

# Child Care Center HEALTH POLICY

Child Care Center Name: Sarodgini Children`s Academy

Director: Olga Gelfon

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City, State, & Zip: Bellevue, WA 98004

Telephone: 425-564-0375

Cross Street: 116th Ave NE

Email: sarodgini@gmail.com Website: Sarodgini.com

Hours of operation: 8 AM- 6PM

Ages served: 1-6 years old

## Emergency telephone numbers:

Fire/Police/Ambulance: **911**

C.P.S.: **1-800-609-8764**

Poison Center: **1-800-222-1222**

Animal Control: 1-888-989-8979

## Other important telephone numbers:

Public Health Nurse Consultant: [Click here to enter text.](#) phone: [Click here to enter text.](#)

Public Health Nutrition Consultant: [Click here to enter text.](#) phone: [Click here to enter text.](#)

DEL Licensor: Janelle Easol phone: 425-590-3100

Communicable Disease/Immunization Hotline (Recorded Information): (206) 296-4949

Communicable Disease Report Line: (206) 296-4774

Out-of-Area Emergency Contact: Smirnova Lidia +7495-443-3200



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## CHILD CARE HEALTH PROGRAM CONTACT INFORMATION

CHILD CARE HEALTH PROGRAM  
401 FIFTH AVENUE, SUITE 1000  
SEATTLE, WA 98104  
TELEPHONE (206) 263-8262  
FAX (206) 205-6236

WEBSITE [www.kingcounty.gov/health/childcare](http://www.kingcounty.gov/health/childcare)



## PURPOSE AND USE OF HEALTH POLICY

This health policy is a description of **our** health and safety practices.

Our policy was prepared by Olga Gelfon

Staff will be oriented to our health policy by [Click here to enter text.](#) (*who*), upon hiring and whenever there are changes to policies and procedures.

Our policy is accessible to staff and parents and is located [Click here to enter text.](#) (*recommended for staff: copy in each classroom*).

*Please note: Changes to health policy must be approved by a health professional (as per WAC).*

This health policy does not replace these additional policies required by WAC:

1. *Pesticide Policy*
2. *Blood borne Pathogen Policy*
3. *Behavior Policy*
4. *Disaster Policy*
5. *Animal Policy and/or Fish Policy (if applicable)*



## PROCEDURES FOR INJURIES AND MEDICAL EMERGENCIES

1. Child is assessed and appropriate supplies are obtained.
2. If further information is needed, staff trained in first aid will refer to the First Aid Guide located in every first aid kit.
3. First aid is administered. Non-porous gloves (nitrile, vinyl or latex\*) are used if blood is present. If injury/medical emergency is life-threatening, one staff person stays with the injured/ill child and administers appropriate first aid, while another staff person calls 911. If only one staff member is present, person assesses for breathing and circulation, administers CPR for one minute if necessary, and then calls 911.
4. Staff call parent/guardian or designated emergency contact if necessary. For major injuries/medical emergencies, a staff person stays with the injured/ill child until a parent/guardian or emergency contact arrives, including during transport to a hospital.
5. Staff record the injury/medical emergency on an "Accident/Incident Report" form. The report includes:
  - Date, time, place and cause of the injury/medical emergency (if known),
  - Treatment provided,
  - Name(s) of staff providing treatment, and
  - Persons contacted.A copy is given to the parent/guardian the same day and a copy is placed in the child's file. For major injuries/medical emergencies, parent/guardian signs for receipt of the report and a copy is sent to the licensor.
6. The child care licensor is called immediately for serious injuries/incidents which require medical attention.
7. An injury is also recorded on the Injury Log. The entry will include the child's name, staff involved, and a brief description of incident. We maintain confidentiality of this log.

*\*Please note: Use of latex gloves over time may lead to latex allergy. Latex-free gloves are preferred. If using latex gloves, consider selecting reduced-powder or powder-free low-protein/hypo-allergenic gloves. Hands should always be washed after gloves are removed.*



## FIRST AID

At least one staff person with current training in Cardio-Pulmonary Resuscitation (CPR) and First Aid is present with each group or classroom **at all times**. Training includes: instruction, demonstration of skills, and test or assessment. Documentation of staff training is kept in personnel files.

Our first aid kits are inaccessible to children and located in each “Grab n’ Go” bag, in each classroom, as well as in the Director’s office.

First aid kits are identified by a First Aid Sign.

### Each of our first aid kits contains all of the following items:

- ◆ First aid guide
- ◆ Sterile gauze pads (different sizes)
- ◆ Small scissors
- ◆ Adhesive tape
- ◆ Band-Aids (different sizes)
- ◆ Roller bandages (gauze)
- ◆ Large triangular bandage
- ◆ Gloves (nitrile, vinyl, or latex)
- ◆ Tweezers for surface splinters
- ◆ Syrup of Ipecac
- ◆ CPR mouth barrier

***\*Syrup of Ipecac is administered only after calling Poison Control 1-800-222-1222.***

Our first aid kits do not contain medications, medicated wipes, or medical treatments/equipment which would require written permission from parent/guardian or special training to administer.

### Travel First Aid Kit(s)

A fully stocked first aid kit is taken on all field trips and playground trips and is kept in each vehicle used to transport children. These travel first aid kits **also** contain:

- ◆ Liquid soap and paper towels
- ◆ Water
- ◆ Chemical ice (non-toxic) for injuries
- ◆ Cell phone or walkie-talkies
- ◆ Copies of completed ‘consent for emergency treatment’ & ‘emergency contact’ forms

All first aid kits are checked and restocked monthly or sooner if necessary. The First Aid Kit checklist is used for documentation and is kept in each first aid kit.

**\*\*“First Aid Kit Checklist” is available at**

<http://www.kingcounty.gov/healthservices/health/child/childcare/injuries.aspx>



## BLOOD/BODY FLUID CONTACT OR EXPOSURE

Even healthy people can spread infection through direct contact with body fluids. Body fluids include blood, urine, stool (feces), drool (saliva), vomit, drainage from sores/rashes (pus), etc. All body fluids may be infected with contagious disease. **Non-porous gloves are always used when blood or wound drainage is present.** To limit risk associated with potentially infectious blood/body fluids, the following precautions are always taken:

1. Any open cuts or sores on children or staff are kept covered.
2. Whenever a child or staff comes into contact with any body fluids, the exposed area is washed immediately with soap and warm water, rinsed, and dried with paper towels.
3. All surfaces in contact with body fluids are cleaned immediately with detergent and water, rinsed, and sanitized with an agent such as bleach in the concentration used for disinfecting body fluids: refer to “Guidelines for Mixing Bleach”,
4. Gloves and paper towels or other material used to wipe up body fluids are put in a plastic bag, tied closed, and placed in a covered waste container. All items used to clean-up body fluids are washed with detergent, rinsed, and soaked in a disinfecting solution for at least 2 minutes and air dried. Refer to “Guidelines for Mixing Bleach”.
5. A child’s clothing soiled with body fluids is put into a plastic bag and sent home with the child’s parent/guardian. A change of clothing is available for children in care, as well as for staff.
6. Hands are always washed after handling soiled laundry or equipment, and after removing gloves.

