

Childcare Kitchen Regulation Summary

**The following items are PROHIBITED in all childcare kitchens, regardless of permit/CFPM:**

* Raw and partially cooked animal foods (fish, shellfish, steak, soft cooked eggs, meringue)
* Raw seed sprouts
* Raw/unpasteurized milk
* Packaged juice that has been labeled “WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.” If a childcare wishes to serve fresh squeezed juice, it must be done under a preapproved HACCP plan.
* Raw eggs. Pasteurized eggs must be substituted in the preparation of foods, such as ‘green eggs and ham’. The only time raw shell eggs (unpasteurized) may be used is in a recipe that is immediately cooked to a ready to eat form, such as muffins, cake or cookies.
* Honey to children under 1 year of age
* Cutting melons, leafy greens, or tomatoes. (These items may be purchased already cut.)

**The following items are allowed if the center does NOT have a kitchen permit:**

* Preparing formula for infants – water may not be obtained from a handwashing sink.
* Any food provided by the CENTER must meet the following criteria:
  + Commercially packaged and non-potentially hazardous (does not require refrigeration)
  + Food is in single service packages (one serving)
  + Package must be opened immediately before serving to child
  + Food is only eaten by 1 child
  + Any left overs are thrown out
  + If utensils are needed: must be single use and thrown out immediately, or a reusable utensil must be provided by that child’s parent and sent home daily.
* Any food provided by the PARENTS must meet the following criteria:
  + Food is for the exclusive use of the child (no sharing)
  + Food must be labeled for the individual child
  + Potentially hazardous foods must be refrigerated
  + All food must be protected from contamination
  + Food items must be ready to serve – no mixing, adding ingredients (except water), preparing, hot holding, thawing, cooking
  + Food may be reheated in a microwave for consumption only, not for safety (may not cook a raw chicken breast, but may reheat leftovers)
  + Any left overs are thrown out
  + If utensils are needed: must be single use and thrown out immediately, or a reusable utensil must be provided by that child’s parent and sent home daily.
* Foods brought for special occasions (birthdays, Christmas party, etc)
  + May be baked at the home of a child enrolled in the center
  + Must be non-potentially hazardous (cannot require refrigeration), ie cookies, brownies, cakes. May not have cream filling, whipped cream, or other frostings that require refrigeration.
  + Parents must be informed that the baked goods were made in a kitchen that is not subject to inspection by the Health Authority.
  + Parents must be given an option to ‘opt out’ of the consumption of these items.

**The following items are allowed if the center has a kitchen permit, but not at CFPM (certified food protection manager):**

* Cutting fruits and vegetables such as apples, bananas and oranges. A center may NOT cut melons, leafy greens or tomatoes.
* Pouring milk as a beverage or onto cereal.
* Serving non-potentially hazardous snacks from bulk, ie placing crackers onto plates for an individual child.
* Warming in the original package of any precooked/pasteurized potentially hazardous food items, such as ‘TV dinner’.

***ALL OTHER FOOD ACTIVITES REQUIRE A KITCHEN PERMIT***

***AND A CERTIFIED FOOD PROTECTION MANAGER.***

***COOKING ACTIVITES REQUIRE A KITCHEN PERMIT, CERTIFIED FOOD PROTECTION MANAGER***

***AND A WRITTEN FOOD SAFETY PLAN.***