

Flow Chart #4 This flow chart covers specific prohibitions on serving certain foods at all child care facilities. These prohibitions are primarily derived from the Food Code.

Limitations on service of foods.

The following items may not be served at child care centers:

- 1) Raw animal foods such as raw fish, raw-marinated fish, raw molluscan shellfish, and steak tartare.
- 2) A partially cooked animal food such as a lightly cooked fish, rare meat, and soft-cooked eggs that are made from raw eggs, and meringue.
- 3) Raw seed sprouts.
- 4) Raw or unpasteurized milk and raw or unpasteurized milk products.
- 5) Honey to children under one year old.

The following limitations apply to serving juices:

- 1) No serving of 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."
- 2) 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.

The following limitations apply to serving eggs and egg products:

- 1) Pasteurized egg products shall be substituted at child care facilities for raw eggs in the preparation of foods. The only time raw eggs may be used is in recipes in which 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.

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.

Limitations on preparation of foods

Except when washing fruits and vegetables, food handlers may not contact exposed ready-to-eat foods 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.