

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

- Raw and partially cooked animal foods (fish, shellfish, steak, soft cooked eggs, meringue)
- Raw seed sprouts
- Raw/unpasteurized milk
- Packaged juice that has been labeled “WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.”
- Raw eggs. Pasteurized eggs must be substituted in the preparation of foods, such as ‘green eggs and ham’. The only time raw shell eggs (unpasteurized) may be used is in a recipe that is immediately cooked to a ready to eat form, such as muffins, cake or cookies.
- Honey to children under 1 year of age

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

- Preparing formula for infants – water may not be obtained from a handwashing sink.
- Pizza day – pizza ordered from a restaurant and served immediately.
- Any food provided by the CENTER must meet the following criteria:
  - Commercially packaged and (does not require refrigeration)
  - Food is in single service packages (one serving)
  - Package must be opened immediately before serving to child
  - Food is only eaten by 1 child
  - Any left overs are thrown out
  - If utensils are needed: must be single use and thrown out immediately, or a reusable utensil must be provided by that child’s parent and sent home daily.
- Any food provided by the PARENTS must meet the following criteria:
  - Food is for the exclusive use of the child (no sharing)
  - Food must be labeled for the individual child
  - All food must be protected from contamination
  - Food items must be ready to serve – no mixing, adding ingredients (except water), preparing, hot holding, thawing, cooking
  - Food may be reheated in a microwave for consumption only, not for safety (may not cook a raw chicken breast, but may reheat leftovers)
  - Any left overs are thrown out

- If utensils are needed: must be single use and thrown out immediately, or a reusable utensil must be provided by that child's parent and sent home daily.
- Foods brought for special occasions (birthdays, Christmas party, etc)
  - May be baked at the home of a child enrolled in the center or purchased at a grocery store.
  - Items cannot require refrigeration, ie cookies, brownies, cakes. May not have cream filling, whipped cream, or other frostings that require refrigeration.
  - Parents must be informed that the baked goods were made in a kitchen that is not subject to inspection by the Health Authority.
  - Parents must be given an option to 'opt out' of the consumption of these items.

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

- Limited menu served.
  - Cutting fruits and vegetables such as apples, bananas and oranges.
  - Pouring milk as a beverage or onto cereal.
  - Serving snacks from bulk, ie placing crackers onto plates for an individual child.
  - Making basic snacks like peanut butter and jelly sandwiches or quesadillas.

**The following items are allowed if the center has a kitchen permit, and a CFPM (certified food protection manager):**

- Doing food activities with the children. A written food safety plan is also required. Template is available on the website.
- Preparing full meals for the children.