| Child Care Service:  |  |  |
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| Cillia Care Service. |  |  |

## CHILD CARE SERVICE SAFETY PLAN

## FOR THE NEW YORK CITY DEPARTMENT OF HEALTH AND MENTAL HYGIENE BUREAU OF CHILD CARE

| DATES  | SUBMITTED:   |
|--|--|
| PROGRAM IDENTIFYING INFORMATION  |  |
| Please fill in the name of your child care service at the top of each page.)           | page and the date this plan will be submitted at the bottom of |
| Program Name:  |  |
| Permit Holder:   |  |
| _egally Responsible Entity:  |  |
| Director/Operator:   |  |
| Address:   |  |
| City:  |  |
| Telephone #:   |  |
| =ax #:   |  |
| E-Mail Address:  |  |
| Floor(s) of Operation:   |  |
| Room(s):   |  |
| Age Range of Children Served: from   |  |
| Hours of Operation:  |  |
| Do you operate a School age Child Care Program at you                                  | ur site address?: Yes □ No □                                   |
| <ul> <li>If Yes: Please identify the program name and regist</li> </ul>                | ration number:   |
| Name:  | Registration No.:  |
| Please attach an organizational chart that identifies, position a                      | and line of report for each of your program staff.             |
| PROGRAM OPERATION AND MAINTENANCE  |  |
| Please provide the last inspection date for the following                              | Inspection Date  |
| Boiler/furnace/HVAC:   |  |
| <ul> <li>Water Systems<br/>(plumbing, pressure, protection of water supply)</li> </ul> |  |

