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#### **Child Care Nurse Consultant**



Stephanie Knutson, EdD, RN



#### **Take Note**







**Evaluation** 



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#### **Learning Outcomes**

At the end of this training, staffed family child care network (SFCCN) staff will be able to:

- Locate one research-based family child care (FCC) health and safety checklist
- Identify at least one health or safety item to address with FCC providers



#### Share in the Chat



Are you familiar with the nurse consultation services that CTNurses' provide SFCCN staff and FCC providers?

- 1. Yes
- 2. No
- 3. Somewhat



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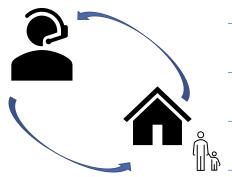
#### Share in the Chat!

What % of FCC providers in your Network know about CTNurses' nurse consultation services? (Estimate please...)

- 1. 0 10%
- 2. 11 25%
- 3. 26 50%
- 4. 51 75%
- 5. More than 75%
- 6. I don't know



#### **Reaching out**



ctnurses@gmail.com

www.ctnurses.org/FCC

Phone: 860-288-7558



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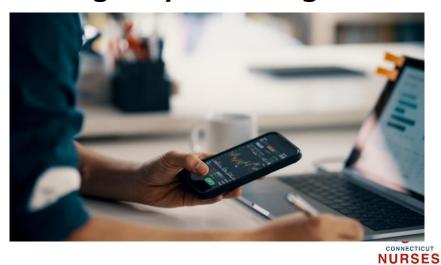
#### 10 Major Health &Safety Areas



- 1. Policies/Communication/Emergency Planning
- 2. Preventive Health: Wellness Care and Social Determinants of Health
- 3. Transportation
- 4. Daily Health Check
- 5. Care and Supervision: Ratios, Cohorts, Consistent Groups, and Infants
- 6. Personal Health Habits
- 7. Environmental Health and Prevention of Infectious Disease
- 8. Healthy Indoor Air
- 9. Cleaning, Sanitizing, and Disinfecting
- 10. Service Providers and Community



# Policies/Communication/ Emergency Planning



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# Preventive Health: Wellness Care and Social Determinants of Health





# **Transportation**



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# **Daily Health Checks**

Communicate with families:

- Sick policy
- Exclusion policy



### Care and Supervision: Ratios





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#### **Personal Health Habits**









#### **Environmental Health,** Prevention of Infectious Disease, and Healthy Indoor Air





# Cleaning, Sanitizing, and Disinfecting

Surface/Area	Method			to remove germs and prevent the spre				1
	Clean	1	Disinfect	Before Each Use	After	Daily (end of day)	Weekly	Comments
Food Preparation and	Meal Se	rvice Are	as: Use a	n EPA-regi	stered pro	duct that is	safe for s	surfaces that touch food.
Food preparation surfaces and countertops CFOC 4.9.0.9; 4.9.0.10	x	×		x	x			Use a microfiber cloth or disposable paper towels. Do not use sponges.
Eating utensils and dishes CFOC 4.5.0.2; 4.9.0.11; 4.9.0.12; 4.9.0.13	x	×			х			Wash, rinse, and sanitize by hand <u>OR</u> Use dishwasher; set on sanitize setting.
Bottle feeding equipment CFOC 4.3.1.10	x	х			х			Wash, rinse, and sanitize by hand <u>OR</u> Use dishwasher; set on sanitize setting. Squeeze water through nipple hole to be sure it is clean.
Highchair trays CFOC 4.5.0.2; 9.2.3.12	×	×		x	×			Also, clean legs and frame when soiled.
Mixed-use tables CFOC 4.9.0.9	x	×		x	×			Also, clean legs and frame when soiled.
Food preparation equipment	×	х			×			Wash, rinse, and sanitize by hand <u>OR</u> Use dishwasher; set on sanitize setting.

Appendix K: Routine Schedule for Cleaning, Sanitizing and Disinfecting



# Service Providers and Community Partners

- SFCCN Staff
- CTNurses' nurse consultants





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#### **Key Points**

Research-based health and safety checklists can assist SFCCN staff:

- Identify health or safety item to address with FCC providers
- Identify resources or training materials needed to support FCC providers
- Select topics for CTNurses' to present at monthly FCC provider meetings.



# What's your next step?

Type in the chat one action step you plan to take with your FCC providers





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#### Resources

Caring for Our Children National Standards

https://nrckids.org/CFOC/

California Childcare Health Program (CCHP)

https://cchp.ucsf.edu/content/cchp-health-andsafety-checklist

The Office of Head Start Health and Safety Screener

https://eclkc.ohs.acf.hhs.gov/sites/default/files/pdf/chs-certification-fillableform.pdf

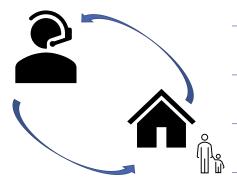






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# Thank you!



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