### Blood Contact or Exposure

When a staff person or child comes into contact with blood (e.g. staff provides first aid for a child who is bleeding) or is exposed to blood (e.g. blood from one person enters the cut or mucous membrane of another person), the staff person informs the Director immediately.

When staff report blood contact or exposure, we follow current guidelines set by Washington Industrial Safety and Health Act (WISHA), as outlined in our “Blood-borne Pathogen Exposure Control Plan” - *template available*

<http://www.kingcounty.gov/healthservices/health/child/childcare/communicable.aspx>

We review the BBP Exposure Control Plan annually with our staff *and* document this review.



## INJURY PREVENTION

1. Proper supervision is maintained at all times, both indoors and outdoors. Staff will position themselves to observe the entire play area.
2. Staff will review their rooms and outdoor play areas daily for safety hazards and remove any broken/damaged equipment.

*Hazards include, but are not limited to:*

- *Security issues (unsecured doors, inadequate supervision, etc.)*
- *General safety hazards (broken toys & equipment, standing water, chokeable & sharp objects, etc.)*
- *Strangulation hazards*
- *Trip/fall hazards (rugs, cords, etc.)*
- *Poisoning hazards (plants, chemicals, etc.)*
- *Burn hazards (hot coffee in child-accessible areas, unanchored or too-hot crock pots, etc.)*

3. The playground is inspected daily for broken equipment, environmental hazards, garbage, animal contamination, and required depth of cushion material under and around equipment by [Click here to enter text.](#) (assigned person). It is free from entrapments, entanglements, and protrusions.
4. Toys are age appropriate, safe (lead and toxin free), and in good repair. Broken toys are discarded. Mirrors are shatterproof.
5. Rooms with children under 3 years old are free of push pins, thumbtacks, and staples.
6. Cords from window blinds/treatments are inaccessible to children.  
*(Many infants and young children have died from strangling in window cords. The Consumer Product Safety Commission recommends cordless window treatments. See the Window Covering Safety Council's website, [www.windowcoverings.org](http://www.windowcoverings.org), for more information.)*
7. Staff does not step over gates or other barriers while carrying infants or children.
8. Hazards are reported immediately to the Director. The Director will insure that they are removed, made inaccessible or repaired immediately to prevent injury.
9. The Injury Log is monitored monthly by the Director to identify accident trends and implement a plan of correction. "Injury Log" is available at:  
<http://www.kingcounty.gov/healthservices/health/child/childcare/injuries.aspx>
10. Children will wear helmets when using riding equipment. Helmets will be removed prior to other play.
11. Recalled items will be removed from the site immediately. Our center routinely receives updates on recalled items and other safety hazards on the Consumer Products Safety Commission website: <http://www.cpsc.gov/>





## POLICY AND PROCEDURE FOR EXCLUDING ILL CHILDREN

Children with any of the following symptoms are not permitted to remain in care:

1. **Fever** of at least 37C ° as read under arm (axillary temp.) using a digital thermometer **accompanied by** one or more of the following:
  - Diarrhea or vomiting
  - Earache
  - Headache
  - Signs of irritability or confusion
  - Sore throat
  - Rash
  - Fatigue that limits participation in daily activities
  - Irritability, lethargy, persistent crying, or difficulty breathing

***No rectal or ear temperatures are taken.***

*(Oral temperatures may be taken for preschool through school age children if single use covers are used over the thermometer. Glass thermometers contain mercury, a toxic substance, and are therefore not be used.)*

2. **Vomiting:** 2 or more occasions within the past 24 hours
3. **Diarrhea:** 3 or more watery stools within the past 24 hours or any bloody stool
4. **Rash** (especially with fever or itching)
5. **Eye discharge or conjunctivitis (pinkeye):** until clear or until 24 hours of antibiotic treatment
6. **Sick appearance, not feeling well, and/or not able to keep up with program activities**
7. **Open or oozing sores,** unless properly covered **and** 24 hours has passed since starting antibiotic treatment, if antibiotic treatment is necessary.
8. **Lice or scabies:**
  - Head lice: until no lice or nits are present.
  - Scabies: until after treatment



**Following exclusion, children are readmitted to the program when they no longer have any of the above symptoms and/or Public Health exclusion guidelines for child care are met.**

Children with any of the above symptoms/conditions are separated from the group and cared for in the office. Parent/guardian or emergency contact is notified to pick up child.

We notify parents and guardians when their children may have been exposed to a communicable disease or condition (other than the common cold) and provide them with information about that disease or condition. We notify parents and guardians of possible exposure by e-mail. *\*\*Communicable Disease Fact Sheets are available online at <http://www.kingcounty.gov/healthservices/health/child/childcare/communicable/letters.aspx>*

Individual child confidentiality is maintained.

In order to keep track of contagious illnesses (other than the common cold), an Illness Log is kept. Each entry includes the child's name, classroom, and type of illness. We maintain confidentiality of this log. *\*\*\*"Illness Log" template is available at [www.kingcounty.gov/health/childcare](http://www.kingcounty.gov/health/childcare)*

**Staff members follow the same exclusion criteria as children.**



## NOTIFIABLE CONDITIONS and COMMUNICABLE DISEASE REPORTING

Licensed childcare providers in Washington are required to notify Public Health when they learn that a child has been diagnosed with one of the communicable diseases listed below. **In addition, providers should also notify their Public Health Nurse when an unusual number of children and/or staff are ill (for example, >10% of children in a center, or most of the children in the toddler room), even if the disease is not on this list or has not yet been identified.**

To report any of the following conditions, call Public Health CD/EPI at (206) 296-4774.

Acquired immunodeficiency syndrome(AIDS)

**Animal Bites**

**Anthrax**

Arboviral disease (for example, West Nile virus)

**Botulism** (foodborne, wound, and infant)

Brucellosis

**Burkholder mallei and pseudomallei**

Campylobacteriosis

Chancroid

Chlamydia

**Cholera**

Cryptosporidiosis

Cyclosporiasis

**Diphtheria**

Diseases of suspected **bioterrorism origin**

Diseases of suspected **foodborne origin**

Diseases of suspected **waterborne origin**

**Domoic acid poisoning**

Enterohemorrhagic *E. coli*, (including *E. coli* O157:H7 infection)

Giardiasis

Gonorrhea

Granuloma inguinale

**Haemophilus influenzae invasive disease**

Hantavirus pulmonary syndrome

Hemolytic uremic syndrome

Hepatitis A, acute

Hepatitis B, acute

Hepatitis B, chronic

Hepatitis C, acute, or chronic

Hepatitis, unspecified (D, E)

HIV infection

Immunization reactions, (severe, adverse)

**Influenza, novel or untypable strain**

Legionellosis

Leptospirosis

Listeriosis

Lyme disease

Lymphogranuloma venereum

Malaria

**Measles**

**Meningococcal disease**

**Monkeypox**

Mumps

**Paralytic shellfish poisoning**

Pertussis

**Plague**

**Poliomyelitis**

Prion disease

Psittacosis

Q fever

**Rabies and Rabies Exposures**

**Rare diseases of public health significance**

**Relapsing fever**

**Rubella**

Salmonellosis

**SARS**

Sexually Transmitted Diseases (chancroid, gonorrhea, syphilis, genital herpes simplex, granuloma inguinale, lymphogranuloma venereum, *Chlamydia trachomatis*)

