

Ask Miss Liza : Star Ratings



Dear Miss Liza: Our child care center is considering going to the "star rated" license, which is fine, but as a cook at "Stop Ya' Crying " child care center, I'd like to show off my kitchen and food handling practices. Our job in the kitchen is as important as any job in this center. It's time for me and all other kitchen staff to "Step Up" as well. We need and desire "stars" for what we do. I know you are friends with the boss at the Health Department. I think her name is Rhonda,....Shanna.... or Wanda. Do you think she can give us a class on Food Safety, where we can receive a "Star" or certificate for our kitchen? How much will she charge us? With all this budget mess, I hope its not too much. Talk to you soon!

P.S. Can you believe its almost Christmas?

Mary Jo
New Bern

Dear Mary Jo: Christmas! Child, I'm still trying to get over last Christmas. That's when Aunt Ginny made her made her holiday special...."owl soup". Child we "hooted" all night...if you catch my drift...okay! Yeah, Rhonda and me is good friends, even though she "stole" my recipe for gizzard casserole and... telling folks its hers. Anyway, Rhonda says that children under 5 years old are susceptible to food borne illness because their immune systems aren't fully developed. Because of this, illness can lead to serious complications, even death. That's why food safety training for Child Care foodservice personnel is

critical and must be ongoing. You're right Mary Jo, food service in Child Care centers and homes is as important as any job. Starting February 2003, the Craven County Health Department, with the City of New Bern Fire Protection Division (Capt. Henry Watson), City of New Building Inspections Dept (Mr. Johnny Clark) and State Child care consultant (Bee Mayo) will conduct an five (5) hour course entitled "Food Safety in Child Care Settings". The Fire Protection Division and Building Inspector will discuss proper cleaning and maintenance of cooking equipment. The Health Department will discuss basic food handling such as Cook It, Clean It, Cool It and basic HACCP principles. Bee Mayo will give an overview of the importance of food safety, from preparing formula to evening snacks. Completion of this course will allow Child Care Centers and Homes to be placed on a mailing list to receive posters, handouts and articles to supplement the training, as well give you "stars" and a certificate for this valuable training. Center directors will be provided timely information on the parents role in preventing food borne illness. We all play a part in the protection of our children. The hours for this training will be 3:00-5:30 for 2 days. Dates and location are sketchy at this time. More information will be forthcoming. I'd like to talk more Mary Joe, but its time for "Sponge Bob Square Pants". Such a handsome little fellow! If I was 30 years younger...okay....44 years younger I'd date that little man. Just kiddin'! (Me and Cleophus been together for 45 years!) I'll holler! Bye!

Miss Liza

P.S. This course is free. If y'all run into Rhonda, tell her thanks!