

Child Care Health Consultant

Monthly Newsletter

November 2024



Cabarrus Partnership
for children



Health Department Tip/Reminder

Its fall and children are excited about the Halloween, Thanksgiving and Christmas parties during this time of the year (adults are too).

As party lists are made, in which parents sign up to bring in different treats for children to create fun and memorable activities please remember:

- Items that are not individually packaged are not allowed to be stored in a classroom without a food prep area and must be stored in the child care center's kitchen. Items may be taken to the kitchen and individually packaged and then stored in the classroom.
- Bulk foods (including beverages) are to be stored in a full-size refrigerator in the kitchen or approved food prep area
- Cold foods are to maintain 45F or less at all times

Examples of foods not allowed in classrooms without a food prep area **(store in the kitchen until ready to use):**



Examples of foods that may be stored in a classroom without a food prep area **(individually wrapped):**



RULES REFERENCE:

.2810(f) This food preparation area shall contain a countertop that is kept clean and in good repair, a handwash lavatory, and refrigeration when items are stored that require refrigeration in accordance with Rules .2804 and .2806 of this Section. The food preparation counters, food, and food-contact surfaces shall be out of reach of children. *The hand wash sink in the food prep area is for adult use only, before engaging in food prep and food handling. Uses of this sink is restricted to a very limited number of activities.

Food Storage

.2806 (b) Food that is stored in child care center classrooms or other rooms intended for child care use, shall be limited to foods that are individually packaged unless the classroom is equipped with a food preparation area.

.2806 (c) Notwithstanding Paragraph (b) of this Rule, bulk dry goods or food stored in freezers may be stored in rooms in child care centers that are not equipped with a food preparation area when all food preparation involving the bulk dry goods or frozen food is done in the kitchen or an approved food preparation area. The bulk dry goods in this rule refers to items such as salt, sugar, flour, rice, noodles, etc. not items brought in.

.2806 (d) Bulk food stored in a refrigerator shall be stored at 45 degrees Fahrenheit or below and stored in the child care center's kitchen or in an approved food preparation area equipped with a full-size refrigerator.

If you have any questions about this, please contact your inspector or Barbara J Davis at the Cabarrus Health Alliance at 704-920-1257; Barbara.davis@cabarrushealth.org

*Brands are not being endorsed and are used only as examples



2025—2026 Training Calendar Coming Soon....

CABARRUS TEACHERS ON CALL

Closing the Gap on Teacher Shortage

The Teachers on Call program will provide a pool of substitute teachers who are fully prepared with all of the necessary state requirements to begin work immediately!

SUBSTITUTES AVAILABLE NOW

For More Information Please Contact:

Waynett Taylor - Executive Director wtaylor@pureexcellenceedu.org 336 588-7833

Johanna Guale - Interpreter/Translator jguale@pureexcellenceedu.org 704 310-9176

Important Contacts

NC DCDEE	1-800-859-0829
Debra Pless, RN, CCHC	704-791-0058
Carolinas Poison Center	1-800-222-1222
Melissa Jones, RN, CCHC	704-787-2638
Cabarrus County DHS	704-920-1400
NC Immunization Branch	919-707-5550
Criminal Background Check Unit Line	919-527-6620