Shigellosis

**Smallpox**

Tetanus

Trichinosis

**Tuberculosis**

**Tularemia**

**Vaccinia transmission**

Vancomycin resistant *S. Aureus*

Typhus

Unexplained critical illness or death

Vibriosis

**Viral hemorrhagic fever**

**Yellow fever**

Yersiniosis

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Even though a disease may not require a report, you are encouraged to consult with a Child Care Health Program Public Health Nurse at (206) 263-8262 for information about childhood illness or disease prevention. More information about communicable diseases can be found at <http://www.kingcounty.gov/healthservices/health/communicable/diseases.aspx>



## IMMUNIZATIONS

To protect all children and staff, each child in our center has a completed and signed Certificate of Immunization Status (CIS) on site. The official CIS form or a copy of both sides of that form is required. (Other forms/printouts are not accepted in place of the CIS form.) The CIS form is returned to parent/guardian when the child leaves the program.

Immunization records are reviewed quarterly until the child is fully immunized by director Olga Gelfon .

Children are required to have the following immunizations:

DTaP (Diphtheria, Tetanus, Pertussis)

IPV (Polio)

MMR (Measles, Mumps, Rubella)

Hepatitis B

HIB (Haemophilus influenzae type b) *until age 5*

Varicella (Chicken Pox) or Health Care Provider verification of disease

PCV (Pneumococcal bacteria) *until age 5 (as of 7/1/09)*

If a parent or guardian chooses to exempt their child from immunization requirements, they must complete and sign the Certificate of Exemption Form.

If the exemption is for medical, religious, or personal/philosophical reason the child's health care provider (MD, DO, ND, PA, ARNP) must also sign the Certificate of Exemption form or provide a signed letter verifying that the parent or guardian received information on the benefits and risks of immunizations.

If the exemption is for membership in a religious body or church that does not allow medical treatment then the parent or guardian must provide the name of this church or body. It is not necessary to obtain a health care provider's signature.

**A current list of exempted children is maintained at all times.**

Children who are not immunized may not be accepted for care during an outbreak of a vaccine-preventable disease. This is for the protection of the unimmunized child and to reduce the spread of the disease. This determination will be made by Public Health's Communicable Disease and Epidemiology division.

*Current immunization information and schedules are available at:*

<http://www.doh.wa.gov/CommunityandEnvironment/Schools/Immunization/VaccineRequirements>



## MEDICATION POLICY

- We do practice non medication policy in our facility.

## HEALTH RECORDS

Each child's health record will contain:

- Health, developmental, nutrition, and dental histories
- Date of last physical exam
- Name and phone number of health care provider and dentist
- Allergy information and food intolerances
- Individualized care plan for child with special health care needs (medical, physical, developmental or behavioral)

*Note: In order to provide consistent, appropriate, and safe care, a copy of the plan should also be available in child's classroom.*

- List of current medications
- Current "Certificate of Immunization Status" (CIS) form
- Consent for emergency care
- Preferred hospital
- Any assistive devices used (e.g., glasses, hearing aids, braces)

The above information will be updated annually or sooner for any changes.



## CHILDREN WITH SPECIAL NEEDS

Our center is committed to meeting the needs of all children. This includes children with special health care needs such as asthma and allergies, as well as children with emotional or behavior issues or chronic illness and disability. Inclusion of children with special needs enriches the child care experience and all staff, families, and children benefit.

1. Confidentiality is assured with all families and staff in our program.
2. All families will be treated with dignity and with respect for their individual needs and/or differences.
3. Children with special needs will be accepted into our program under the guidelines of the Americans with Disabilities Act (ADA).
4. Children with special needs will be given the opportunity to participate in the program to the fullest extent possible. To accomplish this, we may consult with our public health nurse consultant and other agencies/organizations as needed.
5. An individual plan of care is developed for each child with a special health care need. The plan of care includes information and instructions for
  - Daily care
  - Potential emergency situations
  - Care during and after a disaster

Completed plans are requested from health care provider annually or more often as needed for changes.

6. Children with special needs are not present without an individual plan of care on site.
7. All staff receives general training on working with children with special needs and updated training on specific special needs that are encountered in their classrooms.
8. Teachers, cooks, and other staff will be oriented to any special needs or diet restrictions by the Director.

The "CARE PLAN TRACKING FORM" is available at [www.kingcounty.gov/health/childcare](http://www.kingcounty.gov/health/childcare)



## HANDWASHING

**Liquid soap, warm water** (between 85° and 120° F), **and paper towels or single-use cloth towels are available for staff and children at all sinks, at all times.**

All **staff** wash hands with soap and water:

- (a) Upon arrival at the site and when leaving at the end of the day
- (b) Before and after handling foods, cooking activities, eating or serving food
- (c) After toileting self or children
- (d) Before, during (with wet wipe - this step only), and after diaper changing
- (e) After handling or coming in contact with body fluids such as mucus, blood, saliva, or urine
- (f) Before and after giving medication
- (g) After attending to an ill child
- (h) After smoking
- (i) After being outdoors
- (j) After feeding, cleaning, or touching pets/animals
- (k) After giving first aid

**Children** are assisted or supervised in handwashing:

- (a) Upon arrival at the site and when leaving at the end of the day
- (b) Before and after meals and snacks or cooking activities (in handwashing, not in food prep sink)
- (c) After toileting or diapering
- (d) After handling or coming in contact with body fluids such as mucus, blood, saliva or urine
- (e) After outdoor play
- (f) After touching animals
- (g) Before and after water table play



## Handwashing Procedure

The following handwashing procedure is followed:

1. Turn on water and adjust temperature.
2. Wet hands and apply a liberal amount of liquid soap.
3. Rub hands in a wringing motion from wrists to fingertips for a period of not less than 20 seconds.
4. Rinse hands thoroughly.
5. Dry hands using an individual paper towel.
6. Use hand-drying towel to turn off water faucet(s) and open any door knob/latch before discarding.
7. Apply lotion, if desired, to protect the integrity of skin.

**Handwashing procedures are posted at each sink used for handwashing.**





## CLEANING, SANITIZING, DISINFECTING AND LAUNDERING

Cleaning, rinsing, and sanitizing are required on most surfaces in child care facilities, including tables, counters, toys, diaper changing areas, etc. This 3-step method helps maintain a more sanitary child care environment and healthier children and staff.

1. **Cleaning** removes a large portion of germs, along with organic materials - food, saliva, dirt, etc. – which decrease the effectiveness of disinfectants.
2. **Rinsing** further removes the above, along with any excess detergent/soap.
3. **Sanitizing/disinfecting** kills the vast majority of remaining germs.