| Lead Paint Survey (Annual Survey)  Window Guards  Indoor/outdoor equipment  Review of injury prevention procedures (safe practice procedures)  Vehicle Maintenance (if applicable)  Exits and Fire Extinguishes  Please provide the maintenance schedule for the following:  Maintenance Schedule  Boiler/furnace/HVAC:  Water Systems (plumbing, pressure, protection of water supply)  Lead Paint Survey  Window Guards  Indoor/outdoor equipment  Review of injury prevention procedures (safe practice procedures)  Vehicle Maintenance (if applicable)  Exits and Fire Extinguishes  FOOD PROTECTION PROCEDURES DURING RECEIPT, STORAGE, AND PREPARATION  Please provide the following:  Staff certified in food protection:  Name:  Food Protection Certificate #  Work Schedule:  Monday:  Wednesday  Truesday:  Sunday:  Saturday:  Sunday:  Saturday:  Sunday:  Saturday:  Saturday:  Sunday:  Sanitization schedule and procedures for food preparation area:  Please provide your programs sanitization process:  —————————————————————————————————— | Safety | Plan            | Child Care Service:                     |                        |
|---|--------|-----------------|---|------------------------|
| Window Guards Indoor/outdoor equipment Review of injury prevention procedures (safe practice procedures) Vehicle Maintenance (if applicable) Exits and Fire Extinguishes  Please provide the maintenance schedule for the following: Boiler/furnace/HVAC: Water Systems (plumbing, pressure, protection of water supply) Lead Paint Survey Window Guards Indoor/outdoor equipment Review of injury prevention procedures (safe practice procedures) Vehicle Maintenance (if applicable) Exits and Fire Extinguishes  FOOD PROTECTION PROCEDURES DURING RECEIPT, STORAGE, AND PREPARATION  Please provide the following: Staff certified in food protection: Name: Food Protection Certificate # Work Schedule: Monday: Wednesday Friday: Sunday: Sunday:  Sanitization schedule and procedures for food preparation area:   |        | Load Paint S    | union (Applial Curvoy)                  |                        |
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| Review of injury prevention procedures (safe practice procedures)  Vehicle Maintenance (if applicable)  Exits and Fire Extinguishes  Please provide the maintenance schedule for the following:  Boiler/furnace/HVAC:  Water Systems (plumbing, pressure, protection of water supply)  Lead Paint Survey  Window Guards  Indoor/outdoor equipment  Review of injury prevention procedures (safe practice procedures)  Vehicle Maintenance (if applicable)  Exits and Fire Extinguishes  FOOD PROTECTION PROCEDURES DURING RECEIPT, STORAGE, AND PREPARATION  Please provide the following:  Staff certified in food protection:  Name:  Food Protection Certificate #  Work Schedule:  Monday:  Wednesday  Friday:  Sunday:  Sunday:  Sunday:  Sanitization schedule and procedures for food preparation area:  | •      |                 |   |                        |
| Vehicle Maintenance (if applicable) Exits and Fire Extinguishes  Please provide the maintenance schedule for the following: Boiler/furnace/HVAC: Water Systems (plumbing, pressure, protection of water supply) Lead Paint Survey Window Guards Indoor/outdoor equipment Review of injury prevention procedures (safe practice procedures) Vehicle Maintenance (if applicable) Exits and Fire Extinguishes  FOOD PROTECTION PROCEDURES DURING RECEIPT, STORAGE, AND PREPARATION  Please provide the following: Staff certified in food protection: Name: Food Protection Certificate # Work Schedule: Monday: Wednesday Friday: Sunday: Sunday: Sunday: Sunday: Sunday: Sunday: Sanitization schedule and procedures for food preparation area:   | •      |                 |   |                        |
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| Boiler/furnace/HVAC:  Water Systems (plumbing, pressure, protection of water supply)  Lead Paint Survey  Window Guards  Indoor/outdoor equipment  Review of injury prevention procedures (safe practice procedures)  Vehicle Maintenance (if applicable)  Exits and Fire Extinguishes  FOOD PROTECTION PROCEDURES DURING RECEIPT, STORAGE, AND PREPARATION  Please provide the following:  Staff certified in food protection:  Name:   | •      | Exits and Fire  | e Extinguishes                          |                        |
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| Review of injury prevention procedures (safe practice procedures)  Vehicle Maintenance (if applicable)  Exits and Fire Extinguishes  FOOD PROTECTION PROCEDURES DURING RECEIPT, STORAGE, AND PREPARATION  Please provide the following:  Staff certified in food protection:  Name:   | •      | Window Guar     | rds                                     |                        |
| (safe practice procedures)  • Vehicle Maintenance (if applicable)  • Exits and Fire Extinguishes  FOOD PROTECTION PROCEDURES DURING RECEIPT, STORAGE, AND PREPARATION  Please provide the following:  • Staff certified in food protection:  Name:  | •      | Indoor/outdoo   | or equipment                            |                        |
| Exits and Fire Extinguishes  FOOD PROTECTION PROCEDURES DURING RECEIPT, STORAGE, AND PREPARATION  Please provide the following:  Staff certified in food protection:  Name:   | •      | •               | • •                                     |                        |
| FOOD PROTECTION PROCEDURES DURING RECEIPT, STORAGE, AND PREPARATION  Please provide the following:  Staff certified in food protection:  Name:  | •      | Vehicle Maint   | enance (if applicable)                  |                        |
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| Staff certified in food protection:  Name: Title:  Food Protection Certificate #  Work Schedule: Monday: Tuesday:  Wednesday Thursday:  Friday: Saturday:  Sunday:  Sanitization schedule and procedures for food preparation area:   |        |                 |   | ,                      |
| Name: Title:  Food Protection Certificate #  Work Schedule: Monday: Tuesday:  Wednesday Thursday:  Friday: Saturday:  Sunday:  Sanitization schedule and procedures for food preparation area:  |        | •               | <b>G</b>                                |                        |
| Food Protection Certificate #   |        |                 | •                                       | Title:                 |
| Work Schedule: Monday: Tuesday: Thursday: Saturday: Saturday: Sanitization schedule and procedures for food preparation area:   |        |                 |   |                        |
| Wednesday Thursday: Friday: Saturday:  Sunday:  • Sanitization schedule and procedures for food preparation area:   |        |                 |   |                        |
| Friday: Saturday:  Sunday:  Sanitization schedule and procedures for food preparation area:   |        |                 |   |                        |
| Sunday:  Sanitization schedule and procedures for food preparation area:  |        |                 |   |                        |
|   |        |                 |   |                        |
|   | •      |                 |   |                        |
| Please provide your programs sanitization process:  |        |                 |   |                        |
|   | Ple    | ease provide yo | our programs sanitization process:      |                        |

