

## CORRECTED DURING ASSESSMENT ITEMS

### Nutrition Section

The following sub-items that create non-compliance items are able to be corrected during the assessment visit. The QAA must be able to verify the item is now in compliance prior to them leaving the centre, otherwise the item will remain a non-compliance.

Section	Domain	Sub-items that be Corrected
Nutrition	1.Meal/Menu Planning	<ul style="list-style-type: none"> <li>• Menus are not planned for in accordance with the DNA standards; one serving of grain products, two servings of vegetables and fruit, one serving milk and alternative, one meat and alternative</li> <li>• Menu for the current and following week are not posted</li> <li>• Food is not offered to the children in accordance with the DNA standards</li> <li>• 25% of food is not described on the menu</li> </ul>
	2.Centre Meal Requirements	<ul style="list-style-type: none"> <li>• <b>No items can be CDA</b></li> </ul>
	3. Snack Planning & Requirements	<ul style="list-style-type: none"> <li>• No snack provided to children</li> <li>• Snack menu for current and following week are not posted</li> <li>• Snack contains high content in sugar, fat and/or salt</li> <li>• Snack does not consist of at least two different food groups</li> <li>• Juice offered is not made from 100% real fruit</li> <li>• Snack consists of foods that promote and contribute to a child's nutritional needs</li> <li>• Snacks are timed to meet the needs of the majority of the children</li> <li>• Weekly snack menu offers three or more types of food</li> </ul>
	4. Menu and/or Snack Adaptations	<ul style="list-style-type: none"> <li>• Menu and/or snack adaptations for current and following week are not posted in the foods preparation area</li> <li>• Listing of children's individual dietary requirements are not posted in each room</li> </ul>

Section	Domain	Sub-items that be Corrected
		<ul style="list-style-type: none"> <li>• Consistency of foods are not modified to meet the feeding skills of the child</li> <li>• Menu and/or snack plans are adapted with appropriate and varied changes to accommodate children</li> <li>• Centre provides food adaptations when required</li> <li>• Menu and/or snack adaptations are similar in nutritional value</li> <li>• List of enrolled children's individual diets are posted and includes; Name of child, description of restriction, list by group, date of update, action or medical attention, updated semi-annually</li> </ul>
	5. Food Substitutions	<ul style="list-style-type: none"> <li>• No substitution provided for the group when the planned food is not available</li> <li>• No substitutions provided for an individual child when the planned food is not available</li> <li>• Centre provided substitutions for food and beverages</li> </ul>
	6. Preparation, Handling & Transportation of Food	<ul style="list-style-type: none"> <li>• Food contact surfaces, including cutting boards, are not cleaned and sanitized to eliminate cross contamination</li> <li>• Hand hygiene area in the food preparation area is not equipped with hand soap, paper towels</li> <li>• Current Regional Public Health hand washing procedure is posted</li> </ul>
	7. Health and Safety Kitchen and/or Food Preparation Area	<ul style="list-style-type: none"> <li>• Cupboards are labelled</li> </ul>