Imagination Station Learning Center

Purpose

The purpose of the kitchen at Imagination Station Learning Center (ISLC) is to prepare snack foods. This will allow for a healthier food options and allow for Imagination Station to do cooking activities with the students.

Policies and Procedures

ISLC will employ a minimum of one Certified Food Protection Manager (CFPM). The CFPM will prepare a written food safety plan for all “snacktivities”. Snacktivities are defined as learning activities that involve food that will be consumed by the child that prepared the food for snack.

The following food items have been identified as allowed to be served as snack items at ISLC:

- Potentially hazardous food that is commercially prepared and precooked; or pasteurized.
- Whole fruits and vegetables.
- Cut, or sliced fruits and vegetables, except for melons, leafy greens and tomatoes.
- Baked non-potentially hazardous foods.
- Nuts.
- Dry grain products, including bread, crackers and dry cereal.
- Milk added to dry cereals.
- Non-potentially hazardous snack foods and juices.
- Sandwiches made from either non-potentially hazardous food that is commercially prepared and precooked; or pasteurized.
- Powdered mixes, which are non-potentially hazardous when added to water.
- Other food items, which are prepared as part of a food teaching project, provided a CFPM is present at all times the food teaching project is occurring, and a written food safety plan which incorporates hygiene, temperature, sanitizing, and chemical storage requirements.

The following are the limitations that ISLC will be prohibited from serving per Section 182 of the Washoe County Health Department code that governs food establishments:

- Any assembling and/or warming of potentially hazardous food that is commercially prepared and precooked must be completed within four hours of serving.
- Cooking foods, such as raw meat, raw poultry, raw fish, raw vegetables, and raw grain products, is prohibited.
- Cooling down potentially hazardous food items for storage and later service is prohibited.

ISLC will follow Section 182 of the Washoe County Health Department code that governs food establishments. Section 182 is attached to the Policy and Procedure manual for easy access and review as needed.
Kitchen Cleaning and Maintenance Procedure

ISLC will provide refrigerators for each kitchen area. Each refrigerator will have a thermometer in the refrigerator and freezer compartment. The temperature in the refrigerator compartment will be maintained at 41 degrees F or lower in the warmest area of the compartment and the temperature for the freezer compartment will be maintained at 32 degrees F or lower in the warmest area of the compartment. The temperatures of all refrigerator and freezers will be measured daily before 7am. Refrigerators will be cleaned at a minimum of weekly. Routine cleaning will occur on Fridays after 3pm and signed off. Refrigerators will be washed, rinsed and sanitized. Freezers will be cleaned as needed.

The dishwasher will be used to wash and rinse. Dishes will be removed from the dishwasher and sanitized in a bleach solution of 50 ppm. The sanitizing solution will be disposed of immediately after use and remade with each batch of dishes requiring sanitizing.

Kitchen counters and sinks will be washed, rinsed and sanitized as needed. This will be mandatory before and after all food preparation.

The oven will be checked weekly and cleaned on Friday's if soiled.

Microwaves will be cleaned daily after lunches using wash, rinse and sanitize.
Food Safety Plan
Breakfast and Snack

1. Wash hands with soap and water for minimum of 20 seconds and dry with single use paper towel.
2. Wash, rinse and sanitize food prep and eating areas.
3. Place dry non-perishable items, single use bowls and utensils out
4. Prepare ice bath and place perishable items in ice bath. Perishable items such as milk, juice and yogurt will be placed in ice bath whenever removed from refrigerator. These items will remain in ice bath until placed back into refrigerator.
5. If serving yogurt, or other ready to eat food, a barrier glove will be used.
6. After preparing foods, prep area will be washed, rinsed and sanitized.
7. After eating, tables and eating area will be washed, rinsed and sanitized.

