

Infants: Phase 1- Meal Prep & Meals

Recommendations:

- Wash your hands often with soap and water during food preparation.
- Use a mask and a single-use food service gloves when serving or preparing meals.
- Wash and sanitize work counters or flat surfaces before and after each use.
- Highchair trays, plates, and all items used in food service that are not disposable should be washed, rinsed, and sanitized. Highchair trays that are used for eating should be washed, rinsed, and sanitized just before and immediately after they are used for eating.
- Disposable tableware (such as plates, cups, utensils made of heavy weight paper, food-grade medium- weight or BPA- or phthalates-free plastic) should be permitted for single service if they are discarded after use.
- Single-service articles (such as napkins, paper placemats, paper tablecloths, and paper towels) should be discarded after one use;



“Highchair trays that are used for eating should be washed, rinsed, and sanitized before and after their used.”

- Dishes should have smooth, hard, glazed surfaces and should be free from cracks or chips. Sharp-edged plastic utensils (intended for use in the mouth) or dishes that have sharp or jagged edges should not be used;
- Washable bibs, placemats, napkins, and tablecloths, if used, should be laundered or washed, rinsed, and sanitized after each meal.

Things to Consider:

- Children who eat at tables should have disposable or washed/sanitized plates for their food
- Fabric articles should machine- washed and dried after each use
- Tableware and feeding utensils should be child-sized and developmentally appropriate
- The facility should not use foam tableware for infants /Toddlers.

Infants: Phase 2- Meal Prep/ Meal

Recommendations:

- Follow the same procedures from phase 1

“Children who eat at tables should have disposable or washed and sanitized plates.”

