

**Food Protection, Service, and  
Equipment**

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**Overview of Plans – The Process**



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**Agencies that conduct  
plan review:**

- Health Departments (local & state)
- Building Code Officials
- Planning & Zoning Officials
- Fire Officials
- Child Care Consultants



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### Why Do Plan Review?

- Ensures Compliance
- Prevents Misunderstandings
- Saves time and money



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### Importance of Plan Review

- Helps ensure proper layout of the establishment.
- Helps to prevent cross contamination which may create health hazards.
- Helps to identify areas where the safety of children is a necessary component to insure proper child care.



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### Getting Started

We need to be organized!



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## Application

● Application should provide information on:

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## Request all the information you need up front:

- A complete set of plans (to scale)
- Menu
- Application



**REMEMBER!**

**You won't get it if you don't ask for it!!!**

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## What is Included in a Plan?

- Site Plan
- Floor plan
  - Equipment layout & schedule
  - Plumbing plan
  - Electrical
  - HVAC system



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### Approval of Construction and Renovation Plans .2802

- New plans or modifications to existing childcare centers shall be drawn to scale and submitted to the local health department prior to initiating construction.

- .2802



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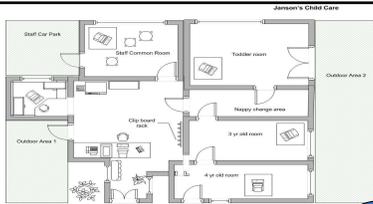
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Prototype “Franchised” or “Chain” Child Care Centers shall be submitted to DHHS, Children’s Environmental Health Branch.

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### What Do We Look At First?

Do we look at floors, walls, ceilings, or equipment?



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The menu is the beginning of the plan review process.



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Definitions .2801

Frying, Multi-Service Articles, Food Preparation, Food Service, Multi-Use Articles, Work Surfaces



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**SAMPLE MENU**

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
AM SNACK	<ul style="list-style-type: none"> <li>Yogurt</li> <li>Oranges</li> </ul>	<ul style="list-style-type: none"> <li>Whole grain cereal</li> <li>Milk</li> </ul>	<ul style="list-style-type: none"> <li>Hard boiled egg</li> <li>Whole wheat toast</li> </ul>	<ul style="list-style-type: none"> <li>Sliced cantaloupe</li> <li>Bread sticks</li> </ul>	<ul style="list-style-type: none"> <li>Carrot bran muffins</li> <li>Yogurt</li> </ul>
LUNCH	<ul style="list-style-type: none"> <li>Homemade chicken noodle soup</li> <li>Whole wheat bread</li> <li>Cooked carrots and peas</li> <li>Canned pears in juice</li> <li>Milk</li> </ul>	<ul style="list-style-type: none"> <li>Mushroom and ham quiche</li> <li>Broccoli</li> <li>Sliced apples</li> <li>Milk</li> </ul>	<ul style="list-style-type: none"> <li>Homemade chili with vegetables</li> <li>Brown rice</li> <li>Chopped cauliflower</li> <li>Tangerine pieces</li> <li>Milk</li> </ul>	<ul style="list-style-type: none"> <li>Homemade chicken fingers</li> <li>Whole wheat bun</li> <li>Salad</li> <li>Kiwi</li> <li>Milk</li> </ul>	<ul style="list-style-type: none"> <li>Tuna salad sandwiches on whole wheat bread</li> <li>Sliced cucumbers</li> <li>Banana</li> <li>Milk</li> </ul>
PM SNACK	<ul style="list-style-type: none"> <li>Baked pita crisps with melted cheese &amp; salsa</li> </ul>	<ul style="list-style-type: none"> <li>Yogurt pops</li> <li>Raw veggies and dip</li> </ul>	<ul style="list-style-type: none"> <li>Whole Wheat wraps with cucumber, green peppers, &amp; hummus</li> </ul>	<ul style="list-style-type: none"> <li>Cereal</li> <li>Thawed frozen fruit</li> <li>Milk</li> </ul>	<ul style="list-style-type: none"> <li>Cheese and crackers</li> <li>Sliced peaches</li> </ul>

What are they serving?

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### Menu

- Types of foods
  - potentially hazardous foods
  - prepackaged foods
  - non-potentially hazardous foods
- Types of beverages



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- Find out how they do their food preparation
  - pre-made
  - made from scratch
  - Catered In
  - Brought from home
- It is not what they do, it is how they do it.



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### The Menu

What equipment is needed to prepare these items?



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Is the childcare center receiving prepared meals from outside sources? .2804(e)

Are lunches and other meals brought from home? .2804(f)



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Yum!