Snacktivities

1. Wash hands with soap and water for minimum of 20 seconds and dry with single use paper towel.
2. Wash, rinse and sanitize food prep and eating areas.
3. Staff will use barrier gloves for handling all food items. In cases where students will be assisting in food preparation, students will also use barrier gloves.
4. Each student will be given individual portion in a single serving container and when needed single use utensils will be provided.
5. Staff will closely monitor to ensure no cross contamination occurs. Food that is suspected to be contaminated will be discarded.
6. Students will be expected to remain in the designated snacktivity are until snacktivity has been completed.
7. Area will be washed, rinsed and sanitized between uses as these will be small group activities.
Lunches

1. Wash hands with soap and water for minimum of 20 seconds and dry with single use paper towel.
2. Wash, rinse and sanitize food prep and eating areas.
3. Lunch boxes will be taken out of the refrigerator and handed to the student.
4. Student will bring warm up to staff as needed.
5. Warm ups will be heated for immediate consumption and returned to the student.
6. Staff will wash hands between each warm up and use barrier glove if they are to come into contact with ready to eat foods.
7. All potentially hazardous foods will be discarded after lunch time.
8. Lunch boxes will be returned to student’s cubby.
9. Eating area will be washed, rinsed and sanitized.

Infant Toddler

1. Wash hands with soap and water for minimum of 20 seconds and dry with single use paper towel.
2. Wash, rinse and sanitize food prep and eating areas.
3. Gloves will be utilized at all times when touching ready to eat foods.
4. Hands will be washed before handling foods and food areas will be washed, rinsed and sanitized.
5. High chairs will be washed, rinsed and sanitized after every use.
6. Bottles will be washed in the dishwasher and sanitized and allowed to air dry after going through the dishwasher.
7. Water used for formula will be used from a water pitcher, not the sink in the room.
SECTION 182

FOOD ESTABLISHMENTS AT CHILD CARE FACILITIES

182.010 Prohibitions and limitations on serving certain foods at child care facilities.

The following limitations and prohibitions apply to food establishments that prepare or serve food at child care facilities.

1. The following limitations apply to serving juice:

   A. Child care facilities may not serve a prepackaged juice or a prepackaged beverage containing juice that bears the warning label, "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."

   B. Unpackaged juice that is prepared at the child care facility for service in a ready-to-eat form shall be processed under a HACCP plan approved by the health authority. A copy of the approved HACCP plan must be kept at the child care facility.

2. The following limitations apply to serving eggs and egg products:

   A. Pasteurized egg products shall be substituted at child care facilities for raw eggs in the preparation of foods such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg-fortified beverages.

   B. Raw eggs may be used in recipes in which more than one egg is broken and the eggs are combined under the following conditions:

       1. The raw eggs are combined immediately before cooking for one consumer's serving at a single meal, cooked at 63°C (145°F) or above for 15 seconds and served immediately, such as an omelet, soufflé, or scrambled eggs, or;

       2. The raw eggs are combined as an ingredient immediately before baking and the eggs are thoroughly cooked to a ready-to-eat form, such as a cake, muffin, or bread, or;

       3. The preparation of other food products containing raw eggs is done under a HACCP plan that is approved by the health authority. A copy of the approved HACCP plan must be kept at the child care facility.

3. The following foods may not be served in a ready-to-eat form:
A. Raw animal foods such as raw fish, raw-marinated fish, raw molluscan shellfish, and steak tartare.
B. A partially cooked animal food such as lightly cooked fish, rare meat, and soft-cooked eggs that are made from raw eggs, and meringue.
C. Raw seed sprouts.
D. Raw or unpasteurized milk and raw or unpasteurized milk products.
E. Honey to children under one year old.

Comments: Subsections 182.010 (1) and (2) and subsection 182.010 (3) (A) through (C) are similar to section 3-801 of the 2009 Food Code, which limits the types of foods that can be served to a highly susceptible population. Under section 1-201.10 (B) of the 2009 Food Code, a highly susceptible population includes preschool age children. The limitations contained in this section are designed to safeguard preschool age children, who attend child care facilities, from foodborne illnesses associated with certain foods. These foods cannot be guaranteed to be free of pathogenic organisms.

