Sanitation Standards Evaluation Form for Child Care Centers				Demerits:		
Classification: Superior Approved  Establishment Name:	O Provisi	onal	_	approved		
Location Address:			<u> </u>			
City: State: North Carolina		Da	ate:	Status Code:		
				Time Out:		
Zip: County:						
Current Facility ID#:Telephone:			Inspection	○ Re-Inspection	O VISIT	
Licensing ID#:Maximum Capacity:			Name Change	O Verification of Closure	O Status Ch	hange
	/ater Suppl	v:		Water Sample	Taken Todav	v?
•	• • •	•	munity Onsite S		○No	,
D	emerits				De	emerits
HANDWASHING: .2803, .2836		_	ORAGE: .2820			
Handwashing when required	5		Medications properly			6
Proper handwashing procedure	5	-		roperly stored and locked		6
FOOD: .2804, .2806, .2807, .2808, .2810, .2818, .2836			Non-hazardous produ			3
*3. From approved sources, not a hazard or adulterated	6	-		proper storage; used and kept cl	ean	2
*4. Potentially hazardous foods meet storage and holding temperatures; bottles, lunches refrigerated at 45° F or below	6	BE		D LINENS: .2821, .2836	1 1 .	
Food properly stored, thawed, prepared, cooked, cooled, handled, served, transported, packaged and identified; only	_		mats provided, in goo	led and properly stored; adequate d repair, properly stored, labeled,	, spaced	3
5. supervised children in kitchen, water from a handwash lavátory not consumed or used for bottle warming	5			cloths, bibs, burping cloths laund	lered, and in	3
6. Not re-served	3	_		IRNITURE: .2822, .2836		
7. Thermometers provided, accurate  FOOD SERVICE EQUIPMENT & UTENSILS AND SANITIZING:	2	34.	of water play centers	pair; cleaning, sanitization and ma		4
.2806, .2809, .2810, .2812, .2814		35.	for children who are n	es cleaned and sanitized in rooms lot toilet trained	s designated	4
*8. Meets specifications for refrigeration, sinks, lavatories and dishwashing equipment	6	PE	RSONNEL: .2807, .28	823		
Meets specifications for other equipment and utensils, approved	4	36.	Child care center emp restraints where requi	ployees wearing gloves, clean clo	thes, hair	2
9. material and construction  Food contact surfaces properly washed rinsed sanitized and air.	<del>-</del> 1	FL	OORS WALLS&CE	II INGS: 2824 2825 2832 28	36	
10. Food contact surfaces properly washed, rinsed, sanitized and air dried; single-service articles not re-used	5	37	Easily cleanable, clea	in, and in good repair; carpets vac	cuumed as	4
11. Approved sanitizing solution provided; test kit available	2		required and extraction	in cleaned, date cleaned		<u>L</u>
12. Equipment, non-food contact surfaces clean; in good repair	4			AL ENVIRONMENT: .2826		3
Proper storage and handling of clean equipment, utensils and single-service articles	3			etween 65° F and 85° F in good repair; maintained as req	uirod	2
WATER SUPPLY & DRINKING WATER FACILITIES: .28152836				ASE CONTROL: .2827, .2836	luirea	12
Water supply meets 15A NCAC 18A .1700 and 15A NCAC 18C		* 40		nicable disease or condition exclu	uded in	T <sub>6</sub>
if applicable; documentation provided	6	^40.	accordance with 10A	NCAC 41A .0200		0
*15. Hot water supplied and maintained in the kitchen	6	41		or mildly ill children excluded fron smission likely to occur: proper wi		4
16. Hot water supplied and tempered water maintained as required in all other areas	4	71.	cleanup procedure followed for vomiting or diarrheal events			ľ
*17 Hot water in excess of 120°F not allowed in areas accessible to	6	42.	Designated area for s procedures for vomiting	ick children; maintained as requir	ed; written	2
Cilidien		W	ASTEWATER: .2829	ng or diarrneal events		
18. Backflow prevention provided, no cross connections	3		Approved sewage dis	posal		6
19. Approved drinking fountains, pressure regulated, clean	2		LID WASTE: .2830, .2	•		<u> </u>
LEAD POISONING HAZARDS: .2816  No identified lead poisoning hazards in accordance with NCGS		11	Solid waste properly h	nandled; containers and cleaning	equipment	2
*20. 130A-131.7(7); date water tested:	6	A.	kept clean; can cleani	ing facilities adequate NTROL, OUTDOOR LEARNING		
TOILET AND LAVATORY FACILITIES: .2817, .2818, .2836	•		NIMAL & VERMIN CONVINCTION			
Properly sized, located, accessible, and in good repair; sinks, 21. toilets and potty chairs cleaned and disinfected;	4	*45.	Pesticides properly us treated wood	sed; no new installation of CCA pr	ressure-	6
proper change of use procedure	<u> </u>	46.	CCA pressure-treated soil covered or inacce	l wood sealed; date sealed:	;	2
22. Soap, approved hand drying devices, toilet tissue paper available				eparation areas and no unrestrair	ned animals	$\vdash$
23. Approved storage in toilet rooms, lavatories free of storage; hand wash signs posted  DIAPER CHANGING FACILITIES AND DISINFECTION:	2	47.		prohibited animals; required vete		3
.2812, .2817, .2818, .2819; .2820, .2836		48.		s free of conditions that harbor or		3
*24. Approved facilities as needed	6		Premises clean and fr	ree of standing water; utility equip	ment pair	
*25. Diapering surfaces cleaned and disinfected after each use	6	49.	inaccessible; equipment and toys clean and in good repair; b. sandboxes properly constructed, clean and covered; adherence air quality forecast quality forecast outdoor activity restrictions vapplicable		dherence to	,
ac Approved cleaning solution and approved disinfectant provided;	2					
test kit available when required	$\vdash$	SW	VIMMING & WADING I	POOLS: .2833		1
Free of storage and in good repair; cleaning and disinfecting  27. solutions labeled; approved diapering methods used; approved	4	*50.	Designed, constructed	d, operated and maintained in acc	cordance	6
floor barrier; diaper changing and handwash signs posted			with 15A NCAC 18A.	<b>∠</b> 5000		

\*Indicates critical item (6-demerits)