



Facility: _____
Address: _____

Person in Charge: _____
Title: _____

Unsatisfactory Items Are Circled and Must Be Corrected

GENERAL FACILITY

1. Floors, walls, ceilings dry, and in good repair.
2. Facility is clean and sanitary.
3. Furniture cleanable and in good repair.
4. Windows used for ventilation must be screened.
5. Outside doors are self-closing and swing toward exit.
6. Maintained to prevent entrance/harborage of pests.
7. Adequate heating, ventilation, and lighting in all rooms.
- Room Temperatures 65°F – 82°F.
8. Electrical outlets capped or use safety outlets.
9. Proper garbage storage and disposal; indoors and outdoors.
10. Adequate storage for personal items for children/staff.
11. EPA approved chemicals used and mixed at proper concentration:
Sanitizer: _____
Disinfectant: _____
12. Toothbrushes marked for individual use.
13. Locked storage for medications.
14. Locked storage for chemicals/poisons.
15. Chemicals/poisons properly labeled.

INFANT/TODDLER CARE

16. Separate water source for handwashing and food/bottle preparation.
17. High chairs equipped with 3-point safety straps.
18. Infants under 12 months must sleep in a crib or playpen:
 - a. Federally approved.
 - b. Waterproof mattress with fitted sheet.
 - c. Cribs spaced 3 feet apart and no soft objects, bumper pads, toys, blankets, or loose bedding.
 - d. Sanitized daily if used by different children or weekly if individual use.
19. Breast milk/formula properly labeled and stored.
20. Diapering:
 - a. Designated diaper changing surface provided.
 - b. Surfaces are clean, in good repair with no cracks.
 - c. Cleaned and disinfected between each use.
 - d. Proper storage and disposal of soiled diapers.
 - e. Proper handwashing done after diapering.

RESTROOMS

21. Restrooms: Clean and in good repair, adequate lighting and ventilation, fully enclosed, doors that open directly from food service area are self-closing.
22. Toilets:
 - a. Convenient, clean, operable, and in good repair.
 - b. One stool per 15 children two years of age and over.
 - c. Suitable height or with steady platform/steps.
23. Sinks:
 - a. One handwash sink for every 15 children.
 - b. Handwash sinks accessible to each toilet/diaper changing area.
 - c. Hot and cold water and soap available.
 - d. Water temperature is between 100-120°F.
Temperature observed _____
 - e. Suitable height or steady platform/steps provided.
 - f. Single service towels accessible to children.
24. Children and adults wash hands properly after toileting.

Communicable Disease and Illness Reporting

25. Demonstrates knowledge of illness reporting requirements.

WATER SUPPLY and PLUMBING

26. Water supply source municipal; or meets State Public Water Supply Standards. Last tested: _____
27. Running water under pressure, with permanent plumbing.
28. Adequate hot water.
29. Drinking water: fountains with mouth guards and sufficient pressure; individual or disposable cups.
30. Local plumbing codes followed: no cross connections.

NAPPING/SLEEPING (Children 12 months and older)

31. Mats are waterproof, at least one inch thick, and at least 45 inches long.
32. Three feet of space between cots or mats.
33. Sanitization of cots and mats: daily if used by different children, or weekly if individual use.

FOOD SERVICE

34. Food contact surfaces are smooth, durable, easily cleanable and clean.
35. Light fixtures shielded or shatter proof bulbs.
36. Air ducts and ventilation hoods properly constructed and clean.
37. Separate designated sink properly equipped for hand washing.
38. Utensils air dried and properly stored.
39. Adequate sized drain boards, properly located.
40. Manual three compartment dishwashing:
 - a. Proper method used to wash, rinse, and sanitize.
 - b. Sinks of adequate size, with hot/cold water.
41. Mechanical Dishwashing: machine must be clean, in good repair, correctly operated, maintaining correct water temperature and pressure.
42. Foods properly stored, washed, thawed, cooked, reheated, and hot/cold held.
43. Foods stored at least six inches above floor in properly marked containers.
44. No bare hand contact practiced when preparing and serving ready-to-eat foods.
45. Refrigerator at 41°F or less, and has a thermometer in it.
46. Food Source:

| | | |
|---------------------------------------|---|---|
| ___ Prepared at center. Raw meat/eggs | Y | N |
| ___ No food prepared. | | |
| ___ Provided by: _____ | | |

GROUND

47. Outdoor play area fenced for under school age children.
48. Grounds neat, clean, hazard and rodent free, free of animal waste, properly drained.
49. Indoor/Outdoor play equipment is safe and in good repair.
50. Playground equipment fall height 6 ft. or less.
51. Surfacing material under/around climbing equipment; adequate depth. Type: _____

TRAINING/RECORDS REQUIREMENTS

52. LLCHD health and safety training requirements met and documented.
53. LLCHD Food Handler Permit training requirements met and documented.
54. Written Integrated Pest Control Management Plan provided and followed.
55. Written Exclusion Policy provided and followed.
56. List of child injuries requiring medical attention maintained.

Remarks and Recommendations

Approved Disapproved Pending Reinspection, correct by _____

Director/Staff Signature _____

Environmental Health Specialist _____ Date: _____