Raw or unpasteurized milk and raw or unpasteurized milk products should not be served to children. Milk and products made from milk (including certain cheeses, ice cream, and yogurt) are foods that, when consumed raw, can pose severe health risks. Milk and products made from milk need minimal processing, called pasteurization, which can be done by heating the milk briefly (for example heating it to 161 °F for about 20 seconds), to kill disease-causing germs (e.g., *Salmonella, Escherichia coli O157, Campylobacter*) that can be found in raw milk. See Centers for Disease Control and Prevention, Food Safety and Raw Milk; CDC 24/7; retrieved at [http://www.cdc.gov/foodsafety/rawmilk/raw-milk-index.html](http://www.cdc.gov/foodsafety/rawmilk/raw-milk-index.html). The U.S. Food and Drug Administration warns, "Do not give raw or unpasteurized milk or unpasteurized fruit or vegetable juice to infants or young children." See U.S. Food and Drug Administration, Food Once Baby Arrives; retrieved at [http://www.fda.gov/food/resourcesforyou/healtheducators/ucm089629.htm](http://www.fda.gov/food/resourcesforyou/healtheducators/ucm089629.htm).


**182.020 Prohibition on contacting ready-to-eat foods with bare hands; exception for washing fruits and vegetables.**

Except when washing fruits and vegetables, food handlers at child care facilities may not contact exposed ready-to-eat food with their bare hands and shall use suitable utensils, single-use gloves, or other dispensing equipment. Raw fruits and vegetables shall be thoroughly washed to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.

Comment: With the exception for washing fruits and vegetables, food handlers may not contact exposed, ready-to-eat food with their bare hands. "In November 1999, the National Advisory Committee for Microbiological Criteria for Foods (NACMCF) concluded that bare hand contact with ready-to-eat foods can contribute to the transmission of foodborne illnesses and agreed that the transmission could be interrupted. ....The three interdependent critical factors in reducing foodborne illness transmitted through the fecal-oral route, identified by the NACMCF, include exclusion/restriction of ill food workers; proper
handwashing; and no bare hand contact with ready-to-eat foods....” See 2009 Food Code, Annex 3, section 3-301.11.

182.030 Time as a public health control.

Time only, as the public health control, may not be used for raw eggs at child care facilities.

Comment: It is due to the documented occurrence of foodborne illness and death among highly susceptible populations from temperature-abused raw shell eggs contaminated with Salmonella Enteritidis, that the use of time as a public health control in child care facilities is not allowed to be used for raw eggs. See 2009 Food Code, Annex 3, section 3-501.19

182.040 Re-service of food.

A container of food that is not potentially hazardous may be re-served from one child to another at a child care facility if:

1. The food is dispensed so that it is protected from contamination and the container is closed between uses, such as a narrow-neck bottle containing catsup, or steak sauce, or;
2. The food, such as crackers, salt, or pepper, is in an unopened original package and is maintained in sound condition.

Comment: Unpackaged foods that have been served to a consumer can become vehicles for transmitting pathogenic microorganisms from the initial consumer to the next if the food is served again. See 2009 Food Code, section 3-306.14.

182.050 Restriction of children in food preparation area.

Children are not allowed in the food preparation area unless they are under the direct supervision of a caregiver.

1. A barrier to the food preparation area must be provided that is sufficient to restrict children from entering the food preparation area unattended.

182.060 Food establishments at child care facilities exempt from the provisions of Nevada Revised Statute, Chapter 446.

The following food establishments at child care facilities are exempt from the provisions of the Nevada Revised Statute (“NRS”), Chapter 446 when limiting the food they serve to the following:

1. Food provided at Family Child Care Home provided the Family Child Care Home does not serve any of the following foods to children in a ready-to-eat form:

A. Raw animal foods such as raw fish, raw-marinated fish, raw molluscan shellfish, and steak tartare.
B. A partially cooked animal food such as lightly cooked fish, rare meat, and soft-cooked eggs that are made from raw eggs, and meringue.
C. Raw seed sprouts.
D. Raw or unpasteurized milk and raw or unpasteurized milk products.
E. Honey to children under one year old.
F. Raw and undercooked eggs. Pasteurized egg products shall be substituted for raw eggs in the preparation of foods such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg-fortified beverages.