### Definitions:

- Sanitizers are used to reduce germs from surfaces but not totally get rid of them. Sanitizers reduce the germs from surfaces to levels that are considered safe.
- Disinfectants are chemical products that destroy or inactivate germs and prevent them from growing. Disinfectants are regulated by the U.S. Environmental Protection Agency (EPA).

### Storage:

Our cleaning and sanitizing supplies are stored in a safe manner: at the big storage and at the storage at the office .

All such chemicals are:

1. Inaccessible to children,
2. In their original container,
3. Separate from food and food areas (not above food areas),
4. In a place which is ventilated to the outside,
5. Kept apart from other incompatible chemicals  
(e.g., bleach and ammonia create a toxic gas when mixed), **and** in a secured cabinet, to avoid a potential chemical spill in an earthquake

### 3 Step Method:

#### Clean

Spray with a dilution of a few drops of liquid dish detergent and water, then wipe surface with a *paper towel*.

#### Rinse

*Spray with clear water and wipe with a paper towel.*

#### Sanitize/disinfect

Spray with a dilution of *bleach and water* (see table), leave on surface for a minimum of 2- minutes or allow to air dry.

**Bleach solutions are prepared using “Guidelines for Mixing Bleach”**

**Note: Use only plain unscented bleach.**

### Guidelines for Mixing Bleach

**FIRST:** Check the label on your bottle of bleach for the sodium hypochlorite concentration, for example: 8.25%, 5.25 -6% or 2.75%

**NEXT:** Find the correct bleach concentration on the chart below.



## Guidelines for Mixing Bleach

### Bleach Concentration of 8.25%

Solution for disinfecting	Amount of Bleach	Amount of Water	Contact time
Body fluids, General Areas, Bathrooms and Diapering	1 ½ teaspoons	1 Quart	2 minutes
	2 Tablespoons	1 Gallon	

### Bleach Concentration of 5.25% - 6.25%

Solution for disinfecting	Amount of Bleach	Amount of Water	Contact time
Body fluids, General Areas, Bathrooms and Diapering	2 ¼ teaspoons	1 Quart	2 minutes
	3 Tablespoons	1 Gallon	

### Bleach Concentration of 2.75%

Solution for disinfecting	Amount of Bleach	Amount of Water	Contact time
Body fluids, General Areas, Bathrooms and Diapering	1 ½ Tablespoons	1 Quart	2 minutes
	1/3 Cup <i>plus</i> 1 Tablespoon	1 Gallon	

### Sanitizing with 8.25 %, 5.25%-6.25% or 2.75%

Solution for sanitizing in Classrooms, Kitchen and Food surfaces	Amount of Bleach	Amount of Water	Contact time
<b>8.25%</b>	1/4 teaspoon	1 quart	2 minutes
	1 teaspoon	1 gallon	2 minutes
<b>5.25-6.25%</b>	½ teaspoon	1 quart	2 minutes
	2 teaspoons	1 gallon	2 minutes
<b>2.75%</b>	1 teaspoon	1 quart	2 minutes
	1 Tablespoon	1 gallon	2 minutes

(Adapted from WA DOH Guidelines for Mixing Bleach Solutions, 9/2014)



To avoid cross-contamination 2 sets of spray bottles are used. One set for disinfecting and one set for sanitizing areas.

- Bleach solution is applied to surfaces that have been cleaned and rinsed.
- Bleach solution is allowed to remain on surface for at least 2 minutes or air dry.
- Bleach solutions are made up daily by teacher assistant , using measuring equipment. For those staff handling full-strength bleach, we supply protective gear, including gloves and eye protection, as per manufacturer's instructions in accordance with WISHA.
- Bleach solutions are prepared at the restroom.

*3-Step Cleaning poster and Bleach labels will be available on the website in the near future.*

## **Cleaning, Sanitizing & Disinfecting Specific Areas and Items**

### **Bathrooms**

- Sinks and counters are cleaned, rinsed, and disinfected daily or more often if necessary.
- Toilets are cleaned, rinsed, and disinfected daily or more often if necessary. Toilet seats are monitored and kept sanitary throughout the day.

### **Cribs, cots, and mats**

- Cribs, cots, and mats are washed, rinsed, and disinfected weekly, before use by a different child, after a child has been ill, **and** as needed.

### **Door handles**

- Door handles are cleaned, rinsed, and disinfected daily, or more often when children or staff members are ill.

### **Drinking Fountains**

- Drinking fountains are cleaned, rinsed, and disinfected daily or as needed.

### **Floors**

- Solid-surface floors are swept, washed, rinsed, and disinfected daily. Disinfectant is not used when children are present.
- Carpets and rugs in all areas are vacuumed daily and professionally steam-cleaned every 3 months (every 1 month in infant room) or as necessary. Carpets are not vacuumed when children are present (*due to noise and dust*).



### **Furniture**

- Upholstered furniture is vacuumed daily and professionally steam-cleaned every six months or as necessary.
- Painted furniture is kept free of paint chips. No bare wood is exposed; paint is touched up as necessary. *(Bare wood cannot be adequately cleaned and sanitized.)*

### **Garbage**

- Garbage cans are lined with disposable bags and are emptied when full.
- Diaper cans are additionally emptied when odor is present in classroom.
- Outside surfaces of garbage cans are cleaned, rinsed, and disinfected daily. Inside surfaces of garbage cans are cleaned, rinsed, and disinfected as needed.

*(Diaper and food-waste cans must have tight-fitting lids and be hands-free. Garbage cans for paper towels must be hands-free).*

### **Infant Equipment**

- Infant saucers, seats, and swings are cleaned, sanitized and laundered daily and as needed.

### **Kitchen**

- Kitchen counters and sinks are cleaned, rinsed, and sanitized before and after preparing food.
- Equipment (such as blenders, can openers, and cutting boards) is washed, rinsed, and sanitized after each use.

### **Laundry**

- Cloths used for cleaning or rinsing are laundered after each use.
- Bibs and burp cloths are laundered after each use.
- Child care laundry is done on site or by a commercial service (it is not washed in a private home).
- Laundry is washed at the hottest setting with bleach added during rinse cycle (measured amount as per manufacturer's instructions).

### **Mops**

- Mops are cleaned, rinsed, and disinfected in a utility sink, then air dried in an area with ventilation to the outside and inaccessible to children.

### **Tables and high chairs**

- Tables and high chair trays are cleaned, rinsed, and sanitized before and after snacks or meals.
- High chairs are cleaned, rinsed, and sanitized daily and as necessary.

### **Toys**

- **Only washable toys are used.**
- Mouthed toys are placed in a plastic "mouthed toy" container after use by each child. Mouthed toys are then cleaned, rinsed, and sanitized before reuse.
- Cloth toys and dress-up clothes are washed weekly (or as necessary) with hot water.



- Other toys are washed, rinsed, and sanitized weekly (and as necessary) as described above for “mouthed toys.”

