## REGISTERED MINISTRY CHILDCARE INITIAL STAFF ORIENTATION PLAN

| NameF  | Position          |                           |     |  |
|--|-------------------|---------------------------|-----|--|
| Date of Hire Date orientation began  | Date orien        | Date orientation complete |     |  |
| Standard   | Date<br>Instructe |                           | N/A |  |
| 1. Review of regulatory requirements   |                   |                           |     |  |
| <b>2.</b> Goals and philosophy of the facility.  |                   |                           |     |  |
| <b>3.</b> The names and ages of the children for whom the caregiver wis be responsible, and their specific developmental needs.  | 111               |                           |     |  |
| <b>4.</b> Any special health or nutrition need (s) of the children assigne to the caregiver.   | d                 |                           |     |  |
| <b>5.</b> The planned program of activities at the facility.   |                   |                           |     |  |
| <b>6.</b> Routines and transitions.  |                   |                           |     |  |
| 7. Acceptable methods of discipline.   |                   |                           |     |  |
| <b>8.</b> Policies and practice concerns relating to parents.  |                   |                           |     |  |
| 9. Occupational health hazards for caregivers, including attention   | ı                 |                           |     |  |
| to the physical health and emotional demands of the job and spec-  | ial               |                           |     |  |
| consideration for pregnant caregivers.   |                   |                           |     |  |
| <b>10.</b> Emergency health and safety procedures.   |                   |                           |     |  |
| 11. Handwashing techniques and indications for handwashing.  |                   |                           |     |  |
| <b>12.</b> Diapering technique and toilet use including appropriate diap disposal.   | per               |                           |     |  |
| 13. Identifying hazards and injury prevention.   |                   |                           |     |  |
| <b>14.</b> Correct food preparation, serving and storage techniques if employee is involved with handling food.  |                   |                           |     |  |
| <b>15.</b> Knowledge of when to exclude children due to illness and the means of illness transmission.   | е                 |                           |     |  |
| <b>16.</b> Formula preparation, if formula is handled.   |                   |                           |     |  |
| 17. Standard precautions and other measures to prevent exposure blood and other body fluids, as well as program policies and procedures in the event of exposure to blood/body fluids. | e to              |                           |     |  |
| <b>18.</b> Recognizing symptoms of illness and policy of when child w be sent home.  | ill               |                           |     |  |
| <b>19.</b> Teaching health promotion concepts to children and parents a part of the daily care provided to children.   | as                |                           |     |  |
| <b>20.</b> Child abuse detection, prevention, and reporting.   |                   |                           |     |  |
| <b>21.</b> Medication administration policies and practices.   |                   |                           |     |  |
| <b>22.</b> Putting infants down to sleep positioned on their backs and o a firm surface to reduce the risk of Sudden Infant Death Syndrom  |                   |                           |     |  |
| 23. Proper cleaning and sanitizing schedules and procedures.   |                   |                           |     |  |
| Signature of Employee  |                   |                           |     |  |
| Signature of Director  |                   |                           |     |  |