2. Food provided at a child care facility that is commercially prepackaged non-potentially hazardous foods, provided:

A. The food is in a single serving package, and;
B. The food package is opened immediately before use, and;
C. Each packaged food item is only consumed by one individual, and;
D. Any leftover food in an opened package must be immediately discarded, and;
E. Any single service utensil must be immediately discarded after use or, if the utensil is a multi-use utensil, it must be brought from the child's home and used only for that individual child and sent back home on the same day.

3. Food brought into the child care facility by the child, the child's parent or the child's guardian provided:

A. The food is for the exclusive use of that child, and;
B. Potentially hazardous foods are immediately placed in a mechanical refrigeration unit capable of holding the foods at 41°F, and;
C. There is no adding ingredients, mixing, assembling, hot holding, thawing, cooking or reheating (except for microwaving the food in its original container) at the child care facility, and;
D. The food container, package or wrapping is only opened immediately prior to consumption, and;
E. The bag or other container holding the food must be labeled with the child's first and last name so caregivers know at all times who the food belongs to, and;
F. Any leftover food is discarded on the same day it was brought into the child care facility, and;
G. Any utensils brought with the meal are either discarded or removed from the institution on the same day the utensils were brought into the child care facility.

4. Formula for infants either prepared and/or furnished by the parents or by the child care facility.

5. Baked goods, prepared at the home of a child enrolled in the child care facility and brought into the child care facility by the parent or guardian, which are to be consumed by the children at the child care facility provided:
A. The foods are baked non-potentially hazardous foods, such as brownies, cookies, and cakes (containing non-potentially hazardous fillings and frostings), and;

B. The baked goods are prepared for a special occasion, such as a birthday or holiday; and

C. The parents and legal guardians of the children enrolled in the child care facility are informed that the baked goods for this special occasion are prepared in a kitchen that is not subject to regulation and inspection by the health authority, and;

D. The parents and legal guardians are given the option of not having their child consume these baked goods.

AUTHORITY: NRS 446.870 Prohibited acts: Operation of food establishment without valid permit issued by health authority; sale, offer or display for consideration of food prepared in private home without valid permit issued by health authority; exemptions.

2. Except as otherwise provided in this section, it is unlawful for any person to operate a food establishment unless the person possesses a valid permit issued to him or her by the health authority.

3. The health authority may exempt a food establishment from the provisions of this chapter if the health authority determines that the food which is sold, offered or displayed for sale, or served at the establishment does not constitute a potential or actual hazard to the public health.

COMMENT: The Washoe County Health District does not currently permit food establishments in family child care homes. However, inherently unsafe foods must not be served in ready to eat form in Family Child Care Homes. These foods should not be served to children due to the fact they may be contaminated by pathogenic microorganisms, which can cause serious illnesses and even deaths when consumed by children. See Comments in Section 182.010

Commercially prepackaged non-potentially hazardous foods pose an extremely low risk when they are served in single service packages and any leftover food in an opened package is immediately discarded.

Potentially hazardous food items brought into the child care center must be refrigerated. Source: Caring for Our Children, 3rd Edition, Standard 4.6.0.1., 2010; retrieved at http://nrekids.org/CFOC3/index.html. Research has tested temperatures using thermal lunch boxes and ice packs and have found them to be inadequate for keeping food safe. If the child care facility cannot provide refrigeration for lunches, then parents should not pack perishable items. Source: Lunch Boxes with Young Children in Child Care Settings Teacher and Center Strategies, Fletcher et. al., 2010, retrieved at http://www.cabs.uidaho.edu/feeding/pdfs/lunchboxes_strategies.pdf.

