

INSPECTION CHECKLIST ON HEALTH & HYGIENE OF CHILD CARE CENTRES / KINDERGARTENS

Name of centre	:
Date & time of visit	:
Name of MOH officer	:

Details

Address of centre:	
Person-in-charge:	
Telephone no.:	
Fax no.:	
Email address:	
Approved enrolment no.:	
Licensing authority:	MCYS / PCF (MCYS) / MOE Kindergartens *

* Please circle where appropriate

Description of premises:

Please indicate with a earrow

Type of premises:	HDB void deck	
	Compound house	
	Commercial building	
	Others (please specify)	
No. of floors occupied:		
No. of years of operation:		
Air-conditioned:	Yes / No*	
* Please circle where appropriate		

	HYGIENE PRACTICES	YES	NO	REMARKS
1	INDOOR ENVIRONMENT			
	Cleaning of centre is carried out regularly.			
	Furniture, fittings and fixtures are cleaned with disinfectant.			
	Toys are disinfected at least daily or at the end of every session.			
	No presence of stuffed toys.			
	All litter bins are lined and properly covered.			
	Rooms fitted with air-conditioning are aired.			
	PVC mattresses are used.			
	Mattresses are wiped with disinfectant after every usage and left to dry.			
	Mattresses are stacked separately.			
2	OUTDOOR ENVIRONMENT			
	Outdoor space is well maintained and clean.			
	Outdoor equipment and materials are well maintained and clean.			
3	RECEPTION AREA			
-	A designated area is set up for screening of children	_	_	
	and staff upon arrival at the centre.			
	Temperature and visual screening checklists for children are available.			
	HFMD poster and notice on HFMD outbreak, if any, are prominently displayed.			

		YES	NO	REMARKS
4	SICK BAY/ ISOLATION ROOM			
	A separate area/room for the isolation of sick children.			
	Room is clean and well maintained, with good ventilation.			
5	TOILETS			
	Toilets are kept clean at all times.			
	Toilet paper is within easy access.			
	Liquid soap dispensers are within reach of children.			
	Liquid soap solutions are not diluted.			
	Disposable paper towels/ hand dryers are available for drying hands.			·
	Non-slip mats (if any) are free from grime and dirt.			
4	KITCHEN/ PANTRY			
	Floor, counters, cabinets and appliances are kept clean and dry at all times.			
	Surfaces for food preparation are clean.			
	Kitchen floor is kept clean and dry at all times.			·····
	Utensils are washed after use and sterilized regularly.			
	No sign of pest infestation.			
	Food handler(s) have attended Basic Food Hygiene Course.			

		YES	NO	REMARKS
5	CHILDRENS' PERSONAL EFFECTS			
	Each child has his/her own set of personal effects, individually labeled (e.g. toothbrush, toothpaste, comb, towel, mug, milk bottles, mattress cover, pillow and blanket) and well maintained.			
	Personal effects mentioned above are stored individually and properly.			
	Individual mattress covers are brought back and washed daily.			
6	GENERAL PRACTICES			
	Children and staff wash their hands with soap and water upon arrival at the centre.			
	Children and staff wash their hands before and after meals, after using the washroom and outdoor play.			·
	Staff wash their hands after changing diapers and attending to sick child.			
	Staff wear disposable waterproof gloves when handling soiled clothing.			
	Used diapers, gloves and soiled material are disposed of in a plastic bag or a lined and covered rubbish bin.			
	Clothing soiled with urine or stool is rinsed in a pail designated for this purpose at the centre. The pail is disinfected after use. It should be stored in a designated place and is not used for any other purpose.			
7	ADMINISTRATION			
	Reporting of infectious diseases cases (HFMD, viral gastroenteritis) to MOH through CDLENS.			
	Recovered children should only be allowed back in the centre upon: - Expiry of the medical leave AND - Child exhibits no sign and symptoms			
	Copy of the Infection Control Guidelines for Schools and Childcare Centres is available.			

OTHER COMMENTS