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Breast Milk

.2804(d)

- Breast milk can be frozen and stored up to 7 days
  - Labeled with date received and date thawed
  - Shall not be refrozen
- After feeding
  - Discard or send home



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### Bottle Warming Equipment



Approved



Not Approved

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### Microwaves

- Microwaves prohibited for thawing/warming any beverages

.2804(d)



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### Bottle Warming Equipment

Water shall not exceed 110°F if running water or containers of water are used.

Policy Memo



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Meals from Outside Sources .2804(e)



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Fruits & Vegetables

- Fruits & vegetables grown at the center are allowed
- Shall be washed



.2804(g)

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Food Storage and Protection

- Food items that are stored in classrooms or other rooms intended for childcare use shall be individually packaged.



.2806(b)

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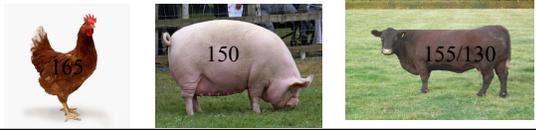
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.2807

### Minimum Cooking Temperatures

- Poultry ..... 165°F (74°C)
- Pork ..... 150°F (66°C)
- Ground beef ..... 155°F (68°C)
- Roast Beef ..... 130°F (54°C)



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### When using a microwave....

.2807



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### Food Service .2808

a) Milk shall be stored in the original commercially-filled container. Serving containers may be used for food service provided the unused milk is discarded.



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### Food Service .2808

(f)

f) Children attending childcare centers shall not be in the kitchen except when participating in a supervised activity.



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### Primary Plan Review Considerations

- Are the plans adequate?
  - Drawn to scale
  - Includes a menu
  - Includes architectural, equipment, mechanical, electrical, plumbing, and HVAC
  - Equipment specifications
  - Contact Info



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### Primary Plan Review Considerations

- How are they going to thaw and warm food and beverages?
- Where on the premises will they grow fruits and vegetables? Will they use pesticides?
- What type of food prep and storage will be conducted in the classrooms?

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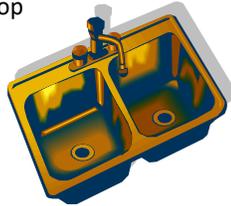
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Minimum Kitchen Equipment Requirement  
.2810(a)

- Two-compartment sink
- Drain boards or countertop space of adequate size
- Adequate refrigeration equipment
- When needed, adequate cooking equipment



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Exception for School-Based Centers  
.2810(a)

Centers located in a school that receives all food supplies prepared and ready to serve from a food service establishment permitted by a local health department, which is located at the same school campus and provide food during all hours of operation



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Domestic Refrigeration Restriction  
.2810(d)

Applies to all childcare centers, except those licensed for fewer than 13 children and located in a residence



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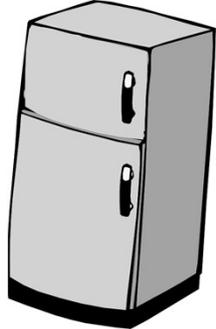
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Refrigeration Restriction

What's PHF?



.2810(d)

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Prohibited Salads Include:

- Chicken
- Tuna
- Crab
- And other salads containing meat
- Exception, commercially prepared salads or foods



Check out .2810(d)(3)

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Food Preparation Area Requirement

.2810(f)

- If food is prepared in a classroom, a food preparation area shall be provided.



Definitions: (10)

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Food Preparation Area  
.2810(f)



The food preparation counter, bottle warming equipment if used, and food and food contact surfaces shall be out of reach of children.

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Food Preparation Area  
.2810(f)

Water from a hand wash lavatory shall not be used to prepare formula, mix dry cereals, or other foods.



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Cleaning and Sanitizing



.2812

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Cleaning & Sanitizing

What about those highchair trays?



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Primary Plan Review Considerations



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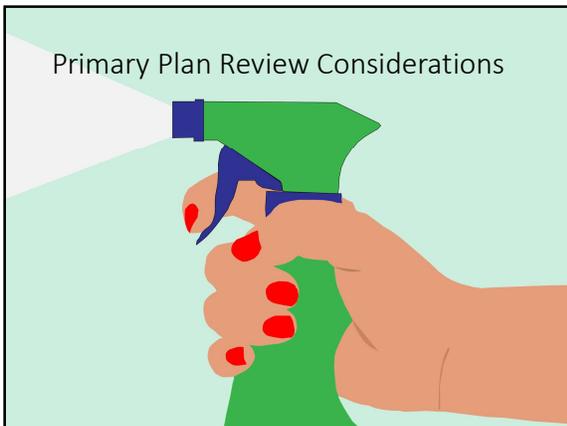
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Primary Plan Review Considerations



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Questions?  
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