### **Water Tables**

- Water tables are emptied and cleaned, rinsed, and sanitized after each use, and as necessary.
  - Children wash hands before and after water table play.
- 
- ◆ **General cleaning of the entire facility is done weekly.**
  - ◆ **There are no strong odors of cleaning products in our facility.**
  - ◆ **Air fresheners and room deodorizers are not used.**



## SOCIAL-EMOTIONAL-DEVELOPMENTAL CARE

Establishing positive relationships with children and their families is extremely important. All of us learn best when we are supported and understood and have positive connections to our teachers. Childcare professionals must role model the social – emotional behavior they want to see develop in their students. Children come from many different kinds of families and from many different experiences. Some children come to you compromised by a variety of stressors; some children may have even been deprived of the relationships they needed to thrive. Other children have the benefit of adequate resources. Regardless of what children bring to your class they all must have your warmth and attention.

- \* Always address children with respect and a calm voice.
- \* See yourself as a learning partner not a power figure.
- \* Allow children to have a voice in solutions to their problems.

### Program and Environment

- \* Classrooms have developmentally appropriate and interesting curriculum that reflects the culture of all the children served.
- \* Opportunities are provided for choice and curricula that enhance the development of self-control and social skills.
- \* Teachers provide children with the comforts of routine and structure that are flexible so as to meet the needs of a wide range of children.
- \* Teachers work to establish a respectful, warm and nurturing relationship with each child in the classroom, parents and colleagues.
- \* Teachers spend time at floor/eye level with the children.
- \* Voices are calm.
- \* A problem solving approach is used with everyone.
- \* Children are comforted when they feel unhappy.
- \* Discipline is seen as an opportunity to teach children self-control and skill building.



- \* Behavior policies focus on problem solving with all concerned parties, rather than listing negative behaviors to be punished by disenrollment.
- \* When a child has behavioral/social/emotional difficulties, outside resources will be accessed and a plan made to support the child.
- \* Should the program decide they cannot meet the needs of a child, outside resources will be used to help the parent find services and placement that meet the child's needs.

*The "Behavior Handbook" is available at:*

<http://www.kingcounty.gov/healthservices/health/child/childcare/behavior.aspx>



## INFANT CARE

We do not have infants in our center

## TODDLER SOLID FOODS

1. Cups and spoons are encouraged at mealtime by 6 months of age.
2. Chopped, soft table foods are encouraged after 8 months of age.
3. Children 12-23 months are given whole milk, unless the child's parent/guardian **and** health care provider have requested low-fat milk or a non-dairy milk substitute in writing. (*Low-fat diets for children under age 2 may affect brain development.*)
4. When parents provide food from home, it is labeled with the child's name and the date. Perishable foods are stored at or below 41° F.
5. Before food is prepared, preparation surfaces are cleaned, rinsed, and sanitized.
6. Staff wash their hands in the handwashing sink before preparing food. The food preparation sink is not used for handwashing or general cleaning.
7. Staff serve commercially packaged baby food from a dish, not from the container. Foods from opened containers are discarded or sent home at the end of the day.
8. Gloves are worn or utensils are used for direct contact with food. (*No bare hand contact with ready-to-eat food is allowed.*) Gloves used for food preparation are kept in food preparation area. Hands are washed prior to and after using gloves.
9. Children eat from plates and utensils. Food is not placed directly on table.
10. Children are not allowed to walk around with food or cups.
11. Teachers sit with infants and young children when eating and engage in positive social interaction.
12. Teachers are encouraged to eat the same foods the toddlers are served from the menu to model eating a variety of foods and demonstrate safe usage of eating utensils and eating behaviors.

*For allergies or special diets, see the NUTRITION section of this policy.*





## TODDLER AND PRE-SCHOOL NAPPING

1. Children 29 months of age or younger follow their individual sleep patterns.
2. Alternate quiet activities are provided for a child who is not napping (while others are doing so).
3. Rooms are kept light enough to allow for easy observation of sleeping children.
4. Mats are spaced a minimum of 30 inches apart. If space doesn't allow 30" spacing, place children head-to-toe as far apart as possible.
5. Mats are enclosed in washable covers. Children do not sleep on bare uncovered surfaces.



## DIAPERING

Children are **never** left unattended on the diaper-changing table. Safety belts are not used on the diaper changing table. *(They are neither washable nor safe.)* **The diaper changing table and area are used only for diapering.** Toys, pacifiers, papers, dishes, blankets, etc., are not placed on diapering surface or in the diapering area.

Diaper changing pads are replaced when they become worn or ripped. No tape is present on diaper changing pad. Diaper changing pads have a smooth, cleanable surface with no ridges, grooves or stitching.

The following diapering procedure is posted and followed at our center:

1. Wash Hands.
2. Gather necessary materials. If using bulk diaper ointment, put a dab of ointment on paper towel.
3. Put on disposable gloves, if desired.
4. Place child gently on table and remove diaper. *Do not leave child unattended.*
5. Dispose of diaper in hands-free container with cover *(foot pedal type)*.
6. Clean the child's diaper (peri-anal) area from front to back, using a clean, damp wipe for each stroke.
7. Wash hands. If wearing gloves, remove gloves and wash hands. Please note: A wet wipe or damp paper towel may be used for this handwashing only. *Do not leave child unattended.*
8. If parent/guardian has completed a medication authorization for diaper cream/ointment/lotion, put on gloves and apply to area. *(Please refer to the Medication section.)* Remove gloves.
9. Put on clean diaper (and protective cover, if cloth diaper used). Dress child.
10. **Wash child's hands** with soap and running water (or with a wet wipe for young infants).
11. Place child in a safe place. Do not touch toys, play equipment, etc. and return to the diaper area for step 12.
12. Clean diaper changing pad using the 3 Step Method (clean, rinse, disinfect) Refer to "Guidelines for Mixing Bleach". Allow the bleach solution to air dry or to remain on the surface for at least 2 minutes before drying with a paper towel.
13. **Wash Hands.**

*Please note: Even if gloves are used, all of the above handwashing must still be done.*



## Stand-Up Diapering for Older Children

We do stand-up diapering as appropriate.

Stand-up diaper changing takes place: in the bathroom or diapering area.

Diaper changing procedure is posted in stand-up diaper changing area. Stand-up diaper changing procedure is followed:

1. Wash hands.
2. Gather necessary supplies (diaper/pull-up/underpants, wipes, cleaner and disinfectant, paper towels, gloves, plastic bag).
3. Put on disposable gloves, if desired.
4. Coach children in pulling down pants and removing diaper/pull-up/underpants (and assist as needed).
5. Put soiled disposable diaper/pull-up in a covered, hands-free, plastic lined garbage can (or assist child in doing so).
6. Cloth diapers/underpants are put in a plastic bag and put into a covered hand-free, plastic lined container (individual for each child), then returned to the family at the end of the day.
7. Coach children in cleaning diaper area front to back using a clean, damp wipe for each stroke (and assist as needed).
8. Put soiled wipes in plastic bag (or assist child in doing so).
9. Remove gloves, if worn.
10. Wash hands (in sink or with wipe) and coach child in doing the same.
11. If a signed medication authorization indicates, apply topical cream/ointment/lotion using disposable gloves then remove gloves.
12. Coach children in putting on clean diaper/pull-up/underpants and clothing and washing hands (in bathroom/handwashing sink).
13. Close and put any bag of soiled clothing or underpants into child's cubby.
14. Use 3-step method on floor where change has occurred:
  - a. Clean with detergent and water.
  - b. Rinse with water.
  - c. *Disinfect* with bleach solution: refer to "Guidelines for Mixing Bleach" Allow the bleach solution to air dry or to remain on the surface for at least 2 minutes before drying with a paper towel.
15. Wash hands (in bathroom/hand-washing sink).



