

# **Nutrition** Early Learning and Care Assessment for Quality Improvement

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	Does Not Meet Expectations	Meets Expectations	Exceeds Expectations	
	<b>1</b> or <b>2</b>	3	<b>4</b> or <b>5</b>	Score
1. Meal/Menu Planning	<ul> <li>Menus are not planned in accordance with the DNA standards:</li> <li>One serving of grain products</li> <li>Two servings from the Vegetables and Fruits food group</li> <li>One serving of Milk and Alternatives</li> <li>One serving of Meat and Alternatives</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>	<ul> <li>Children are offered food in proportion to their time in care</li> <li>Menus provide a clear description of food served, detailing the main ingredients</li> <li>Fruits served are identified on a daily basis</li> <li>Water is available at all times</li> <li>Menu planned according to age group.</li> </ul>	<ul> <li>Agency has visited caterer's food preparation location</li> <li>Three or more types of foods are offered weekly</li> <li>A dark green or orange vegetable is offered in meal and/or snacks daily</li> <li>Menus reviewed annually by registered dietitian or member of CSNM</li> <li>Current letter from registered dietitian/or CSNM accessible for viewing</li> <li>Evidence that recommendations made by registered dietitian or member of CSNM are implemented.</li> </ul>	1 2 3 4 5 N/A

	<b>1</b> or <b>2</b>	3	<b>4</b> or <b>5</b>	Score
Requirements requirements requirements and a model of the second	I does not meet irements described in the duction I has high content in sugar, and/or salt ount of food offered to then is not developmentally- ropriate.	<ul> <li>Food is available for children who request more</li> <li>Amount of food offered to children respects individual needs</li> <li>The main meal offered on the day of assessment consists of at least the following requirements:</li> <li>One serving of Grain products</li> <li>Two servings from the Vegetables and Fruits food group</li> <li>One serving of Milk and Alternatives</li> <li>One serving of Meat and Alternatives.</li> </ul>	<ul> <li>Centre offers alternate menu(s)</li> <li>Current Canada's Food Guide is posted in a public area</li> <li>Healthy meal resources are accessible for parents.</li> </ul>	1 2 3 4 5 N/A

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	<b>1</b> or <b>2</b>	3	<b>4</b> or <b>5</b>	Score
3. Snack Planning and Requirements	<ul> <li>No snack provided to children</li> <li>Snack menus 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 per cent real fruit.</li> </ul>	<ul> <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> <li>Food is available for children who request more.</li> </ul>	<ul> <li>Third snack is planned and documented</li> <li>Morning and afternoon snacks include three food groups</li> <li>Evidence that water or milk is offered with all snacks daily</li> <li>Snack menus reviewed annually by registered dietitian or member of CSNM</li> <li>Evidence that recommendations made by registered dietitian or member of CSNM are implemented.</li> </ul>	1 2 3 4 5

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4. Menu and/or Snack Adaptations	<ul> <li>Menu and/or snack adaptations for the current and following week are not posted in the food preparation area</li> <li>Listing of children's individual dietary requirements are not posted in each room</li> <li>Consistency of foods are not modified to meet the feeding skills of the child.</li> </ul>	<ul> <li>Menu and/or snack plans are adapted with appropriate and varied changes to accommodate children</li> <li>Food and beverage adaptations are labelled with child's name to ensure food is served to the correct child</li> <li>A record of menu and/or snack adaptations is posted and retained for 30 days</li> <li>Centre provides food adaptations when required</li> <li>Menu and/or snack adaptations are similar in nutritional value</li> </ul>	<ul> <li>Menu and/or snack adaptations appear similar to the food that is served to other children</li> <li>Evidence that children's individual dietary requirements are reviewed and updated quarterly</li> <li>Centre provides beverage adaptations when required.</li> </ul>	1 2 3 4
		A list of enrolled children's individual diets are posted and includes:		5
		<ul> <li>Name of child</li> <li>Description of dietary restriction</li> <li>Listing by group</li> <li>Date list was last updated</li> <li>What medical attention or action to be taken after exposure to food allergies and/or restrictions</li> <li>Updated semi-annually.</li> </ul>		N/A

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5. Food Substitutions	<ul> <li>No substitution provided for the group when the planned food is not available</li> <li>No substitution provided for an individual child when the planned food is not available</li> <li>Food substitutions are always similar.</li> </ul>	<ul> <li>All food substitutions for the group are posted and retained for 30 days</li> <li>Individual food substitutions are posted and retained for 30 days</li> <li>Centre provides substitutions for food and beverages.</li> </ul>	<ul> <li>Food substitutions are similar in nutritional value</li> <li>Food substitutions are varied</li> <li>Non-perishable food items are available at the centre in case of emergencies.</li> </ul>	1 2 3 4 5 N/A

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	<b>1</b> or <b>2</b>	3	<b>4</b> or <b>5</b>	Score
6. Preparation, Handling and Transportation of Food	<ul> <li>Food handling is not sanitary</li> <li>Food and beverages are heated in plastic bottles or melamine</li> <li>Food contact surfaces, including cutting boards, are not cleaned and sanitized to eliminate cross- contamination</li> <li>Baby formula is being served more than two hours after being heated</li> <li>Hand hygiene area in the food preparation area is not equipped with hand soap, paper towels.</li> </ul>	<ul> <li>Fruits and vegetables are washed before being served to children</li> <li>Food is wrapped or covered during transportation from the food preparation area</li> <li>Current Regional Public Health hand washing procedure is posted</li> <li>Food preparers complete training on safe food preparation at least every five years.</li> </ul>	<ul> <li>Supervisor annually reviews best practices for food handling with food preparer(s)</li> <li>More than one staff trained in Food Handlers Course</li> <li>Food Handlers Certification is posted and accessible for viewing</li> <li>Food temperatures are documented daily.</li> </ul>	1 2 3 4 5

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7. Health and Safety Kitchen and/or Food Preparation Area	<ul> <li>Hazards observed</li> <li>The following are not hygienically maintained:</li> <li>Kitchen preparation area</li> <li>Food storage area</li> <li>Kitchen equipment.</li> </ul>	All kitchen and/or food preparation areas and equipment are: • Kept in a state of good repair • Organized • Open food is stored in sealed containers • Cupboards are labelled.	<ul> <li>Cleaning/sanitizing checklist posted, dated and signed by staff weekly</li> <li>Regional food recalls and/or allergy alerts are posted</li> <li>Food preparation area is separated from the program.</li> </ul>	1 2 3 4 5