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| Source of food:   |  |     |
|---|--|-----|
| Prepared on site on by child of   | are service staff:   Prepared on site by contracted service  | : 🗆 |
| Prepared off site by contracte  |  |     |
| If food service is contracted, p  | ease identify the food service company:  |     |
|   |  |     |
|   | State:   |     |
|   | Phone No.:   |     |
| ase provide the following infor<br>ations:<br>Evacuation Route  | ACUATION PLAN  nation to establish your programs preparedness to respond to eme  ns of egress:             |     |
| ase provide the following infor<br>ations:<br>Evacuation Route  | nation to establish your programs preparedness to respond to eme   |     |
| ations:  Evacuation Route   | nation to establish your programs preparedness to respond to eme   |     |
| ase provide the following infor ations:  Evacuation Route   | nation to establish your programs preparedness to respond to eme   |     |
| ase provide the following infor<br>ations:<br>Evacuation Route<br>Describe your secondary mea                         | nation to establish your programs preparedness to respond to eme   |     |
| ase provide the following inforations:  Evacuation Route  Describe your secondary means                               | nation to establish your programs preparedness to respond to ements of egress:  If will exit the building: |     |
| ase provide the following inforations:  Evacuation Route  Describe your secondary means  Describe how children and st | nation to establish your programs preparedness to respond to eme   | wh  |

| Evacuation of Infant Children  |
|--|
| Please describe how your program will provide a staff to child ratio of 1:3 during an emerger evacuation. All available personnel, regardless of role or qualifications, can be used to meet the ratio when evacuation is necessary. (An infant child is defined as a child who is less than 12 months age): |
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| Supervision of children during an evacuation   |
| Please describe your process of accounting for each child before and after reaching your safe area:  |
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| Proof of notification of service's existence to your local fire department (attach copy of FD confirmat if available):   |
| Notification Date:   |
| Ladder Company Contacted:  |
| Individual Contacted:  |
| Fire drill schedule (please provide your intended fire drill schedule):  |
|  |
| Process for notifying DOHMH and parents of emergency situations. Please include a description  |
| process:   |
| Means of communication:  |
| Individual(s) responsible for communication:   |
|  |
| Timeframes for notification:   |
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| Safety Plan             | Child Care Service:   |
|-------------------------|---|
|                         |   |
|                         |   |
| HEALTH CARE POLICIE     | S AND PROCEDURES  |
| The program's health ca | re plan must establish polices and procedures used to assure the following: |
| Method for maintaini    | ing children's health records   |
| Initial health screeni  | ng:   |
|                         |   |
|                         |   |
|                         |   |
|                         |   |
| Children's medical h    | istories – include immunization tracking:                                   |
|                         |   |
|                         |   |
|                         |   |
| Process for address     | ing individual children's special needs and restrictions on activities:     |
|                         |   |
|                         |   |
|                         |   |
| Daily health surveilla  | ance procedures   |
| Staff responsible for   | observing child's health:   |
|                         |   |
|                         |   |
| Documentation proc      | edures for observed injuries:   |
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| Location and procedure                           | s for storage of medication and first aid supplies: |
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| Process for reporting st                         | aff illness and injuries:                           |
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| Process for respondir                            | g to child abuse/maltreatment allegations:          |
|  | ting information regarding allegation:              |
|  |   |
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| Obtaining and documer                            | ting information regarding allegation:              |
| Obtaining and documer                            |   |
| Obtaining and documer                            | ting information regarding allegation:              |
| Obtaining and documer                            | ting information regarding allegation:              |
| Obtaining and documer                            | ting information regarding allegation:              |
| Obtaining and documer                            | ting information regarding allegation:              |
| Obtaining and documer                            | ting information regarding allegation:              |
| Obtaining and documer  Assessing if there is rea | ting information regarding allegation:              |

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| Safety I                       | lan Child Care Service:   |
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| CORRE                          | TIVE ACTION PLANS   |
| protect of child, had been inv | all child care programs must submit a corrective action plan that identifies the steps taken to nildren in their care, in the event that a staff member: is alleged to have abused or maltreated a a substantiated incident of child abuse or maltreatment, has an arrest or criminal conviction, has allowed in the death or serious injury of a child or at such time that the Department determines that a action is required. Corrective action plans must include the following: |
| •                              | a general description of the alleged incident and the date it occurred.  Age and gender of child/children involved.  The staff member involved and their responsibilities related to child supervision or potential for insupervised contact with children.  Steps taken to protect the well being of children in your care while the alleged incident is under investigation   |
|                                | artment will provide a separate guideline with more detailed information for the development, and submission of corrective action plans.  |
| GENERA                         | L SAFETY PROCEDURES:  |
| safety hat to maint            | a program's general safety procedures must provide a description of activity taken to eliminate zards and provide for injury prevention. It shall also include staff schedules that allow the program in supervision of children at all times and comply with the staff to child ratios required by Article plan of supervision must address both on and off site activities and include:   |
| • Sup                          | rvision during child development activities; both recreational and academic:  |
|                                |   |
|                                |   |
|                                |   |
|                                |   |
|                                |   |
| • Res                          | and sleep hours:  |
|                                |   |

