

Meal Prep and Meal Time-TODDLER-Phase 1

Recommendations:

RATIO: 1:5 Max Group: 10

Reference chart on Toddler Large Group Time

- Food prep should not be completed by staff who change diapers.
- If a cafeteria or group dining room is typically used, serve meals in classrooms instead.
- Plate each child's meal to serve it
- Sinks used for food preparation should not be used for any other purposes.
- Caregivers should ensure children wash hands prior to and immediately after eating.
- Caregivers should wash their hands before preparing food and after helping children to eat.
- Single-service articles (such as napkins, paper placemats, paper tablecloths etc. should be discarded after it is used.
- facility should not use foam tableware for children under four years of age (1,2)



“Center Cook is preparing meals wearing gloves and a face mask as well as the teacher serving the children.”

Tableware and feeding utensils should meet the following requirements:

- 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;
- 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.

Additional Things to Consider:

- 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. Children who eat at tables should have disposable or washed and sanitized plates for their food;
- Tableware and feeding utensils should be child-sized and developmentally appropriate.
- Washable bibs, placemats, napkins, and tablecloths, if used, should be laundered or washed, rinsed, and sanitized after each meal. Fabric articles should be sanitized by being machine-washed and dried after each use;

Meal Prep and Meal time-TODDLER- Phase 2

Recommendations:

RATIO: 1:5 Max Group: 12

Reference chart on Toddler Large Group Time

- ❑ Food prep should not be completed by staff who change diapers.
- ❑ If a cafeteria or group dining room is typically used, serve meals in classrooms instead.
- ❑ plate each child's meal to serve it
- ❑ Sinks used for food preparation should not be used for any other purposes.
- ❑ Caregivers should ensure children wash hands prior to and immediately after eating.
- ❑ Caregivers should wash their hands before preparing food and after helping children to eat.
- ❑ Single-service articles (such as napkins, paper placemats, paper tablecloths etc. should be discarded after it is used.



“Meals are individually prepared and space provided between children at meal time.”

Tableware and feeding utensils should meet the following requirements:

- ❑ 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;
- ❑ 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.
- ❑ The facility should not use foam tableware for children under four years of age (1,2);

Additional Things to Consider:

- ❑ 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. Children who eat at tables should have disposable or washed and sanitized plates for their food;
- ❑ Tableware and feeding utensils should be child-sized and developmentally appropriate.
- ❑ Washable bibs, placemats, napkins, and tablecloths, if used, should be laundered or washed, rinsed, and sanitized after each meal. Fabric articles should be sanitized by being machine-washed and dried after each use;