



How to Establish a Parent Pick-up Policy When a Child Becomes Ill

Four-year-old Maria wakes up from her afternoon nap sweating. You take her temperature and discover that she has a fever. You call Maria's mother to tell her to come pick up her child right away, but she doesn't answer her phone

What should a family child care provider do in this situation?

Since it's not uncommon for children to become ill during the day, it's wise to establish a policy ahead of time with parents on how this situation will be handled. Some states require child care providers to establish such a policy.

Your policy should contain the following:

- * The circumstances under which you will ask the parents to pick up the child
- * How fast you expect parents to return your calls
- * How soon you expect parents to arrive at your home to pick up their child
- * The procedure you will follow in identifying who will pick up the child if the parent cannot pick up quickly enough
- * What will be done if no one is available to pick up the child

Dealing with Parents:

You should tell all parents that you must have immediate access to them by phone. Otherwise, it's not safe for their child. When you talk to a parent on the phone about their child's illness, it's a good idea to have documented the child's symptoms and behavior so you can present a clear picture of the child's condition. Parents may initially balk at the request that they pick up their child, but if you have a written policy, the parent will have the opportunity to plan ahead and be ready to leave work right away.

If the parent refuses to pick up their child, calmly remind them of your policy that they agreed to upon enrollment. If the parent still refuses to pick up, tell the parent you will be contacting the other names on your authorized pick up list. You will need to decide whether or not to continue to provide care for a parent who won't follow your policies.

Your policy was designed to protect the health of the child who becomes ill, the other children, and your program. Therefore, you need to carefully go over this policy with all parents to ensure that things run smoothly when a child does become ill.

***If you don't have a sick child pick-up policy,
now is the time to create one!***

For more information, see ;

"What can I do if a parent refuses to pick up a sick child?"

[<http://www.childproviderlaw.com/wp-content/uploads/2013/03/Vol1Iss1.pdf>]

Courtesy of Tom Copeland

Here's a sample policy to consider

Parent Pick-up Policy When Child Becomes Ill

Parents will be asked to pick up their child in the middle of the day if their child becomes ill. An illness includes, but is not limited to: a fever of 100 degrees or higher; a skin rash; vomiting; parasitic infestation (lice, scabies, etc.); pink eye; major discharge from the eyes or ears; any other communicable or contagious disease. If the child needs immediate medical attention, provider will contact 911 and follow their advice. Provider will then immediately contact the parent.

If provider cannot reach the parent by phone, provider will leave message at all of the phone numbers on file. Provider will also leave an email/text message. Parent will be expected to return calls within 10-15 minutes.

After parent receives notification from the provider, the parent will be expected to pick up their child within 15 minutes, plus travel time. Travel time is ___ minutes.

If the parent does not return calls or emails/texts within 15 minutes, provider will contact other persons listed in the child's file who are authorized to pick up the child in an emergency. If no one on the emergency list is available to pick up the child, provider may continue to care for the child until the regular pick-up time, or may call child protection agency. (Check with your state certifier)

Failure of the parent to follow this policy may lead to the termination of the contract.



Springtime Skillet

- 1 package (10 ounce) frozen mustard greens, or collard greens, spinach, or broccoli
- 1 can (32 ounce) stewed tomatoes, no salt added
- 1 cup brown rice, cooked
- 1 can (15 ounce) white beans, rinse and drained.
- Pepper to taste
- Other spices to taste: oregano, basil, or hot pepper

Steam greens and stewed tomatoes in a small skillet on medium-high heat. Cook greens for 10-20 minutes or until they are soft. Add rice, canned beans, and seasonings. Cook until heated through, serve.

Crock Pot Breakfast (Or Lunch Or Dinner!)

- 32 oz. package frozen or fresh hash browns
- 2 cups chopped ham or cooked sausage
- 1 cup finely chopped onion (optional)
- 3 cups shredded cheese
- 12 eggs
- Salt, pepper and seasoning to taste
- Milk

In crock pot, layer half of the hash browns, half of the cooked meat, half the onion, and half of the cheese, and then start over with those four layers. Whisk the eggs; add desired amount of milk, salt, pepper and any other seasoning. Pour egg mixture over meat and potato layers. Turn heat to high and cook for 4 to 6 hours. Meets the meat/meat alternate requirement and the fruit/vegetable requirement at lunch or dinner. Makes 15 servings for 3-5 year olds.