## TOILET TRAINING

Toilet training is a major milestone in a young child's life. Because children spend much of their day in child care, you may recognize signs that a child is ready to begin toilet training. As a provider, you can share your observations with the family and offer suggestions and emotional support. Working together with the family, you can help make toilet training a successful and positive experience for their child.

- ❖ Follow the same procedure in child care as in the home. Use the same words (pee-pee, poop, etc.), so the child does not become confused about what is required. Pretend play with a doll using the same vocabulary and talk through expectations.
- ❖ Develop a detailed written plan of communication between the child care program and the family. Keep daily records of successes and concerns to share with the family.
- ❖ Encourage the family to dress the child in easily removable clothing. Keep an extra set of clothing on hand for accidents.
- ❖ Develop routines that encourage toilet use. Watch for those non-verbal signs that suggest a child has to use the toilet. Suggest bathroom visits at set times of the day, before going out to play, after lunch, etc.
- ❖ Expect relapses and treat them matter-of-factly. Praise the child's successes, stay calm, and remember that this is a learning experience leading to independent behavior.
- ❖ The noise made by flushing a toilet may frighten some children. Try to flush after the child has left until they become accustomed to the noise.
- ❖ Take time to offer help to the child who may need assistance in wiping, etc.

**\*See the full "Toilet Training brochure" in the "Behavior Handbook" or <http://www.kingcounty.gov/healthservices/health/child/childcare/behavior.aspx>**



## FOOD SERVICE

We prepare meals and snacks at our center.

1. **Food handler permits** are required for staff that prepare full meals and are encouraged for all staff. An “in charge” person with a food handler permit is onsite during all hours of operation, to assure that all food safety steps are followed. Documentation is posted in staff files.
2. **Orientation and training** in safe food handling is given to all staff and documented.
3. **Ill staff or children** do not prepare or handle food. Food workers may not work with food if they have:
  - Diarrhea, vomiting or jaundice
  - Diagnosed infections that can be spread through food such as Salmonella, Shigella, E. coli or hepatitis A
  - Infected, uncovered wounds
  - Continual sneezing, coughing or runny nose
4. **Child care cooks** do not change diapers or clean toilets.
5. **Staff wash hands** with soap and warm running water prior to food preparation and service in a designated hand-washing sink – never in a food preparation sink.
6. **Gloves are worn or utensils are used** for direct contact with food. Wash hands before donning gloves and change gloves when you handle a new type of food (*No bare hand contact with ready-to-eat food is allowed.*) *Gloves must also be worn if the food preparation person is wearing fingernail polish or has artificial nails. We highly recommend that food service staff keep fingernails trimmed to a short length for easy cleaning. (Long fingernails are known to harbor bacteria).*
7. **Employees preparing food** shall keep their hair out of food by using some method of restraining hair. Hair restraints include hairnets, hats, barrettes, ponytail holders and tight braids.
8. **Refrigerators and freezers** have thermometers placed in the warmest section (usually the door). Thermometers stay at or below 41° F in the refrigerator and 10°F in the freezer. Temperature is logged daily.
9. **Microwave ovens**, if used to reheat food, are used with special care. Food is heated to 165 degrees, stirred during heating, and allowed to cool at least 2 minutes before serving. *Due to the additional staff time required, and potential for burns from “hot spots,” use of microwave ovens is not recommended.*
10. **Chemicals** and cleaning supplies are stored away from food and food preparation areas.



**11. Kitchen – cleaning and sanitizing:**

- Kitchen counters and sinks are cleaned, rinsed, and sanitized before and after preparing food.
- Equipment (such as blenders, can openers, and cutting boards) is washed, rinsed and sanitized after each use.

**12. Dishwashing** complies with safety practices:

- Hand dishwashing is done with three sinks or basins (wash, rinse, sanitize).
- Dishwashers have a high temperature sanitizing rinse (140° F residential or 160°F commercial) or chemical sanitizer.

**13. Cutting boards** are washed, rinsed, and sanitized between each use. No wooden cutting boards are used.

**14. Food prep sink** is not used for general purposes or post-toilet/post-diapering handwashing.

**15. Kitchen counters, sinks, and faucets** are washed, rinsed, and sanitized before food production.

**16. Tabletops** where children eat are washed, rinsed, and sanitized before and after every meal and snack.

**17. Thawing frozen food:** frozen food is thawed in the refrigerator 1-2 days before the food is on the menu, or under cold running water. *Food may be thawed during the cooking process IF the item weighs less than 3 pounds. If cooking frozen foods, plan for the extra time needed to cook the food to the proper temperature. Microwave ovens cannot be used for cooking meats, but may be used to cook vegetables.*

**18. Food is cooked to the correct internal temperature:**

Ground Beef 155° F

Fish 145° F

Pork 145° F

Poultry 165° F

**19. Holding hot food:** hot food is held at 135° F or above until served.

**20. Holding cold food:** food requiring refrigeration is held at 41°F or less.

**21. A digital thermometer** is used to test the temperature of foods as indicated above, and to ensure foods are served to children at a safe temperature.

**22. Cooling foods** is done by one of the following methods:

- Shallow Pan Method: Place food in shallow containers (metal pans are best) 2” deep or less, on the top shelf of the refrigerator. Leave uncovered and then either put the pan into the refrigerator immediately or into an ice bath or freezer (stirring occasionally).
- Size Reduction Method: Cut cooked meat into pieces no more than 4 inches thick.

Foods are covered once they have cooled to a temperature of 41° F or less.



23. **Leftover foods** (*foods that have been below 41° F or above 135° F and have not been served*) are cooled, covered, dated, and stored in the refrigerator or freezer. Leftover food is refrigerated immediately and is not allowed to cool on the counter.

24. **Reheating foods:** foods are reheated to at least 165° F in 30 minutes or less.

25.  We do not use catered foods at our center.

*Be sure to keep "back up" food available to serve, should the food arrive out of the proper temperature range. Good items to have on hand include tuna fish and baked beans.*

26. **Food substitutions**, due to allergies or special diets and authorized by a licensed health care provider, are provided within reason by the center.

27. When children are involved in cooking projects our center assures safety by:

- Closely supervising children,
- Ensuring all children and staff involved wash hands thoroughly,
- Planning developmentally-appropriate cooking activities (*e.g., no sharp knives*),
- Following all food safety guidelines.

28. Perishable items in sack lunches are refrigerated upon arrival at the center.

## NUTRITION

1. Menus are posted at least one week in advance and dated.
2. Menus follow the current CACFP Meal Pattern for meals and snacks.  
<http://childcareinfo.com/KnowledgeCenter/Government/State/WashingtonCACFP.aspx>
3. Menus do not repeat food combinations within a 2 week period.
4. Menus list specific types of fruits, vegetables, crackers etc.
5. Food is offered at intervals not less than 2 hours and not more than 3.5 hours apart.
6. Breakfast is made available to any child who arrives on the premises before school.



