



TOBACCO CONTROL:

- Smoking Policy (to be read for employees).
- Display signs prohibiting smoking.
- Smoking area (provided with an ashtray).

- Where not applicable, employees to check for prevailing wind directions and ventilation systems for premises (i.e. 15 meters away).



Overberg District Municipality
26 Long Street
Private Bag X22
BREDASDORP
7280

Telephone (028) 425 1157
Fax (028) 425 1014

**For more information contact
Local Environmental Health
Practitioner / Health Inspector**

CAPE AGULHAS:

Tel.: (028) 425 1157

OVERSTRAND:

Tel.: (028) 313 1243

THEEWATERSKLOOF:

Tel.: (028) 212 1121

SWELLENDAM:

Tel.: (028) 514 1182

facebook.com/OverbergDM

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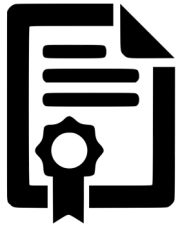


**REQUIREMENTS
FOR CHILD CARE
FACILITIES/ECD'S**



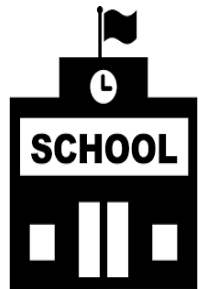
STANDARDS FOR CHILD CARE CENTERS

As per the Overberg District Municipality's Municipal Health Services By-Law dated 15 July 2019, child care centers must comply the following standards:



ADMINISTRATION:

- Must have a permit authorizing the activity.
- Must have a Health Certificate (issued by EHP).
- Renewed annually by EHP.
- Must be zoned as a Crèche/Institution (Zoning Certificate issued by local municipality).
- Certificate of Acceptability, issued by ODM, if cooking is done on the premises.
- Registration Certificate by Department of Social Development / Education (DSD / DoE).



PREMISES & STRUCTURE:

- Classroom (provided with juvenile tables & chairs).
- Indoor/outdoor play areas.
- Sick bay area (beds with water proofed mattresses, hand wash basin & HCRW container, not accessible to children).
- Premises must have adequate ventilation and illumination.
- Maintenance of the premises and building must be satisfactory.
- Sanitation area (provided with potties and hand wash basins suitable for children/best available methods and supervision of children).
- Kitchen (not accessible to children).



TOYS & PLAY AREAS:

- Toys (cleaned and sanitized).
- Playing equipment outdoors (cleaned and sanitized).
- Shade (must be available on premises to avoid exposure to heat).
- Sand Pits (to be cleaned, covered and disinfected).



PRACTITIONERS / FOOD HANDLERS MUST UNDERGO:

- Training on Basic First Aid.
- Training on Health Care Risk Waste (HCRW) & General Waste Management.
- Training on Food Safety.
- Training on Fire Emergency by food handlers (e.g. use of gas).
- Awareness on Chemical Safety, Vector Control and Health & Hygiene.



EMERGENCY & SAFETY MEASURES:

- First Aid Kit.
- Emergency Plan (contact numbers - Ambulance, SAPS, Clinic, Hospital, Fire Station, Parents, EHPs)
- Evacuation Plan (plan displayed on the walls, exit signs, fire emergency signs, assembly points).
- Serviced fire extinguisher.
- Administration of medication (children completed basic immunization, monitoring of infectious viruses).
- Chemicals (to have chemical safety info graphs, chemicals stored separately from foodstuffs).



FOOD SAFETY / HEALTH & HYGIENE:

- Food preparation area must have running water (hot and cold).
- Hand wash basin with nail brush, drying towel and hand wash soap.
- Food handlers with proper PPE (must have hair net, clean apron, safety shoes/closed shoes, no earrings, long nails and nail polish should be worn).