

D-200 Monitoring of Health & Safety Practices

ESD 105 routinely reviews and monitors health and safety practices of subcontractors and direct service site by reviewing;

- Licensing reports
- Kitchen inspection forms
- Menus submitted to and approved by Registered Dietician
- Site safety checklists
- Accident and incident reports

ESD 105 staff members conduct twice yearly audits of MERIT and staff files to look for current:

- TB test
- First Aid/CPR
- Universal Precautions training
- Food Handler's Card
- Background check
- Disaster and emergency preparedness training
- Child abuse and neglect training

ESD 105 staff members conduct periodic observations of;

- Handwashing procedures
- Toileting procedures
- Kitchen activities
- Medication management and administration