Banana Waldorf

This creamy dessert salad contains 30% of the daily value for calcium.

- 3 bananas, peeled and sliced
- 2 large apples, cored, peeled, and sliced
- 4 cups vanilla yogurt, non-fat
- 1 pinch cinnamon
- 2 Tbsp ground walnuts

Mix all ingredients together in a large mixing bowl. Place in individual serving dishes and chill until ready to serve.

Super Yogurt

This super yogurt will save your day! It is packed with protein and fiber to keep you full and satisfied.

- 4 cups nonfat yogurt, plain
- 1 cup instant oats
- 1/2 cup nonfat milk
- 3 peaches, cubed
- 1 cup blueberries
- 1/2 cup almonds
- 1 orange, juiced

Combine the milk, oats, yogurt and orange juice in a mixing bowl. Place in the refrigerator and allow to sit for about 1 minute. Meanwhile, crush the almonds and place in a saute pan. Toast over medium heat until the aroma of the almonds begins to rise (about 5 minutes). Top the yogurt mixture with the almonds, peaches, and blueberries. Stir thoroughly



Ensalada Verde con Pollo

Ingredientes:

- 1 paquete de pechugas de pollo marinada en hierbas de lima sin piel y sin hueso
- 1 bolsa (14-18 oz) de vegetales verdes mezclados
- 1 taza de vinagre balsámico para sazonar
- 1 tomate grande, en rebanadas
- 1 aguacate grande, pelado, sin semilla y rebanado en cubos de una pulgada
- 1 cebolla rojo mediano, rebanado en capas delgadas
- 1 lata (12 oz) de corazones de alcachofa, drenados (opcional)

Opcional:

- 1 lata de corazones del palmito
- 1/2 taza de queso Feta

Instrucciones:

1. Usando una parrilla a carbón de leña, George Forman, o la cacerola de la parrilla a temperatura media, coloque las pechugas marinadas de hierba de lima y cocine de 6-8 minutos por lado. El pollo estará cocinado cuando la temperatura interna alcance 170 grados F. Retirar las pechugas cocinadas y rebanar en tiras de 1 pulgada.
2. En tazón de fuente grande, vierta los vegetales verdes, tomate, aguacate, la cebolla roja, la alcachofa, corazones de palmito y el queso Feta con el aderezo de vinagre balsámico.
3. Dividir la ensalada en 4 porciones (o 6 para porciones más pequeñas) y colocarlos en el plato de servicio de comida. Complementar la ensalada con las rebanadas de las pechugas marineadas en hierba de lima, ya cocinadas y sirva inmediatamente.



To All Providers Who've Worked With Me:

As some of you know, I have accepted a position at another company. March was my last month of employment here at Nutrition First.

I am taking this opportunity to express my thanks to all of you who have made my time here such a great experience on both a professional and personal level.

I wish you all the best in your future.

Warmest regards,
Natasha Maslova



Всем Воспитателям, Работавшим Со Мной:

Как вы уже знаете, Март был последним месяцем моей работы на программе Nutrition First.

Пользуясь возможностью я хочу выразить мою благодарность за шанс работы с вами, пожелать успехов в вашем труде и конечно же всех благ вашим семьям.

Искренне,
Наташа Maslova

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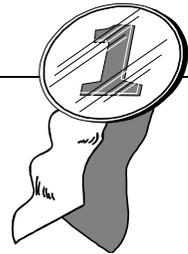
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MENU WINNERS

- *The menu winners for March. are **Tammy Roebke of Salem & Laurie Speelman of Dallas***
- *Keep those menus coming in on time – you might be next!*
- *Remember – to enter, menus need to be in an envelope with your name and address on the outside.*



Thanks and Good Luck!!

"Good nutrition is the right of all children."

Looking For More Training?

Child care providers can now access information on trainings that are happening all over the state of Oregon. The on-line training calendar at www.oregonchildcaretraining.org will let you search by county, as well as by training category and date. *Check it out!*

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