

RESOURCES FOR OPENING A CHILD CARE CENTRE IN YORK REGION

Anyone who intends to operate a child care centre in York Region must meet the requirements of the [Health Protection and Promotion Act](#), [Child Care and Early Years Act](#), [Ontario Food Premises Regulation](#) and other municipal requirements. Operators must inform their local public health unit at least seven (7) business days before they start running a child care centre to schedule a pre-opening inspection.

Contact your local municipality for information on business licenses, building approval and zoning requirements.

INFECTION PREVENTION AND CONTROL REQUIREMENTS

Child care providers play a vital role in protecting children from infection and illness. A good infection prevention and control program can help prevent the spread of illness. Make sure to follow these requirements before opening the child care setting:

Diaper and Hygiene Requirements

- ✓ There should be a table or counter space suitable for dressing or changing diapers. This table or counter space should be next to a plumbed handwashing sink that is only used for handwashing for diapering purposes
- ✓ The diapering area should be kept in good repair, and be made of materials that are smooth, non-absorbent and easily cleaned

Storage and Waste Disposal

- ✓ There should be an area to store personal and communal creams/ointments
- ✓ Soiled diapers should be thrown away in a conveniently located, covered waste container that has a lid and liner

Laundry

- ✓ If there is a laundry area, it should have a handwashing sink for staff to wash their hands after handling dirty and soiled laundry. There must be a clear separation between clean and dirty laundry

PUBLIC HEALTH

1-877-464-9675
TTY 1-866-512-6228
york.ca/InfectionPrevention



Furniture and Equipment Maintenance

- ✓ Mattresses and furniture should have a non-absorbent covering that can be cleaned and disinfected regularly
- ✓ Equipment, surfaces and toys should be made from material that can withstand repeated cleaning and disinfection

Personal Storage

- ✓ There should be an individual area for personal items (e.g., cubbies)

Disinfection

- ✓ Disinfectants must have a Drug Identification Number (DIN) for 'everyday use'
- ✓ During an 'outbreak situation', disinfectant should have a virucidal claim against non-enveloped viruses
- ✓ 70-90% alcohol-based hand sanitizer must be available and have a Natural Product Number (NPN)

Policies and Procedures

- ✓ Policies and procedures requirements related to infection prevention and control must be created by the setting, to set out a plan on various matters. There are 12 policies and procedures that are required by Public Health for every child care setting. For more information, visit [Public Health Requirements for Policies and Procedures in Child Care Settings](#).

For more information on infection prevention and control within a child care, please visit york.ca/ChildCare.

INFECTION PREVENTION AND CONTROL RESOURCES:

- ✓ [A Public Health Guide For Child Care Providers](#)
- ✓ [Cleaning and Disinfection Chart for Child Care Settings](#)
- ✓ [Cleaning and Disinfecting Schedule](#)
- ✓ [Cover Your Cough or Sneeze](#)
- ✓ [Diapering Routine Fact Sheet](#)
- ✓ [Don't Get Germs](#)
- ✓ [Hooray for Handwashing](#)
- ✓ [How to Handwash](#)
- ✓ [How to Put on and Take off Mask](#)
- ✓ [Managing Symptomatic Individuals and Increased Absenteeism in Child Care Settings](#)
- ✓ [Outdoor Play Pools Fact Sheet](#)
- ✓ [Outdoor Sandbox Safety Fact Sheet](#)
- ✓ [Personal Protective Equipment Poster](#)
- ✓ [Public Health Requirements for Policies and Procedures in Child Care Settings](#)
- ✓ [Sensory Play Fact Sheet](#)
- ✓ [Toileting Routine Fact Sheet](#)

FOOD SAFETY REQUIREMENTS

The purpose of meeting the food safety requirements is to prevent and reduce foodborne illness. Make sure to follow these requirements before opening the child care setting:

Food Preparation and Sourcing

- ✓ Snacks and/or lunches must be prepared on-site and/or catered
- ✓ All food served must come from an inspected source

Water Supply and Hygiene

- ✓ Potable hot and cold running water under pressure, must be provided in areas where food is processed, prepared or manufactured or where utensils are washed
- ✓ A separate handwashing sink must be provided in a convenient location in each food preparation area. The sink must have potable hot and cold running water, soap or detergent in a dispenser and clean single-service towels

Temperature Control

- ✓ An accurate and visible thermometer is required in each cold, hot and frozen unit used for the storage of hazardous foods
- ✓ An accurate probe thermometer that can be easily read must be used to measure the internal temperature of hazardous foods

Food Contact Surfaces and Equipment

- ✓ Food contact surfaces must be made of materials that are tight, smooth, non-absorbent and easily cleaned
- ✓ If multi-service equipment and utensils (e.g., reusable forks, plates, etc.) are provided, one of the following is required:
 - a) A three-compartment sink big enough for the manual wash, rinse and sanitizing procedure
 - b) A commercial mechanical dishwasher with a temperature gauge that either has 1) a high-temperature machine capable of reaching 82°C (180°F) or higher for 10 seconds, or 2) a low temperature machine with chemical sanitizing rinse
 - c) A mechanical dishwasher that has a certification from NSF International certifying it for commercial use
- ✓ If single-service equipment and utensils (e.g., disposable forks, plates, etc.) are provided, a two-compartment sink of adequate size for the manual washing

Facility Design and Cleanliness

- ✓ The floors in the food preparation and dishwashing areas must be made of materials that are tight, smooth, non-absorbent and easily cleaned
- ✓ Garbage and wastes, including liquid wastes, must be collected and removed from the child care setting as often as necessary to maintain sanitary conditions

- ✓ Washroom facilities must have portable hot and cold running water under pressure, toilet paper, liquid soap in a dispenser, single-use paper towels or a hot air dryer, and a durable, easy-to-clean receptacle for used towels and other waste material

Building Code and Ventilation

- ✓ A food premises must have adequate lighting during all hours of operation. Lighting requirements are regulated under the Ontario Building Code. For more information, consult your local municipal building department
- ✓ Ventilation must be well maintained to prevent health hazards. Specific ventilation requirements for washrooms and food preparation areas are regulated under the Ontario Building Code. For more information, consult the local municipal building department

Pest Management

- ✓ Pest management must be in place to prevent pests from entering the child care setting

Food Handler Trainer

- ✓ At least one food handler or supervisor who has completed food handler training must be at the child care setting during every hour it is operating. For a complete list of food handlers certification visit the [Ministry of Health](#)

For more information on complying with the Food Premises Regulation, please visit york.ca/FoodSafety.

FOOD SAFETY RESOURCES

[Danger Zone](#)

[Dishwashing: 2 Sink Method Sign | Simplified](#)

[Chinese | Farsi | Korean | Russian | Tamil | Ukrainian | Urdu | Vietnamese](#)

[Dishwashing: 3 Sink Method Sign | Simplified](#)

[Chinese | Farsi | Korean | Russian | Tamil | Ukrainian | Urdu | Vietnamese](#)

[Food-borne Illness](#)

[Food Safety Inspections](#)

[Minimum Cooking Temperatures](#)

If you require more information, please call York Region Health Connection at 1-800-361-5653 ext. 4, TTY 1-866-512-6228 or email Health.Inspectors@york.ca to speak with a Public Health Inspector about opening and/or renovating a child care setting.