KIDZ IN THE PARK
DAYCARE & OSC

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Safe Food Handling, Cross Contamination Control, and Foods from Home

Safe Temperature of Foods Policy:

Hot foods are always served hot. After the food is cooked, it is either served within 30 minutes, or it is kept hot in the oven or on the stove at no less than 150 F. until it is served. Any uneaten hot food, left over after lunch time, is discarded. It is not served to the children a second day. Foods that require refrigeration are kept in the refrigerator at the safe temperature of 38 F. Frozen foods are kept below 0 F. We have a valid thermometer in both the refrigerator and the freezer which are checked on a regular basis.

Cross Contamination Control:

All surfaces, cutting boards, dishes, and utensils used in food preparation are washed and sanitized after each use. Utensils used in meat preparation are kept separated from other foods. There is a separate cutting board for meat.

Food from Home Policy:

We provide lunch and 2 snacks each day. Our meals are based on the Canada Food Guide and balanced with items from several food groups. We supplement the meals with milk or juice (only milk for infants).
If your child has special food requirements or does not like what is on the menu, feel free to supply a healthy substitute that can be served as is or warmed quickly in the microwave. We will also offer your child what we are having for that day, ensuring they have a full opportunity to have a balanced meal.
We try to teach children to value healthy foods, we ask that you do not send candy or pop or any other junk food as a meal item. Due to allergies we do not permit children to share their food from home. Remember to provide food items that are NUT FREE. Any treat intended for the entire class (on a Birthday or occasional special day), must be store bought and NUT FREE.