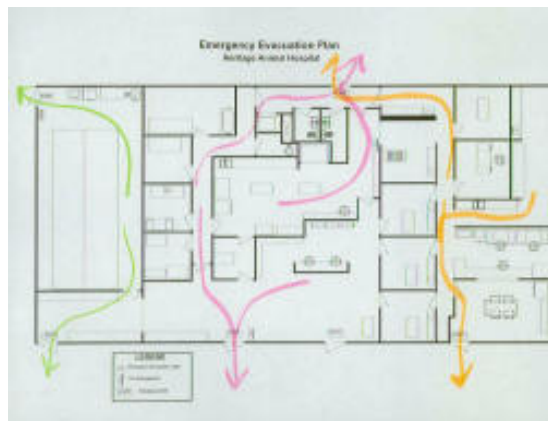
Need an evacuation map

What are the lock-down procedures?

What are parent notification procedures?

In the event of an emergency at the center, where should the parents/guardians go?

Sample Evacuation Map



Sample Emergency Plan Statement

In case of a Fire:

The building is evacuated in accordance with the evacuation plan. All areas of the building will be checked by staff before leaving.