Iowa Department of Human Services

CHILD CARE CENTER COMPLAINT

Name of Center: Funshine Learning Center **Enrollment:** 44 **License ID:** 25941

Street: 423 N Walnut St **City:** Lamoni **IA** **Zip Code:** 50140 **County:** Decatur

Mailing Address: 423 N Walnut St

Mailing City: Lamoni **IA** **Zip Code:** 50140

Director's Name: Heather Neal **Center Phone Number:** 641-784-7505

On-Site Supervisors: Marissa Cunningham **E-Mail Address:** funshine@mediacombb.net

Date of Complaint: 11-01-2023 **Date of Visit:** 11-01-2023

[ ] Scheduled **[ ]** Unannounced **[X]** NA

[X] Non-Compliance with Regulations Found **[ ]** Compliance with Regulations Found

RECOMMENDATION FOR LICENSE

[X] NO CHANGES to licensing status recommended

[ ] PROVISIONAL license from **to**

[ ] SUSPENSION of License

[ ] REVOCATION of License

Complaint Details:

Did this complaint result in a serious injury? ☐ Yes ☒ No

Did this complaint result in a death to a child? ☐ Yes ☒ No

Summary of Complaint:

The director is getting food from the food pantry and serving past the expiration dates. Yesterday, stale expired chips were served to children. Currently, several food items in cupboard expired in June. Director has stated out loud, she wouldn't eat that food, but serves to children. Complaints by staff have gone to the board, but the board refuses to do anything, "because the director saves them money."

Licensing Rules Relevant to the Complaint:

109.15(2) Center shall follow minimum CACFP menu patterns for meals and snacks.Menus planned one week in advance, made available to parents, and kept on file with substitutions noted.Avoid foods with high incident rate of causing choking.

109.15(5) Food preparation and storage procedures are consistent with NHSPS.

Inspection Findings:

The determination of this report was based on center menus and staff statements.

On 11/1/23 I talked to Mary W., the center cook. We discussed reported concerns and if expired food was being served to children. She stated eggs expired in October, Doritos Cool Ranch Chips in the cupboard expired in August. She reported Girl scout cookies expired in September as well as some cereal. She indicated these foods were obtained by the Food Bank. Director Heather phoned this worker stating all foods were served for the pm snack. The Director indicated no staff or parent complained about any food or nutrition issues. The Director indicated she did not make statements about not eating the food served at the center. The Director indicated she has spoken to the Board Chair, and she is not aware of the board being approached about this issue.

The Director was not aware pm snack should follow CACFP guidelines. Seven staff wrote statements indicating they were not concerned with food quality or snacks being served to children. The cook tasted the expired Doritos prior to serving them. No staff or the cook reported children complained about food quality. No staff or the cook or Director reported children would not eat the food served due to freshness.

USDA states, "Can Food Be Donated After the Date Passes?
Yes. The quality of perishable products may deteriorate after the date passes but the products should still be wholesome if not exhibiting signs of spoilage. Food banks, other charitable organizations, and consumers should evaluate the quality of the product prior to its distribution and consumption to determine whether there are noticeable changes in wholesomeness (Food Donation Safety Tips).

With an exception of infant formula (described below), if the date passes during home storage, a product should still be safe and wholesome if handled properly until the time spoilage is evident (Chill: Refrigerate Promptly). Spoiled foods will develop an off odor, flavor or texture due to naturally occurring spoilage bacteria. If a food has developed such spoilage characteristics, it should not be eaten.

Microorganisms such as molds, yeasts, and bacteria can multiply and cause food to spoil. Viruses are not capable of growing in food and do not cause spoilage. There are two types of bacteria that can be found on food: pathogenic bacteria, which cause foodborne illness, and spoilage bacteria, which do not cause illness but do cause foods to deteriorate and develop unpleasant characteristics such as an undesirable taste or odor making the food not wholesome. When spoilage bacteria have nutrients (food), moisture, time, and favorable temperatures, these conditions will allow the bacteria to grow rapidly and affect the quality of the food. Food spoilage can occur much faster if food is not stored or handled properly. A change in the color of meat or poultry is not an indicator of spoilage (The Color of Meat and Poultry)."

1. 109.15(1) Center shall serve each child a full, nutritionally balanced meal as defined by CACFP guidelines. Children at center two hours or longer shall be offered food of not less than two hours and no more than three hours apart unless child is asleep. The center was not aware 3rd snack of the day must follow CACFP guidelines. PM Snack served does not meet CACFP guidelines. Expired food may be served but is not recommended. Palatability of the food determines whether an expired food should be served to children. Girl scout cookies, Cool Ranch chips do not meet guidelines. The Director has taken non approved foods off of the menu. VIOLATION, now corrected.

109.15(2) Center shall follow minimum CACFP menu patterns for meals and snacks. Menus planned one week in advance, made available to parents, and kept on file with substitutions noted. The menu must be planned one week in advance. This is now occurring, but the late PM snack was not listed on the menus. VIOLATION, now corrected

109.15(5) Food preparation and storage procedures are consistent with NHSPS. Although the chips served were expired no staff or children complained about the food quality. NO VIOLATION

Nutritionally balanced meals or snacks. The center shall serve each child a full, nutritionally balanced meal or snack as defined by the USDA Child and Adult Care Food Program (CACFP) guidelines and shall ensure that staff provide supervision at the table during snacks and meals. Children remaining at the center two hours or longer shall be offered food at intervals of not less than two hours or more than three hours apart unless the child is asleep.

Rationale and Recommendations For Implementation
Good nutrition practices are a vital component of children's overall physical, dental, and cognitive development. Young children experience rapid growth in the first years of life, and therefore need adequate food intake to support their growth and energy needs. School-aged children exhibit a similar rapid growth rate and thus have a need for nutritious, energy-producing foods as well.
Young children may need more frequent food intake (in the form of snacks), as their hunger may not coincide with the scheduled meal time, and they are developing likes and dislikes for food. Similarly, school-aged children have developed more definite food preferences, so you need to provide a variety of options for snacks.

The Child and Adult Care Food Program is a program of the United States Department of Agriculture designed to provide partial cash reimbursement for food costs to child care centers to assist them in meeting the nutritional needs of children.

To participate in the Child and Adult Care Food Program, centers must be licensed. Regardless of whether or not the center chooses to participate in the reimbursement program, all centers program guidelines for creditable foods and serving sizes based on age for meals and snacks must be followed.

Special Notes and Action Required:

The Director had all staff do a training on food safety and CACFP guidelines. The Director immediately disposed of expired foods and changed snack menus to follow CACFP snack guidelines. The Director can access CACFP or CCR&R Consultants for further guidance.

Consultant's Signature:

Jill Seibert

Date:

11-09-2023