Formula for infants either prepared and/or furnished by the parent or by the facility is regulated under Section 27.9 A of the Washoe County Department of Social Services Regulations for Child Care Facilities.

The Food Code excludes from its definition of “food establishment” baked goods served at a function, such as a religious or charitable organization’s bake sale. The Food Code also requires the consumer be informed that the baked goods are prepared in a kitchen that is not subject to regulation and inspection by the regulatory authority. Non-potentially hazardous baked goods, served from time to time at special events at child care facilities, pose little risk provided the parents are informed that the baked goods were prepared in a kitchen that is not subject to regulation and inspection by the health authority. Some children have food allergies and it is important that parents be given the option of electing whether or not to have their child consume these baked goods.
182.070 Food establishments at childcare facilities exempt from the food establishment construction standards.

Food establishments at child care facilities are exempt from the construction standards contained in the Regulations of the Washoe County District Board of Health Governing Food Establishments provided the food does not constitute a potential or actual hazard to the public health. The food does not constitute an actual or potential hazard to public health when all of the following requirements are met:

1. There must be a dedicated kitchen area that is completely separate from the diaper changing and restroom areas, with a barrier provided that is sufficient to restrict children from entering the food preparation area unattended.

2. A hand washing sink is present in the kitchen area that has potable hot and cold running water, which is used exclusively for hand washing.

3. An eight inch (8") splashguard is present at the janitorial sink when the janitorial sink is within eighteen (18") of any open food zones, such as a food preparation table, or a utensil washing station.

4. A mechanical refrigeration unit is available for potentially hazardous foods, which is capable of holding potentially hazardous food at or below 41° F.

5. All equipment, walls, and floors must be smooth, easily cleanable and in good repair.

6. The childcare facility provides a written menu of the food items it serves.

7. The childcare facility limits its menu to the following:

A. Potentially hazardous food that is commercially prepared and precooked; or pasteurized.
B. Whole fruits and vegetables.
C. Cut, or sliced fruits and vegetables, except for melons, leafy greens and tomatoes.
D. Baked non-potentially hazardous foods, such as brownies, cookies, and cakes (containing non-potentially hazardous fillings and frostings).
E. Nuts.
F. Dry grain products, including bread, crackers and dry cereals.
G. Milk added to dry cereals.
H. Non-potentially hazardous snack foods and juices.
I. Sandwiches made from either non-potentially hazardous food products or from potentially hazardous food that is commercially prepared and precooked; or pasteurized.
J. Powdered mixes, which are non-potentially hazardous when added to water.
K. Other food items, which are prepared as part of a food teaching project, provided:

1. A Washoe County Health District Certified Food Protection Manager is present at all times the food teaching project is occurring, and;
2. The teaching project includes a written food safety plan, which incorporates hygiene, temperature, sanitizing, and chemical storage requirements.

8. Any assembling or reheating of potentially hazardous food that is commercially prepared and precooked; or pasteurized, must be completed within four (4) hours of serving.

9. Cooking foods, such as raw meat, raw poultry, raw fish, raw vegetables, and raw grain products, is prohibited.

10. Cooling down potentially hazardous food items for storage and later service is prohibited.

11. A childcare facility that elects to use reusable utensils must either comply with the food establishment construction standards for washing, rinsing, and sanitizing these reusable utensils or use one of the following methods:

A. Mechanical Washing. The mechanical washing of utensils, when using equipment that does not comply with the food establishment construction standards, must be done as follows:

1. The utensils are placed in a household dishwashing machines, located in a dedicated kitchen area, that has a sanitizing wash or rinse cycle and a thermostat that senses a temperature of 150 degrees F or higher before the machine advances to the next step in its cycle, and;
2. The manufacturers instructions for use are followed, and;
3. A waste disposal unit or garbage receptacle shall be present for the scrapping of food debris into, and;
4. Dishwashers must have an air gap fitting, and;
5. All re-usable utensils must be completely washed rinsed and sanitized after each use and before the end of the day.

