

General sanitation

- A childcare facility must be a clean and sanitary environment for the health and wellbeing of each child attending. Care should be taken to minimize exposure to unsanitary conditions and illness.
- Employees and children shall practice good hand washing habits.
- Hands should be washed:
 - After toileting and changing diapers.
 - Blowing one's nose or helping a child with his/her nose.
 - Caring for sick children.
 - Dressing or caring for wounds.
 - Before feeding a child.
 - Before and after handling food.
 - As needed throughout the day.
- Surfaces should be sanitized on a routine basis. All bedding should be laundered when soiled and before use by another child.



Licensing and permitting

City of Fort Worth
Code Compliance Department
Consumer Health Division
817-392-7255

www.FortWorthTexas.gov/codecompliance

Texas Health and Human Services:
817-264-4500

Childcare Licensing:
817-321-8604



Health & Safety

in a Childcare Environment



The City of Fort Worth Code Compliance Department and Texas Department of Family and Protective Services permit and license any facility that provides care for more than 12 children under 14 years of age, who are not the children of the owner or operator of the facility, for less than 24 hours a day.

Childhood Illnesses

To prevent the spread of childhood illnesses to other children in the facility, the childcare employees should be observant and cautious.

- All children must be properly immunized before enrollment into any facility.
- Employees and children shall practice good hand washing techniques.
- Employees shall clean and disinfect on a routine basis.
- An area for excluding children who become ill shall be provided.
- Provide individual labeled space for storage of children's personal items.

If you are in doubt as to the wellness of the child, speak with the parent or guardian. Once an assessment has been made, take the necessary precautions to prevent the spread of the illness to other children.

Cleanliness

All food contact surfaces, toys, tables, crib rails and other hand or mouth contact surfaces shall be sanitized. Follow the solution strength requirements listed in the Fort Worth ordinance.

Safety and play areas

Safety

- Appropriate child/staff ratios shall be met for adequate child supervision. Children shall be observed at all times while at the facility.
- All areas accessible to children must be free from hazards.
- Cover accessible electrical outlets.
- Store chemicals and hazardous objects so that they are inaccessible to children.
- Maintain hot water temperatures no higher than 120° F at hand sinks but at least 100° F.

Play areas and playground equipment

Play areas and playground equipment shall be maintained free of hazards.

- Premises shall be well drained, free of poisonous plants and mowed regularly.
- All entrapment nuisances such as wells, utility equipment and grease traps shall be properly protected to prevent child entry.
- A fence, constructed as not to have openings, holes or gaps larger than 4 inches in any dimension, shall surround play areas.
- Two exits from the fenced area must be provided. One may be into the building; the other must be away from the building.
- All pinching hazards shall be promptly removed and/or repaired.
- Equipment shall be constructed to drain excess water and prevent stagnant water pools.

Prevent food-borne illnesses

Proper preparation and handling of food items can prevent the outbreak of food-borne illness. Attention should be given to hand washing, temperatures and cleanliness when preparing for each meal.

Handwashing

- Using hot water and soap.
- Scrubbing for 20 seconds (sing the ABC's twice).
- Drying hands with a disposable towel and turning off the faucet with the towel when you are finished.

Temperatures

Temperature is used to control the levels of germ contamination in food products.

- Keep cold foods at 41° F or below and maintain hot foods at 135° F or above.
- Cook foods to proper internal temperatures:
 - Poultry-165° F.
 - Ground or injected meats-155° F
 - Pork-155° F.
 - Seafood/Fish-145° F Beef cuts-145° F.
 - Raw shell eggs-145° F.