

Nutrition Early Learning and Care Assessment for Quality Improvement

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	Does Not Meet Expectations	Meets Expectations	Exceeds Expectations	
	1 or 2	3	4 or 5	Score
1. Meal/Menu Planning	 Menus are not planned in accordance with the DNA standards: One serving of grain products Two servings from the Vegetables and Fruits food group One serving of Milk and Alternatives One serving of Meat and Alternatives Menu for the current and following week are not posted Food is not offered to the children in accordance with the DNA standards 25% of food is not described on the Menu. 	 Children are offered food in proportion to their time in care Menus provide a clear description of food served, detailing the main ingredients Fruits served are identified on a daily basis Water is available at all times Menu planned according to age group. 	 Agency has visited caterer's food preparation location Three or more types of foods are offered weekly A dark green or orange vegetable is offered in meal and/or snacks daily Menus reviewed annually by registered dietitian or member of CSNM Current letter from registered dietitian/or CSNM accessible for viewing Evidence that recommendations made by registered dietitian or member of CSNM are implemented. 	1 2 3 4 5 N/A

	1 or 2	3	4 or 5	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.	 Food is available for children who request more Amount of food offered to children respects individual needs The main meal offered on the day of assessment consists of at least the following requirements: One serving of Grain products Two servings from the Vegetables and Fruits food group One serving of Milk and Alternatives One serving of Meat and Alternatives. 	 Centre offers alternate menu(s) Current Canada's Food Guide is posted in a public area Healthy meal resources are accessible for parents. 	1 2 3 4 5 N/A

	Does Not Meet Expectations	Meets Expectations	Exceeds Expectations	
	1 or 2	3	4 or 5	Score
3. Snack Planning and Requirements	 No snack provided to children Snack menus for current and following week are not posted Snack contains high content in sugar, fat and/or salt Snack does not consist of at least two different food groups Juice offered is not made from 100 per cent real fruit. 	 Snack consists of foods that promote and contribute to a child's nutritional needs Snacks are timed to meet the needs of the majority of the children Weekly snack menu offers three or more types of food Food is available for children who request more. 	 Third snack is planned and documented Morning and afternoon snacks include three food groups Evidence that water or milk is offered with all snacks daily Snack menus reviewed annually by registered dietitian or member of CSNM Evidence that recommendations made by registered dietitian or member of CSNM are implemented. 	1 2 3 4 5

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

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

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

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	1 or 2	3	4 or 5	Score
7. Health and Safety Kitchen and/or Food Preparation Area	 Hazards observed The following are not hygienically maintained: Kitchen preparation area Food storage area Kitchen equipment. 	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.	 Cleaning/sanitizing checklist posted, dated and signed by staff weekly Regional food recalls and/or allergy alerts are posted Food preparation area is separated from the program. 	1 2 3 4 5