|  | Off      | ce of  | Child Ca | are Licensing Time of Inspection   | Date of Inspection:<br>Time of Inspection: |         |        |  |
|--|----------|--------|----------|--|--|---------|--------|--|
| Facility Name:          ¬ Follow Up (Original Inspection          Permit #:          ¬ Type of Inspection:         ¬ Follow Up (Original Inspection         ¬ Date:         ¬ / )          Reason for Follow up:          ¬ Pending Deficiencies |          |        |          |  |  | ipiaint | ι      |  |
| Address: Hours of Operation:   |          |        |          | □ Self-Reported Incident   |  |         |        |  |
|  | ict info | o (Pho | one/Ema  | il/Fax)? □ Yes □ No  |  |         |        |  |
| Center Director/Designee:<br>Change in Ownership or Director?  □ Yes □ No If yes, Name:  |          |        |          |  |  |         |        |  |
| Maximum number of children: Building 1:  |          | _ E    | Building | 2: Building 3:   |  |         |        |  |
| Maximum number of infants:   |          |        |          |  |  |         |        |  |
| Items posted in public view:  License  Menu  Ratio Chart (All c ABC Quality  Yes  No  N/A Head Start  Yes  No  Public  |          |        |          | Does facility transport children? □ Yes □ No □           Io         Overnight Care? □ Yes □ No   | N/A  |         |        |  |
| -  | oono     |        | 100 🗆 1  | -  |  |         |        |  |
| MANAGEMENT, ADMINISTRATION & STAFFING 114-503  | 0        | N      | NI/A     | SUPERVISION 114-504  |  | N       |        |  |
| Staff files are in compliance H(1-7)   | C        | N      | N/A      | Adequate supervision throughout facility A(1-2)  | C  | N       | N/A    |  |
| Training hours up-to-date <b>K(5)(b-c)</b>   |          |        |          | Facility following tracking of children procedures A(3)  |  |         |        |  |
| At least 1 person with CPR & 1 <sup>St</sup> Aid on the premises K(5)(h)   |          |        |          | Ratios adequate in all classrooms and on playground B, C   |  |         |        |  |
|  | TH, S    | SANIT  | ATION    | & SAFETY 114-505   |  |         |        |  |
|  | С        | Ν      | N/A      |  | С  | Ν       | N/A    |  |
| Children's faces/hands are clean B(1)  |          |        |          | Proper diaper changing practices were observed F(1-16)   |  |         |        |  |
| Medicine and harmful items labeled and stored properly D(2)  |          |        |          | Proper handwashing practices were observed G(4)  |  |         |        |  |
| First Aid kit in facility and in vehicle if transport E(1), I(1)(g)  |          |        |          | No smoking/consumption of alcoholic beverage A(3)  |  |         |        |  |
| Current Emergency Preparedness Plan H(3)   |          |        |          | Emergency Medical Plan C(1)  |  |         |        |  |
| PHYSICAL   |          |        |          |  |  |         |        |  |
| BUILDING   | С        | N      | N/A      | PLAYGROUND   | С  | N       | N/A    |  |
| Ventilation and lighting & sufficient A(2)(a-d), (4)   |          |        |          | Playground equip. safe & firmly anchored B(7)  |  |         |        |  |
| No strangulation/choking/suffocation hazards A(5)(g)<br>Ceiling, floors, windows, doors free from hazards A(5)(d)  |          |        |          | Adequate cushioning material; at least 6ft fall zone <b>B(9)</b><br>Fencing/safety barriers 4ft. in height, in good repair <b>B(4)</b> |  |         |        |  |
| Building(s) temp between 68-80°F A(7) If no, close in 4 hrs.   |          |        |          | Outdoor space free from hazards and litter <b>B(2)</b>   |  |         |        |  |
| Facility free from pest problems (Insects, rodents) A(8)(b-c)  |          |        |          | RESTING  | C  | N       | N/A    |  |
| All potentially harmful items including cleaning supplies, flammable   |          |        |          | Play Pens observed C(4)  |  |         |        |  |
| products, poisonous, toxic, hazardous and materials are labeled and  |          |        |          |  |  |         |        |  |
| stored in locked area out of children's reach. Bio-contaminants are disposed of properly. A(5)( c) ( e), A(8); E(1),(4)  |          |        |          |  |  |         |        |  |
| Electrical outlets are securely covered A(11)(c)   |          |        |          | Cribs meet federal standards (reviewed certificate) D(1)   |  |         |        |  |
| Sink area has running water A(12)(d)   |          |        |          | Cots, mats, cribs labeled or charted for each child D(2)   |  |         |        |  |
| Soap and disposable towels available at sink A(12)(i)  |          |        |          | PROGRAM 114-506  | C  | N       | N/A    |  |
| Furniture, toys & equipment are clean and in good repair C(1)  |          |        |          | Written, planned, daily program of activities that is  | Ť  |         |        |  |
| Furniture, toys & equipment meets the CPSC standards C(2)  |          |        |          | developmentally & age appropriate observed A(1-3)  |  |         |        |  |
| Healthy animals, not permitted if allergic E(4)  |          |        |          | Positive, non-abusive discipline practice B(1)   |  |         |        |  |
| Other environmental allergies (Policy #120)  |          |        |          |  |  |         |        |  |
| MEAL REQU  |          |        |          | 08   |  |         |        |  |
| Meals & snacks in compliance with USDA A(1)(b)   | C        | N      | N/A      | Round, firm foods are not offered to children under 4 yrs. old,  | C  | N       | N/A    |  |
| Clean, wholesome, unspoiled, properly labeled food A(4)  |          |        |          | unless properly cut to prevent choking risk A(3)   |  |         |        |  |
| Food preparers have proper hair restraints <b>B(5)</b>   |          |        |          | Food stored & handled properly <b>D(1)</b>   |  |         |        |  |
| Refrigerators have thermometers, temp under 45°F D(2-3)  |          |        |          | All cleaning & poisonous items stored away from food D(8)  |  |         |        |  |
| Prevention and response to food allergies A(9-10)  |          |        |          |  |  |         |        |  |
| INFANT CARE 114-509  | С        | Ν      | N/A      | TRANSPORTATION 114-505 I   | С  | Ν       | N/A    |  |
| Infants are placed on their back to sleep A(5)(a)  |          |        |          | Vehicle has proper safety restraints & in good repair I(1)   |  |         |        |  |
| No bottles propped or given in cribs or on mats A(3)(c)  |          |        |          | Checklist for loading/unloading children reviewed (2)(d)   |  |         |        |  |
| Food for toddlers cut in pieces 1/2 inch or less A(3)(k)   |          |        |          | Driver's (valid) driver's license reviewed (1)(f)  |  |         |        |  |
| Food for infants cut in pieces 1/4 inch or less A(3)(j)  |          |        |          |  |  |         |        |  |
| Crock pots, bottle warmers, are inaccessible to children, No   |          |        |          | C-Compliant with Regulation  |  |         |        |  |
| microwaving of beverages observed A(3)(d)<br>Cups and bottles labeled with child's name & used only by that child  |          |        |          | N-Noncompliant with Regulation<br>Violations noted at the time of visit □ Yes □ No   |  |         |        |  |
| A(3)(a)  |          |        |          | Any violations corrected onsite – Yes – No DSS Form 2910 n   | eeded                                      | □ Yes   | , 🗆 No |  |
| Signature of Director/Operator/Designee:   |          |        |          | Date: Date: Refused to   | sign.                                      |         |        |  |

Date: \_\_