

84076 Food Service

(a)

In addition to Section 80076, the following shall apply.

(b)

Written menus shall be posted weekly in an area accessible to the staff and children.

(c)

The licensee shall meet the following food supply and storage requirements:(1)

Supplies of staple nonperishable foods for a minimum of one week and fresh perishable foods for a minimum of two days shall be maintained on the premises.

(2) Freezers shall be large enough to accommodate required perishables and shall be maintained at a temperature of zero degrees F (-17.7 degrees C). (3)

Refrigerators shall be large enough to accommodate required perishables and shall maintain a maximum temperature of 45 degrees F (7.2 degrees C). (4)

Freezers and refrigerators shall be kept clean, and food storage shall permit the air circulation necessary to maintain the temperatures specified in (2) and (3)

above. (5) Kitchen appliances and utensils shall be made accessible to a child when they are participating in age or developmentally-appropriate activities related to food preparation, cooking, and other related kitchen and dining activities. The administrator or facility manager, or their responsible designee, shall: (A) Apply the reasonable and prudent parent standard, as specified in

Section 84067, when allowing a child to use kitchen appliances and utensils for food preparation and cooking. (B) Ensure that the child is properly trained to safely use the kitchen appliances and utensils. (C) Not require a child to participate in meal preparation.

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Freezers and refrigerators shall be kept clean, and food storage shall permit the air circulation necessary to maintain the temperatures specified in (2) and (3) above.

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Kitchen appliances and utensils shall be made accessible to a child when they are participating in age or developmentally-appropriate activities related to food preparation, cooking, and other related kitchen and dining activities. The administrator or facility manager, or their responsible designee, shall: (A) Apply the reasonable and prudent parent standard, as specified in Section 84067, when allowing a child to use kitchen appliances and utensils for food preparation and cooking. (B) Ensure that the child is properly trained to safely use the kitchen appliances and utensils. (C) Not require a child to participate in meal preparation.

(A)

Apply the reasonable and prudent parent standard, as specified in Section 84067, when allowing a child to use kitchen appliances and utensils for food preparation and cooking.

(B)

Ensure that the child is properly trained to safely use the kitchen appliances and utensils.

(C)

Not require a child to participate in meal preparation.

(d)

Food served to the child shall be healthy and meet any special dietary needs or practices, as documented in the needs and services plan for a child as reported by the child, or as recommended by the physician of a child.