| Sa                        | tety Plan Child Care Service:  |
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|                           |  |
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| •                         | Transportation of children:  |
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|                           |  |
|                           |  |
| •                         | Handling and Storage of hazardous materials and other products:  |
|                           |  |
|                           |  |
|                           |  |
|                           |  |
|                           | Fall Dravanting Davisson   |
| •                         | Fall Prevention Devices:   |
| St                        | AFF TRAINING   |
| sub<br>eve<br>and<br>disc | All program staff, volunteers, and other people who have, will have, or have the potential for estantial contact with children must be trained in Child Abuse/Maltreatment Identification and Prevention ery 24 months. Infant/toddler and night staff must also receive Sudden Infant Death Syndrome (SIDS) di Shaken Baby training. All teachers must receive training in infection control and reporting infectious eases. Additionally, all Assistant Teachers must receive a total of 15 hours of training in health and ety, and early childhood development every 24 months. Each program must provide a plan for how staff meet the training requirements of Article 47. <i>The plan must include:</i> |
| •                         | Schedule for staff training:   |
|                           |  |
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| ety Plan   | Child Care Ser  |                 |   |
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| The number of staff t  | o be trained and their roles wit                          | hin the pr      | ogram:  |
|  |   |                 |   |
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| Process for monitoring   | ng staff's compliance with train                          | ing require     | ements:   |
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|  |   |                 |   |
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|  |   |                 |   |
|  |   |                 |   |
| RENT/CHILD SAFETY<br>Please describe your  | ORIENTATION r process for informing parents               | of:             |   |
| Please describe your   | r process for informing parents nagement of illnesses and | • of:<br>•<br>• | Fire safety and fire drills Evacuation procedures Supervision during offsite activities |
| <ul> <li>Please describe your</li> <li>Reporting and ma injuries</li> <li>Emergency Evacu</li> </ul> | r process for informing parents nagement of illnesses and | • of:<br>•<br>• | Evacuation procedures   |
| <ul> <li>Please describe your</li> <li>Reporting and ma injuries</li> <li>Emergency Evacu</li> </ul> | r process for informing parents nagement of illnesses and | • of:<br>•<br>• | Evacuation procedures   |
| <ul> <li>Please describe your</li> <li>Reporting and ma injuries</li> <li>Emergency Evacu</li> </ul> | r process for informing parents nagement of illnesses and | • of:<br>•<br>• | Evacuation procedures   |
| <ul> <li>Please describe your</li> <li>Reporting and ma injuries</li> <li>Emergency Evacu</li> </ul> | r process for informing parents nagement of illnesses and | • of:<br>•<br>• | Evacuation procedures   |
| <ul> <li>Please describe your</li> <li>Reporting and ma injuries</li> <li>Emergency Evacu</li> </ul> | r process for informing parents nagement of illnesses and | • of:<br>•      | Evacuation procedures   |
| Please describe your  Reporting and mainjuries  Emergency Evacu  Lost child plan                     | r process for informing parents nagement of illnesses and | •               | Evacuation procedures   |

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| If you plan to offer aquatic activities to children, please provide a written safety plan the corporates the safety requirements and supervision procedures during swimming activities. You must by the following in your safety plan:     |
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| An accountability system that establishes supervision and accounting for children, and shall include:  |
| Staff to child ratios (please refer to Article 47 for the ratio requirements):   |
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|  |
| How the child care service will identity each child involved in an aquatic activities prior to water entry   |
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| How the child care service will maintain a record of the dates and times of initiation and cessation   |
| aquatic and swimming activities:   |
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|  |
| Accountability checks of children must be made at least every 15 minutes and the result recorded in an accountability log. Please describe your process for maintaining accountability for a children participating in aquatic activities. |
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| Safety Plan  | Child Care Service:  |                 |
|--|--|-----------------|
| volunteers assigned to duties, including the child | imming and aquatic activity, the aquatics director shall meet with all stathe activity and review emergency procedures, as well as their roled dren to whom each adult is assigned. Please specify the duties of all a aquatic activity emergencies, including but not limited to emend swimmer: | es and staff in |
|  |  |                 |
|  |  |                 |

Prior to every trip to an off-site swimming facility not owned by the child care service, the permittee shall obtain and maintain on file for each child a written consent from a parent or guardian. A consent form shall be incorporated in the written safety plan and shall include the child's name and age, the destination and type of activities authorized during the field trip, and the date of the trip. Please attach a copy of your child care service's consent form.