B. Manual Washing. Manual washing, when using equipment that does not comply with the food establishment construction standards must be accomplished as follows:

1. A waste disposal unit or garbage receptacle shall be present for the scraping of food debris into.
2. Hot and cold potable running water is available from a sink other than a hand sink or janitorial sink, and;
3. Three easily cleanable containers and/or sinks, made of either food grade plastic, stainless steel, or porcelain, of a size that can completely immerse the largest reusable utensils, are available and;
4. These containers and/or sinks must be located adjacent to each other in a dedicated kitchen area, and;
5. There is sufficient room, adjacent to the these three containers and/or sinks, to allow proper handling of soiled utensils and sufficient room for washed utensils to be drained and air dried and;
6. All utensils must be washed, rinsed, sanitized and air dried, after each use and before the end of the day, and;
7. All containers and/or sinks used must be washed, rinsed, and sanitized prior to use.

C. Combination of Mechanical Washing and Manual Sanitizing. A household dishwasher may be used for the washing and rinsing of utensils, followed by a sanitization rinse in a separate sink, under the following conditions:

1. The utensils are placed in a household dishwashing machine located in a dedicated kitchen area, and;
2. The manufacturer's instructions for use are followed, and;
3. A waste disposal unit or garbage receptacle shall be present for the scraping of food debris into, and;
4. The dishwasher must have an air gap fitting, and;
5. Hot and cold potable running water is available from a sink other than a hand sink or janitorial sink, and;
6. This sink is used for the sanitization rinse, and;
7. This sink is either a porcelain or stainless steel sink, and;
8. This sink must be in a dedicated kitchen area, and;
9. This sink must be of a size that can completely immerse the largest reusable utensils in a sanitization rinse, and;
10. There is sufficient room for washed utensils to be drained and air dried after a sanitization rinse in this sink and;
11. All reusable utensils must be washed, rinsed, sanitized and air dried, after each use and before the end of the day, and;
12. The sink used for the sanitization rinse must be washed, rinsed, and sanitized prior to use.

AUTHORITY: NRS 446.941 Inapplicability of certain regulations to child care facilities with limited menus.

1. Any regulation adopted by the State Board of Health or a local board of health pursuant to NRS 446.940 that establishes a standard for the construction of a food establishment or the equipment required to be present in a food establishment does not apply to any child care facility that limits its menu to:
(a) Food that does not constitute a potential or actual hazard to the public health; and
(b) Potentially hazardous food that has been:
   (1) Commercially prepared and precooked; or
   (2) Pasteurized,
regardless of whether the child care facility includes a kindergarten.
2. As used in this section:
   (a) "Child care facility" includes:
       (1) A child care facility licensed pursuant to chapter 437A of NRS; or
       (2) A child care facility licensed by a city or county.
   (b) "Kindergarten" means a program of education for children who are 5 and 6 years of age which is:
       (1) Licensed to operate as such pursuant to chapter 294 of NRS or which is exempt from licensure pursuant to NRS 394.211; and
       (2) Located on the premises of a child care facility.
(Added to NRS by 2003, 594; A 2009, 1013)

COMMENT: This proposed regulatory section lists what types of foods can be served at a child care facility, which falls under the statutory exemption to the food establishment construction requirements. Food establishments that are exempt from the construction requirements must still comply with all other food safety standards contained in NRS Chapter 446 and the Regulations of the Washoe County District Board of Health Governing Food Establishments. In order to meet the construction requirement exemption the food must not constitute a potential or actual hazard to the public health. Therefore, certain minimal construction requirements must be met to ensure the food, under the food establishment statutory construction exemption, is safe to consume.

