DATE: September 5, 2014

TO: Health Commissioners, Environmental Health Directors, and Food Program Sanitarians

FROM: Ohio Department of Health Food Safety Program

RE: Guidance for Food Service Licensure of After School Care Providers

Please accept and apply this guidance when licensing After School Care Providers in your health district. ODH has worked with multiple stakeholders and the Retail Food Safety Advisory Council to provide flexibility for licensure of these programs for the provision of fruits, vegetables and single service dairy items to provide healthier choices for children. Please consider the following when issuing licenses for after school care providers:

- Program providers are to have a designated area at schools that is separate from the school kitchen and which can be licensed solely for the provider’s use.
- If a three compartment sink is not available, the following options are acceptable alternatives (as long as proper sanitization is reached):
  - Allow the use of a two compartment sink for washing and rinsing, if an approved detergent sanitizer is used.
  - Allow the use of a two compartment sink for washing and rinsing, and a tub or pail for sanitizing.
  - Use a portable three compartment sink, with an adequate supply of potable water and storage or disposal of wastewater.
  - If a one compartment sink is available, a tub or pail along with a detergent sanitizer may be used.
  - A utensil sink may be used to wash foods in limited quantity, but the food shall be properly protected from contamination (by using a colander or strainer) and the sink shall be cleaned and sanitized prior to using it for food preparation.
  - If all foods are pre-packaged and no utensils are used, a three compartment sink would not be required.
- If commercial refrigeration equipment is not available, ODH recommends allowing the use of non-commercial refrigerators for limited holding of Temperature Control for Safety foods such as cut melons and single serve dairy products.
- Restrictions may be placed on the license based on equipment or facilities of the food service operation.
- A hand washing sink located in a restroom or other area may be used if it is nearby and readily accessible to the staff.
- New facilities licensed after March 2010 are required to have a person on site that has completed a Level 1 Food Safety Certification program.

If you have any questions related to this guidance document, please contact the Ohio Department of Health Food Safety Program at 614-644-7416.