Opening a new child care centre

If you are opening or planning to open a new child care centre, use the information below to help you prepare for your public health inspection.

Floor/construction/renovation plans

☐ Submit the <u>application for child care centre plan review</u> form **AND** one copy of the floor plans **prior** to starting construction/renovation. Submit the application and floor plan to **environmental@peelregion.ca**.

Sink requirements

Location	Sink Requirements
Each classroom	☐ Each classroom for children aged 0-59 months must be provided with at least one sink to be used as a multi-purpose sink.
	Multi-purpose sink(s):
	 must be fully plumbed with hot and cold running water under pressure and be equipped with liquid soap in a dispenser and paper towels can be used for handwashing and for fill-and-dump purposes (e.g. dumping infant milk) or for filling bins for toy cleaning and disinfection must be spatially separated from the hand washing sink designated for the diaper change area (where applicable) cannot be used as the handwashing sink for the diaper change area cannot be used for food preparation (e.g. rinsing fruits) or to clean and sanitize food preparation or service utensils or equipment. All food preparation is to be done in the kitchen.
Diaper change area(s)	 Each diaper change area must be provided with a designated hand wash sink. The diaper change hand washing sink is in addition to the multipurpose sink(s). The diaper change sink must be within reach of the diaper change table. This sink must be fully plumbed with hot and cold running water under pressure and be equipped with liquid soap in a dispenser and paper towels.

Diaper change areas (laydown and stand-up) Diaper change areas: ☐ Designated area for diapering. A dedicated hand washing sink must be within reach of each change table. The hand washing sink must be fully plumbed with hot and cold running water, liquid soap in a dispenser and paper towels. ☐ Stand-up diapering needs to take place in close proximity to the diaper change handwashing sink or in a toilet area with a handwashing sink within reach. ☐ Change table constructed of a smooth, non-porous and easily cleanable material. ☐ Diaper change areas and washrooms maintained in a sanitary manner. ☐ Designated disinfectant labelled for diapering area. ☐ Appropriate storage for individually labelled creams/lotions/ointments. ☐ Waste container with foot activated lid and disposable liner. ☐ Post diaper change procedure. ☐ Hand washing sign(s) must be posted. Cleaning and disinfection ☐ Cleaning schedule posted and followed by staff. ☐ Disinfectants must have a Drug Identification Number (DIN) or a Natural Product Number (NPN). Bleach does not require a DIN. ☐ Disinfectants must be effective against feline calicivirus (norovirus). ☐ Disinfectants must not contain phenol. ☐ Manufacturer's instructions for the disinfectant(s) used are followed and kept on-site. ☐ Test strips to measure the concentration of disinfectant are recommended. Provide a container of disinfectant solution in every classroom and diapering area. Label the container and store out of children's reach. Storage Adequate individual space to store children's belongings in a sanitary manner. Policies and procedures Site specific policies and procedures are required and include the following: ☐ Excluding, re-admitting and isolation of ill children and staff. ☐ Reporting communicable diseases and suspected outbreaks to Peel Public Health. ☐ Communication of illnesses and outbreaks to parents of children. ☐ Immunization records. ☐ Prevention of occupationally acquired infections. ■ Management of medical devices. ☐ Hand hygiene. ☐ Routine procedures for handling blood and body fluids, and recording incidences.

☐ Cleaning and disinfection procedure for toys, pet cages, furniture and other high-touch

surfaces.

☐ Diaper changing and toileting.

	Sensory and water play table. Contingency plan for emergency situations (fires, power outages, sewage back-up, no heat, no water).		
	Management of animals in child care centres.		
Fo	Food safety in the kitchen		
	Food services in child care settings must comply with <u>O. Reg. 493/17: FOOD PREMISES</u> (ontario.ca).		
	At least one food handler or supervisor who has completed food handler training is required to be on the premises during every hour in which the premises is operating.		
	Designated hand washing sink with hot and cold running water under pressure, liquid soap and paper towel.		
	One of the following types of equipment must be provided in a food premises for the cleaning and sanitizing of utensils: (1) Mechanical dishwasher		
	(2) Equipment for washing by hand consisting of drainage racks of corrosion resistant material and		
	i) a three-compartment sink if reusable utensils/plates are used, or ii) a two-compartment sink if disposable utensils/plates are used		
	Smooth, non-absorbent, easy to clean surfaces.		
	Supply of a sanitizer approved for use on food contact surfaces.		
	Sanitizer test strips. Sanitizer test strips are required for sanitizers other than chlorine, quaternary ammonium and iodine. Sanitizer test strips are recommended for chlorine, quaternary ammonium and iodine sanitizers.		
	Adequate refrigerated compartments with an accurate and easy to read thermometer Adequate hot holding units, if used.		
	Monitor for pest activity and maintain records of all pest control measures that are undertaken in the premises.		
Resources & next steps			
	For child care infection control resources, visit <u>Peel Public Health - Infection Prevention and Control Guides (peelregion.ca).</u>		
	All construction must be completed, and all requirements listed above must be in place prior to the pre-opening inspection.		

To request a consultation or to arrange a pre-opening inspection with a Public Health Inspector, call the Region of Peel – Public Health at 905-799-7700.

Please give at least 2 weeks notice when requesting a pre-opening inspection.

