

Montana Department of Public Health & Human Services	Internal Procedure
	MTCACFP 05-2015 Rev3
Child and Adult Care Food Program	Subject: Sanitation
	Effective Date: /1/2021

## Sanitation

### **Sanitation Requirement:**

Health, Safety, and Sanitation - Requirement All institutions and facilities must have a food service operation that complies with applicable State and local health and sanitation requirements. When an institution's conduct poses an imminent threat to the health or safety of children or the public, the State agency must suspend the institution's participation in CACFP. If the institution is cited by State or local health or licensing officials for an offense that constitutes serious health and safety violations, the State agency must immediately declare the institution seriously deficient in addition to suspending its participation in CACFP. If the State agency, rather than the health or licensing officials, discovers conditions that might constitute an imminent threat to public health or safety, the State agency is required to notify the appropriate State or local licensing or health authorities and to take action based on those recommendations [7 CFR 226.6(c)(5)(i)]. For more information regarding health and safety violations, please visit the Serious Deficiency, Suspension, and Appeals Handbook.

- ❖ As appropriate, the following elements are reviewed: food production permit, health inspection report, food storage, food handling, and sanitation. If permits have expired, inspection reports identified outstanding issues not yet corrected, or storage/handling violations are identified, require Corrective Action Plan (CAP) and consider declaring the center seriously deficient, or possibly suspend the center's CACFP participation if appropriate. If the concerns are found in a DCH, require appropriate action through the sponsoring organization.
- ❖ **Food Safety** encompasses food handling, food preparation, and food storage which must be conducted in a safe manner to prevent food borne illness. A food borne illness is an illness resulting from the consumption of contaminated food. Food safety includes, but is not limited to hand washing, glove use, cooking temperatures, maintaining refrigerator and freezer temperatures daily, and storing cleaning supplies and other harmful substances away from food and out of the reach of children. Contact your local health department or extension services for questions and resources. Refer to 37.95.708 (8) Licensing requirements for Family and Group Day Care Homes.
  - Refrigerator temperatures must be maintained at 40°F or below
  - Freezer temperatures must be maintained at 0°F or below
- ❖ **Sanitation** refers to hygienic measures for ensuring food safety. Providers and children are expected to wash hands thoroughly before preparing food and eating. The provider is expected to wash and sanitize the table before and after eating and should not place food on the bare table or a highchair tray. The kitchen and dining areas must always be clean and safe for children. Contact

your local health department or extension services for questions and resources. 37.95.708 (8)  
Licensing requirements for Family and Group Day Care Homes.

- ❖ (1) Sanitation - Institutions and facilities must ensure that in storing, preparing, and serving food proper sanitation and health standards are met which conform with all applicable State and local laws and regulations. Institutions and facilities must ensure that adequate facilities are available to store food or hold meals.

MEMO: Child and Adult Care Food Program

CACFP regulations require institutions and facilities that operate as traditional childcare centers or day care homes to be licensed or approved by Federal, State, or local health and safety authorities in order to be eligible for participation [7 CFR 226.6(d)]. In areas where such licensing is unavailable, institutions and facilities may obtain alternate approval by demonstrating to the CACFP State agency compliance with applicable State or local childcare health and safety standards or CACFP childcare standards [7 CFR 226.6(d)(3) and (4)]. Additionally, facilities must take steps related to storing, preparing, and serving food to ensure that foods are safe for children to eat [7 CFR 226.20(1)].

*Non-Traditional Centers Exempt from Licensing Requirements*

CACFP regulations do not require at-risk afterschool care centers, outside school hours care centers (OSHCCs), or emergency shelters to be licensed; however, they must meet State or local health and safety standards [7 CFR 226.6 (d)(1)]. Health and safety standards vary significantly among States and municipalities and, in part, depend on the type of facility involved. In addition, required standards for each type of center may differ, depending on the building or location of the site, the structure of the program, and the type of meal services offered.

*Funding Health and Safety Inspections in CACFP*

CACFP does not include additional funds for health and safety inspections. However, sponsoring organizations of day care homes may use up to \$300 in administrative funds per home to enable tier I homes to meet licensing, registration, or alternate approval requirements with specific prior written approval by the CACFP State agency [7 CFR 226.16(k)]. Additionally, fees charged for inspections of at-risk afterschool care centers and OSHCCs are allowable costs under the CACFP [FNS Instruction 796-2, Financial Management – Child and Adult Care Food Program].

Reference: [7 CFR 226.6 (d)] [7 CFR 226.6 (d)(3)] [7 CFR 226.20(1)] [7 CFR 226.16 (k)] [FNS Instruction 796-2, Financial Management-CACFP]

This Institution is an equal opportunity Provider.