



Kids' Call of the Game 2016

Charleston Riverdogs Baseball

Sundays are Kids' Call Nights at the Charleston Riverdogs Joe Riley baseball stadium in Downtown Charleston. Your child has a chance to read a historic baseball play over the announcement system and on the radio and win tickets to another game. First pitch is at 5pm, so arrive before 4:30 and check in at the Riverdogs Office for the Kids' Call of the Game for your chance at being a sportscaster for the night! It's first come, first serve so get there early! For questions, email Morgan.Jones@dss.sc.gov.



University of South Carolina & Clemson University Football

Registration is open for Kids' Call of the Game for the 2016 football season. Tell your parents to visit www.scchildcare.org by June 1 to sign their children up for a chance to record a historic Clemson or Carolina football game call to be played on the radio, have their photo on the video board during a game, and get a behind-the-scenes tour of the stadium as well as four tickets to a home game. Your child care center will be entered in a drawing to win a learning center improvement grant valued at \$1,000.

Congratulations to Aldersgate United Methodist Child Development Center on winning the 2015 grand prize \$1,000 grant and a visit from the Tiger!



Partner Spotlight on Child Care Licensing

Child care programs must be licensed, registered, approved or legally exempt to legally operate in South Carolina. Licensing specialists inspect facilities and work with providers to make sure children are in a safe and healthy learning environment. Specialists also help providers access the many free resources available to licensed providers including training and information about state laws, emergency preparedness, and fire and health safety information. For more information about child care licensing, visit scchildcare.org or call 800-556-7445.

March was National Nutrition Month

National Nutrition Month is a nutrition and education campaign that spotlights the role of healthy eating and activity habits to maintain a healthy weight and prevent chronic disease. Check our [website](#) for fun activities about nutrition education and planning meals that appeal to young children. You can be the role model to help children create healthy eating habits for life. Even though National Nutrition Month has passed, you can celebrate healthy eating any time!

Product Recalls Related to Child Care

DSS Regulation 114-507C(2) states that furniture, toys and recreational equipment shall meet the standards of the US Consumer Products Safety Commission (CPSC), if applicable, and that recalled products shall not be accessible to children. For more information, call CPSC's hotline at 800-638-2772 or visit their website: www.cpsc.gov. To report a dangerous product or related injury, go to <http://saferproducts.gov>.



- ◇ **Belle Investment Boys' Jackets** due to entanglement hazard caused by drawstrings.
- ◇ **Dollar Tree Assured Burn Relief Gel** due to failure to meet child resistant closure requirement
- ◇ **Skip Hop Crib Mobiles** due to injury hazard caused by strap
- ◇ **Zulily Child's Pajamas** due to violation of federal flammability standards
- ◇ **School Specialty NeoRok Stools 18" and 20" models** due to fall hazard
- ◇ **IKEA Toy Drums and Drumstick Sets** due to choking hazard caused by ball on drumsticks
- ◇ **Walt Disney World Infant Bodysuits** due to choking hazard
- ◇ **Britax Strollers & Replacement Top Seats** due to choking hazard caused by foam padding in arm bar

FOOD POISONING—DON'T LOSE YOUR LUNCH!*

In June 2015, 11 children were sickened and one died from E. coli contamination in a child care facility in South Carolina. Every year, 1 in 6 Americans will suffer from foodborne illness, commonly referred to as food poisoning. Food poisoning is caused by various bacteria, viruses, parasites, toxins or chemicals that have contaminated the food. After you eat contaminated food it may take anywhere from a few hours to a few days before symptoms begin to occur. Children younger than age 5 are especially vulnerable to foodborne illnesses.

What are risky foods?

- ✎ Raw or undercooked meat, poultry or eggs
- ✎ Raw shellfish
- ✎ Unpasteurized milk or juice
- ✎ Raw, unwashed fruits or vegetables

Symptoms

- ✎ Nausea, vomiting, abdominal cramps
- ✎ Diarrhea and upset stomach
- ✎ Fever and dehydration
- ✎ Blood in the stool



Prevention Practices

- ✎ Frequently wash hands for a minimum of 20 seconds with soap and water before handling food or eating
- ✎ Wash surfaces and utensils after each use
- ✎ Wash fruits and vegetables before preparing them
- ✎ Use separate cutting boards and plates for meat and vegetables
- ✎ Keep meat, poultry, seafood and eggs separate from produce and other foods in the fridge and in grocery bags
- ✎ Use a food thermometer when cooking
- ✎ Keep food hot after cooking (140°F or higher)
- ✎ Microwave food thoroughly when reheating (165°F or higher)
- ✎ Refrigerate perishable foods within two hours
- ✎ Never thaw or marinate foods on the counter
- ✎ Know when to throw away spoiled food (click [here](#) for a guideline)