Facility number: Date	ate:
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Licensed Child Care Centre Application

Reason for App	olication:			
■ New Facility/O	wner			
Physical altera	itions/changes to	an existing Facilit	у	
☐ Change to program/licensing capacity or age groups				
_	e to the <u>Ontario M</u>	n, please ensure y linistry of Education		
Please fill out only	the applicable sec	tions/changes belo	W.	
Contact Informa	ation:			
Facility Name:				
Address:				
Phone: Fax:				
Name of Owner: Name of Supervisor:				
Name of Property (Owner/Landlord (if	different than Owne	er above):	
Address:				
Phone: Fax:				
Program Information: ☐ Full-time Setting ☐ Before and After School ☐ Nursery School (half day)				
Hours of Operations:				
Monday	Tuesday	Wednesday	Thursday	Friday
a.m.	a.m.	a.m.	a.m.	a.m.

_ p.m.

p.m.

p.m.

p.m.

Centre details	Age Range	Number of Rooms	Licensing Capacity
Infants			
Toddlers			
Preschool			
School Age			
			Total capacity:
Water and Sew ☐ Municipal water			
☐ Private water supply Well Type: ☐ Dug ☐ Bored ☐ Drilled			
Private water supplies (e.g. wells servicing child care centres) are governed by the requirements of Ontario Regulation 170/03: Drinking Water Systems (https://www.ontario.ca/laws/regulation/030170) and Ontario Regulation 243/07: Schools, Private Schools and Child Care Centres (https://www.ontario.ca/laws/regulation/070243). Please contact the Ontario Ministry of the Environment, Conservation, and Parks for more information about your responsibility under the regulation.			
☐ Municipal sewage system			
☐ Private sewage disposal: Type: ☐ Holding tank ☐ Septic tank / tile bed ☐ Other			
Please consult with the property owner or landlord if you are unsure as to how the facility is serviced.			
It is the responsibility of all premises owner/operators to confirm to the Health Department that the private sewage system is capable of servicing the Child Care Centre operation in accordance with Ontario Regulation 332/12: Building Code (OBC) (https://www.ontario.ca/laws/regulation/120332). Consultation with a professional engineer or qualified sewage system designer may be necessary to assist in submitting the necessary report/information for assessment by the Health Department.			
Nuclear Prepar	edness:		
Is the facility located within 10 kilometres of one of the nuclear stations? ☐ Yes ☐ No			
Pickering Nu	Pickering Nuclear Generating Station - 6754 Sandy Beach Rd, Pickering, ON, L1W 3X5		
Darlington No.	uclear Generating S	Station - 1 Holt Rd S, Bo	owmanville, ON, L1C 3Z8
potassium iodine directly from the	e (KI) tablets. The l preparetobesafe.c	• =	

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Food Premises:

Your Public Health Inspector (PHI) will provide you with a New Food Premise Operator Package which will include a copy of Ontario Regulation 493/17: Food Premises (https://www.ontario.ca/laws/regulation/170493). Please familiarize yourself with the various regulatory requirements and responsibilities as they apply to your child care centre (e.g., kitchen, food storage and handling).

Food Service Type:				
On-site preparation:	☐ full menu	☐ snacks only	☐ Catered (complete below)	
Caterer Name:			_	
Address:			Phone:	
Eating and Drinking	g Utensils:			
☐ Re-useable	☐ Single-use of	disposable		
Equipment and Fac	ilities:			
☐ Designated/separa	te handwashing s	sink		
Dishwasher: 🗖 wash	Dishwasher: ☐ wash/rinse temperature (reaches 60-71C)			
☐ high temperature rinse (reaches 82C or higher)				
☐ chem	ical sanitizer (e.g.	. chlorine, quaternary	ammonium, or iodine)	
Manual Dishwashing:	☐ 3-compartme	ent sink 2-cor	mpartment sink	
Note: If multi-servior a mechanical (c	, ,		vill be used, a 3-compartment sink	
•	mpartment sink i		plastic / paper plates and cups) shing of utensils (e.g., cutting	
☐ Chemical sanitizer	used for food cor	ntact surfaces (please	specify):	
☐ Hot holding equipm	nent present (e.g.	, hot-holding unit, stov	ve, oven)	
☐ Cold holding equip	ment present (e.g	ı., refrigerator, freezer)	

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Certified Food Handlers:

At least one food handler or supervisor who has completed food handler training must be present during **every hour** in which the premise is operating.

Name	Certification Type (course or agency name)	Certification Date	
Diapering:			
Child care centre enrolls children who	o are in diapers or being toilet traine	d (e.g. pull ups):	
☐ Yes (review requirements below)	□ No		
Diaper Change Area Requiremen	nts:		
☐ Change table should be roughly waist height (for teachers) to reduce the potential for back strain or injury when changing children. Teachers may utilize footstools when assisting older or heavier children onto the table(s).			
☐ Change table should be of sturdy construction and shall have a length and width adequate to safely accommodate all children who require diapering.			
	include three or less diapered child f their age, height, weight, or particuble.	•	
☐ Change table must have one of the	e following:		
	y 2.5 to 3 inches (6 to 7.5 cm) high a at least three quarters of the length		
•	must be at least 2.5 inches above thing the mat from sliding off the surfamat).		
 safety straps, compatible with non-absorbent, and easily cle 	h the change table and shall be con eanable material.	structed of smooth,	
	afety straps, and mat shall be const naterials. Mats with buttons, quilted a trap soil/dirt/debris are not appropr	stitching or breaks in	
☐ The change table shall be used fo	r no purpose other than the diaperir	ng of children.	

