

YMCA Childcare Resource Service

EMERGENCY TIP OF THE MONTH

HOLIDAY SAFETY TIPS



With all the upcoming holiday parties, here are some tips on how to keep your child care program safe this holiday season.

- Bacteria are often present in raw foods. Fully cook meats and poultry, and thoroughly wash raw vegetables and fruits.
- Be sure to keep hot liquids and foods away from the edges of counters and tables, where they can be easily knocked over by a young child's exploring hands. Be sure that young children cannot access microwave ovens.
- Wash your hands frequently, and make sure children do the same.
- Never put a spoon used to taste food back into food without washing it.
- Always keep raw foods and cooked foods separately, and use separate utensils when preparing them.
- Always thaw meat in the refrigerator, never on the countertop.
- Foods that require refrigeration should never be left at room temperature for more than two hours.
- Remember popcorn and nuts, pose choking hazards for young children.

For more information on how to keep your child care program safe this holiday season, contact the YMCA Childcare Resource Service at 1.800.481.2151.