7.  Our site is open 9 hours or less; we provide
- two snacks and one meal
  - one snack and two meals
- Our site is open over 9 hours; we provide
- two snacks and tree meals
  - three snacks and one meal

The following meals and snacks are served by the center:

<u>Time</u>	<u>Meal/Snack</u>
<u>8:30</u>	<u>Breakfast</u>
<u>10:00</u>	<u>Snack</u>
<u>12:30</u>	<u>Lunch</u>
<u>3:30</u>	<u>Snack</u>
<u>5:00</u>	<u>Dinner</u>

8. Each snack or meal includes water or milk to drink.
9. Only whole milk is served to children.
10. We do not provide juice.
11. For children at the center for 1 or more hours a 2 component snack must be served.
12. A fruit or vegetable is served as part of the each meal.
13. Foods high in fat, added sugar and salt are limited.
14. Menus include hot and cold foods and vary in color, flavor and texture. (Food choices may need to be limited to items requiring no preparation in facilities without a food preparation area or where only a bathroom sink is available.)
15. Ethnic and cultural foods are incorporated into the menu.
16. Menus are followed. Necessary substitutions are noted on the permanent menu copy.
17. Permanent menu copies are kept on file for at least six months. *(USDA requires food menus to be kept for 3 years including the current year.)*





18. Families who provide sack lunches are notified in writing of the food requirements for mealtime. We have available food supplies to supplement food brought from home that **does not meet** the nutrition requirements.
19. Children have free access to drinking water throughout the day (individual disposable cups or single use glasses only).
20. Children with food allergies and medically-required special diets have diet prescriptions signed by a health care provider on file. Names of children and their specific food allergies are posted in the kitchen, and the area where food is eaten by the child. Confidentiality is maintained.
21. Children with severe and/or life threatening food allergies have a completed individual care plan signed by the parent and health care provider.
22. Diet modifications for food allergies, religious and/or cultural beliefs are accommodated and posted in the kitchen and eating area. All food substitutions are of equal nutrient value and are recorded on the menu or on an attached sheet of paper.

### **Mealtime Environment and Socialization**

1. Mealtime and snack environments are developmentally appropriate and support children's development of positive eating and nutritional habits.
  - Staff sit (and preferably eat) with children and have casual conversations with children during mealtimes.
  - Children are not coerced or forced to eat any food.
  - Children decide how much and which foods to choose to eat of the foods available.
  - Food is not used as a reward or punishment.
  - Foods are served family style to promote self-regulation.
  - Staff provide healthy nutritional role modeling (serving sizes of foods, appropriate mealtime behavior and socialization during mealtime).
2. Staff do not eat foods other than those the children eat (unless the children's lunches are brought from home).
3. Coffee, tea, pop and beverages other than water or those served to the children are not consumed by staff while children are in their care, in order to prevent scalding injuries and to role model healthy eat.

### **SWEET TREAT POLICY**



Dessert-like items should be low in fat and contribute important nutrients such as vitamin A and Vitamin C, minerals such as iron and calcium, and/or fiber. **Food brought from home is limited to store purchased, uncut fruit and vegetables or food pre-packaged in original manufacturer's containers.** Programs are responsible for reading food labels of items provided by parents to determine if the food is safe for children with food allergies to consume.

Examples include:

- Muffins or bread made with fruit or vegetables
- Puddings and custards
- Cobblers and pies made with lightly sweetened fruits
- Plain or vanilla yogurt
- Waffles or pancakes topped with crushed fruit
- Bars made with whole grains and seeds
- Cookies modified for fat and sugar content
- Plain cakes modified for fat and sugar content
- Frozen juice popsicles
- Vegetable juice
- Fruit salad with vanilla yogurt

Special “treats” for celebrations should be limited to no more than twice a month; this should be coordinated and monitored by the classroom teacher. Items that are health promoting should always be encouraged; information is available for parents with ideas for birthday, holiday or special occasions “treat”. Each delegate agency is responsible for providing this information to parents.

Cultural and ethnic food items that are considered dessert or special “treat” may be served to honor cultures represented in the program. Examples may include sticky rice and sweet rice such as banh bo, noodle-based dessert, lefse, flan, sweet potato pie (modified for fat and sugar), bean dessert items, sambusa or “mush-mush”. Recipes or directions from parents could be shared with food service staff who prepares the item. Use of non-food items to celebrate special occasions is encouraged. Examples of these types of items include: stickers, pencils, birthday “hats” or crowns, bubble solution, or piñatas filled with these items.

## PHYSICAL ACTIVITY AND SCREEN TIME LIMITATIONS

Adequate physical activity is important for optimal physical development and to encourage the habit of daily physical activity. Active play time includes a balance of a few teacher directed activities as well as child initiated play. The structured activities help contribute to skill building and promote fitness. The focus is on fun and interactive games and movement that also serve to enhance social and emotional skill development.



- Our center ensures that **all children** get at least 20-30 minutes of moderate to vigorous physical activity per every 3 hours of care. Children in care for more than one hour are ensured at least 20 minutes of **outdoor play**.
- Toddlers get 60-90 minutes of active play and pre-school and school-age get 90-120 minutes of active play time (moderate to vigorous activity level) during full day care.
- All children get **outdoor play** at least 2 times during full day care (children go outside in all weather (rain, snow etc...) unless it is dangerous or unhealthful.

#### Screen Time

- Children do not get any screen time.

### TOOTH-BRUSHING

*We do not provide tooth-brushing.*

### DISASTER PREPAREDNESS

#### Plan and Training

Our Center has developed a Disaster Preparedness Plan/Policy (“Disaster Plan” template is available @ [www.kingcounty.gov/health/childcare](http://www.kingcounty.gov/health/childcare)) Our plan includes responses to the different disasters our site is vulnerable to, as well as procedures for on- and off-site evacuation and shelter-in-place. Evacuation routes are posted in each classroom. Our disaster preparedness plan/policy is posted in each classroom and in our parent information area.

Staff are oriented to our disaster policy upon hire and annually. Families are oriented to our disaster policy upon enrollment and annually. Documentation of all orientation is kept on file.

Staff are trained in the use of fire extinguishers. The following staff persons are trained in utility control (how to turn off gas, electric, water): Olga Gelfon\_\_\_.

Disaster and earthquake preparation and training are documented.



## Supplies

Our center has a supply of food and water for children and staff for at least 72 hours, in case parents/guardians are unable to pick up children at usual time. Olga Gelfon\_ is responsible for stocking supplies. Expiration dates of food, water, and supplies are checked at least annually and supplies are rotated accordingly. Essential prescribed medications and medical supplies are also kept on hand for individuals needing them. Each room has a fully stocked “Grab n’ Go” bag. “Grab n’ Go” bag supply list is available at: <http://www.kingcounty.gov/healthservices/health/child/childcare/preparedness.aspx>

## Hazard Mitigation

We have taken action to make our center earthquake/disaster-safe. Bookshelves, tall furniture, refrigerators, crock pots, and other potential hazards are secured to wall studs. We continuously monitor all rooms and offices for anything that could fall and hurt someone or block an exit – and take action to correct these things. Mr.Lawrence is the primary person responsible for hazard mitigation, although all staff members are expected to be aware of their environment and make changes as necessary to increase safety.