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	A designated handwash sink (not used for food preparation) must be in close proximity to the change area.			
	The designated diapering area shall be located separately from food preparation, food storage areas, and eating areas.			
ВΙ	Blueprint/Floor Plan			
	lease submit <u>two</u> copies of the child care centre blueprint/floor plan along with this pplication. Use the checklist below as a guide for the blueprint/floor plan.			
	ote: For alterations/renovations to an existing facility, only submit a plan for any hanges.			
Ma	ain Kitchen: (Review the Ontario Regulation 493/17: Food Premises for complete requirements)			
Sh	ow and label the following:			
	Cooking, hot-holding, cold-holding, and ventilation equipment (e.g. stoves, ovens, microwaves, refrigerators, chest freezers, exhaust hoods/fans)			
	Food storage areas (e.g. cupboards, shelves, pantries)			
	Note: All food must be stored off the floor.			
	Chemical storage areas			
	Note: Chemical products (e.g. cleaners, detergents, disinfectants, etc.) must be stored separate from food and inaccessible to children.			
	Indicate surface finishes for all ceilings, walls, flooring, counter-tops, shelves, etc. (e.g. stainless steel, ceramic tile, painted drywall, etc.)			
	Location and type of dishwashing facilities (e.g. 2-compartment sink, 3-compartment sink, commercial dishwasher, etc.)			
	Designated handwash sink in the food preparation area			
	Note: A handwash sink, physically separated from any other sinks, must be provided in addition to any dishwashing sinks. It is to be used for handwashing only and continuously supplied with hot and cold running water, liquid soap, and single-use towels in dispensers.			
Inf	fant Food Preparation Area: (if separate from main kitchen)			
Sh	ow and label the following:			
	Refrigerator, freezer, counter-tops, etc.			
	Note: Counters, shelves, etc., used for infant food/formula preparation or storage must be separate from diapering table and/or surrounding diaper counter surfaces.			
	Designated handwashing sink			
	Note: Must be separate from the designated diapering handwash sink and any utility sinks.			
	Note: Dishwashing shall not occur within classrooms, unless sinks are specifically designated for dishwashing.			

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Dia	apering Areas:
Sh	ow and label the following:
	Diapering table: generally required in each area/room where there are children in diapers Note: Located separately from food preparation, food storage, and eating areas.
	Indicate surface finishes for the diapering table, mat, safety straps and surrounding walls and flooring.
	Designated diapering handwash sinks
	Note: Required adjacent or within the designated diapering area and not used for food preparation.
	Storage of diapering accessories (e.g. diapers, wipes, creams/ointments, chemical sanitizers, etc.).
	Note: All diapering items are to be maintained out of children's reach.
Wa	ashrooms:
Sh	ow and label the following:
	Location of toilet and sink fixtures. Indicate surface materials for ceilings, walls, floors, counter-tops, shelves. etc.
	Storage areas for potty chairs/seats.
	If toothbrushing is to be practiced, show locations of toothbrush storage areas.
	Note: Toothbrushes and toothpaste are to be stored out of reach of children and away from toilets, handwash sinks, and chemicals to avoid accidental contamination.
	Storage areas for cleaners, detergents, disinfectants, etc.
	Note: Chemicals must be inaccessible to children.
Sle	eeping Areas:
Sh	ow and label the following:
	Sleeping areas
	Indicate if cots or cribs will be used
	Storage locations of cots when not in use (must be covered if there is a risk of contamination)
	Storage areas for extra and clean bed linens

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General: Show and label the following: ☐ Storage of children's personal belongings (e.g. cubbies, hooks, etc.). ☐ Play areas/rooms Office space and staff rooms Any additional sinks (e.g. art sinks, mop sinks, etc.) ☐ Laundering facilities and equipment, if available (e.g. washers/dryers, laundry sink) ☐ Storage areas for clean and dirty laundry ☐ Additional storage cupboards, counter surfaces, tables, etc., in playrooms ☐ Storage areas for unused toys ☐ Garbage storage areas between pick-ups Upper floor window designed to prevent falls (maximum 4-inch opening) The application review process may take 10 business days or longer depending on the number of applications received. An inspection will be arranged once all noted documentation is received and reviewed by the Health Department, all construction/renovation is complete, any outstanding requirements are met, and the facility is ready to open for business. For assistance with the application process, please call the Durham Health Connection Line at 905-668-2020 or 1-800-841-2729. For office use only: PHI Requirements PHI to advise child care centre operator to contact the Ministry of Environment (new or renovated child care centre) PHI to contact Part 8 Senior PHI, if applicable PHI to contact KI Senior PHI, if applicable (i.e; within 13 km of a nuclear plant) PHI to contact PHD Immunization program staff for new child care centres at childcareupdates@durham.ca

PHI comments:		
Date: Inspector's Name:	Signature:	
Divide and Degries Health Department	Durbana Basian Haalth Banautmant	
Durham Region Health Department	Durham Region Health Department	
Health Protection Div.	Port Perry Office	
101 Consumers Drive, Whitby, ON L1N 1C4	181 Perry Street, Port Perry, ON L9L 1B8	
Phone: 905-668-2020 Fax: 905-666-1887	Phone: 905-985-4889 Fax: 905-982-0840	
durham.ca/healthinspectionforms	durham.ca/healthinspectionforms	

Information on this form is collected and used under the authority of the Health Protection and Promotion Act, R.S.O. 1990, cH.7., s.5 and its Regulations. The information is collected and used for processing your licenced child care centre application; to ensure compliance with legal and/or regulatory requirements; for preventing, eliminating and/or decreasing the effects of a health hazard; and, for planning, providing, and evaluating services provided by Health Department staff for promoting health and protection. Questions about this collection and use of information should be addressed to Durham Region Health Department, Manager, Health Information, Privacy and Security at 605 Rossland Rd E., P.O. Box 730, Whitby, ON L1N 0B2, (905) 668-7711. Information available in alternate formats.

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