Childcare facilities, which wish to provide a nutritious alternative to prepackaged snacks, have found that food establishment construction standards limit their ability to provide nutritious food items to children. For example, the cutting of fruits and vegetables with reusable knives has been prohibited in those childcare facilities that do not have an NSF approved three compartment dual drain board sink or an NSF approved dishwasher. However, while NRS section 446.941 allows an exemption for childcare facilities from the food establishment construction standards, proper washing, rinsing, sanitizing and air drying of reusable dirty utensils is essential to safeguard the children’s health. This proposed regulation is designed to ensure that those childcare facilities that fall under this exemption to the construction standards have an adequate ability to wash, rinse, sanitize and air dry reusable utensils. A child care facility must also have basic equipment available when serving food, such as an employee hand sink and a mechanical refrigeration unit if potentially hazardous food items are being stored.

An eight inch (8") splashguard must be present at the janitorial sink if the janitorial sink is within eighteen (18") of any open food zones, such as a food preparation table, or a utensil washing station. Source: Caring For Our Children, 3rd Edition, Standard 4.8.0.5, 2010; retrieved at, http://nrekids.org/CFOC3/index.html.

Household dishwashing machines that have sanitizing wash or rinse cycles and a thermostat that senses a temperature of 150 degrees F or higher before the machine advances to the next step in its cycle can effectively wash and sanitize dishes and utensils. These household dishwashers are capable of producing the cumulative heat factor to meet the NSF time-temperature standard for commercial, spray-type dishwashing machines. Source: Caring for Our Children; Third Edition, Standard 4.9.0.11.

Manual washing of utensils using three containers of water, for washing, rinsing and sanitizing, is also allowed. However, hot and cold potable running water must be available from a sink other than a hand sink or janitorial sink.

A combination of mechanical and manual washing is also allowed for utensils. A household dishwasher can wash and rinse the utensils. However, unless the household dishwasher has a sanitizing wash or rinse cycle and a thermostat that senses a temperature of 150 degrees F or higher before advancing to the next
step in the cycle, a sanitization sink is necessary. A sanitization sink, other than a handwashing sink or janitorial sink, may be used for the sanitization rinse.

The appropriate City Building Department should be contacted to determine if a grease interceptor is required and whether or not a waiver of this requirement will be allowed at a child care facility due to the limited number of utensils being washed and the small amount of grease being generated. Grease interceptors can make it economically prohibitive for a child care facility to prepare food that requires utensil washing. Local plumbing and building codes must also be followed since the exemption from the food construction requirements only applies to exemptions from the construction requirements contained in the Regulations of the Washoe County District Board of Health Governing Food Establishments.

182.080  CERTIFIED FOOD PROTECTION MANAGER REQUIREMENTS
WHEN CUTTING FRUITS AND VEGETABLES

1. A Certified Food Protection Manager is not required when cutting fruits and vegetables at a child care facility unless melons, leafy greens or tomatoes are being cut.

Comment: The Regulations of the Washoe County District Board of Health Governing Food Establishments ("food safety regulations") has set forth risk levels for food establishments. These risk levels range from a Risk level I to Risk Level V food establishments. Risk level I food establishments present an extremely low relative risk of causing a foodborne illness based upon few or no food handling operations typically implicated in food borne illness outbreaks; therefore, Risk Level I food establishments do not require the presence of a Certified Food Protection Manager ("CFPM"). While Risk Level I food establishments do not require a CFPM, Risk Level I food establishments are required to have a designated person in charge that is present at the food establishment during all hours of operation.

Risk Level I food establishments allow limited preparation of non-potentially hazardous foods. Cut or sliced non-potentially hazardous fruits and vegetables fall under this category. When cutting melons, leafy greens or tomatoes a Certified Food Protection Manager is required because these plant foods are potentially hazardous foods (time/temperature control for safety food). See Section 1-201.10, definition of Potentially Hazardous Food (Time/ Temperature Control for Safety Food), 2009 Food Code.
I, ______________________, acknowledge that I have received and reviewed the Imagination Station Learning Center Kitchen Policies and Procedures. I agree to follow this practice and understand that disciplinary actions will be enforced for violation of these policies and procedures.

Signed: ______________________

Date: ______________________