## Drills

Fire drills are conducted and documented each month. Disaster drills are conducted monthly .

*The “Disaster Drill Record” is available at:*

<http://www.kingcounty.gov/healthservices/health/child/childcare/preparedness.aspx>

## Childcare Center Sarodgini Disaster Plan

### When Fire Alarm Sounds:

The teachers lead children towards the closest exits to them. For an immediate evacuation we will meet at the parking lot in front of the Childcare Center Sarodgini. The children do not put on their shoes or jackets. The assigned teacher will call 911 for the fire department; the other assigned teacher will check all rooms and bathrooms to make sure all of the children are out of the building. On the way to exist the building she will pick up an attendance sheet, cordless phone, cell phone, as well as, the list with the emergency phone numbers.

Once everyone is out of the building we will transfer the children to the cul-de-sac at the front of our building where we will do the second head count. The children's names will be called out one by one to make sure all are accounted for. Throughout the evacuation process kids are constantly reminded to remain calm and are reassured of their safety.

As soon as all children are accounted for, we will transfer them into our next door building "Fairyland". Once we have made it to the “Fairyland”, we will call the parents to inform them about the emergency and ask them to pick up their children. We will not re-enter the building unless the Fire Department says it is safe to do so.



## When an Earthquake Occurs:

If we are indoors, everyone will be instructed to get under tables and cover their heads. If we are outdoors during the time of an Earthquake, we will remain outdoors but will move to the front of the building as that area is clear of trees and any object that might fall over. Throughout the process we remind children to stay calm and the teachers will keep them safe. When shaking stops, we will check for gas, fire, or structural damage. If present and we are inside, we will move the children outside. The assigned teacher calls 911 and checks all rooms for children, picks up the attendance sheet, takes cordless phone, cell phone, and radio, along with the emergency contact list outside to contact parents. Once everyone is out of the building we will transfer the children to the cul-de-sac at the front of our building where we will do the second head count. The children's names will be called out one by one to make sure all are accounted for.

In case of a severe disaster when we can not take the children back into the building, we will listen to KIRO 710AM. Our further actions will be based on the information received through the KIRO 710AM. If appropriate we will call 911 and the civil defense authorities will help us evacuate the children to a safe place. We will be keeping in touch with the parents throughout the process notifying them of further evacuation plans. If we have not heard back from a parent or an authorized pick up person, we will take their child with us to a nearby shelter. We will post a note at the front door with the address of the shelter. The attendance roster, emergency phone numbers, medical information, and pick up authorizations will be taken along. We will continue making phone calls to those parents whom we have not managed to contact.

## STAFF HEALTH

1. New staff and volunteers must document a tuberculin skin test (Mantoux method) within the past year, unless not recommended by a licensed health care provider.
2. Staff members who have had a positive tuberculin skin test in the past will always have a positive skin test, despite having undergone treatment. These employees do not need documentation of a skin test. Instead, by the first day of employment, documentation must be on record that the employee has had a negative (normal) chest x-ray and/or completion of treatment.
3. Staff members do not need to be retested for tuberculosis unless they have an exposure. If a staff member converts from a negative test to a positive test during employment, medical follow up will be required and a letter from the health care provider must be on record that indicates the employee has been treated or is undergoing treatment.
4. Our center complies with all recommendations from the local health jurisdiction. (TB is a reportable disease.).



5. Staff members who have a communicable disease are expected to remain at home until no longer contagious. Staff are required to follow the same guidelines outlined in EXCLUSION OF ILL CHILDREN in this policy.
6. Staff members are encouraged to consult with their health care provider regarding their susceptibility to vaccine-preventable diseases.
7. Staff who are pregnant or considering pregnancy are encouraged to inform their health care provider that they work with young children. *When working in child care settings there is a risk of acquiring infections which can harm a fetus or newborn. These infections include Chicken Pox (Varicella), CMV (cytomegalovirus), Fifth Disease (Erythema Infectiosum), and Rubella (German measles or 3-day measles), In addition to the infections listed here, other common infections such as influenza and Hand Foot and Mouth disease can be more serious for pregnant women and newborns. Good handwashing, avoiding contact with ill children and adults, and cleaning of contaminated surfaces can help reduce those risks.*
8. Adult sized chairs will be provided for staff.
9. Staff will not step over gates or other barriers.

Recommendations for adult immunizations are available at

<http://www.doh.wa.gov/YouandYourFamily/Immunization>

## CHILD ABUSE AND NEGLECT

1. Child care providers are state mandated reporters of child abuse and neglect; we immediately report suspected or witnessed child abuse or neglect to Child Protective Services (CPS). The phone # for CPS is 1-800-609-8764.
2. Signs of child abuse and/or neglect are documented and that information is kept confidentially in the Director's office.
3. Training on identifying and reporting child abuse and neglect is provided to all staff and documentation kept in staff files.
4. Licensor is notified of any CPS report made.



## ANIMALS ON SITE

We have no animals on site.

We have the following animals on site: [Click here to enter text.](#)

We have animal visitors:  regularly  occasionally. Please list animal visitors.

Lizard, rabbit, fish

1. We have an animal policy, which is located at the office.
2. Animals at or visiting our center are carefully chosen in regards to care, temperament, health risks, and appropriateness for young children. We do not have birds of the parrot family that may carry psittacosis, a respiratory illness. We do not have reptiles, chickens, ducks, and/or amphibians that typically carry salmonella, a bacterium that can cause serious diarrhea disease in humans, with more severe illness and complications in children.
3. Parents are notified in writing when animals will be on the premises. Children with an allergic response to animals are accommodated.
4. Animals, their cages, and any other animal equipment are never allowed in kitchen or food preparation areas.
5. Children and adults wash hands after feeding animals or touching/handling animals or animal homes or equipment.



## **“NO SMOKING” POLICY**

1. Staff will not smoke in the presence of children or parents while at work.
2. There will be no smoking on site or in outdoor areas immediately adjacent to any buildings (not within 25 feet of an entrance, exit, or ventilation intake of the building) where there are classrooms regardless of whether or not children are on the premises. (Rationale: residual toxins from smoking can trigger asthma and allergies when children do use the space). There is no smoking allowed in any vehicle that children are transported in.
3. If staff members smoke, they must do so away from the school property, and out of sight of parents and children. They should make every attempt to not smell of smoke when they return to the classroom. Wearing a smoking jacket that is not brought into the building is helpful.
4. Public Health Department staff will be available to provide trainings and resources regarding the effects of smoking to families as requested by the centers.

Public Health Department will provide resources for staff interested in quitting smoking. In King County: <http://www.kingcounty.gov/healthservices/health/tobacco.aspx>