

**Facility Safety Inspection
Fire & Life Safety / Environmental Health
Before & After School Center - School Location**

Provider's Name:

City:

Provider Number: |

Inspector:

Date of Inspection:

Time of Inspection: |

Yes No NA

A. FIRE AND LIFE SAFETY

- 1. Are written emergency evacuation plans posted? 67:42:14:28
- 2. Are portable fire extinguishers charged and operable? 61:15:05:10
- 3. Is the fire alarm system operable? 61:15:05:08
- 4. Are exit signs provided over each exit, and where necessary to identify a change in the direction of egress travel? 61:15:05:05
NOTE: Exit signs must be interior or exterior illuminated or self-luminous.
- 5. Are exits and exit corridors maintained in a safe manner; corridor widths must be maintained; exits are not be obstructed in any manner? 61:15:05:05
- 6. Are children age kindergarten, first grade, and second grade located only on main level of school building? 61:15:07:32
NOTE: If not, licensing specialist will assure certain requirements are met.
- 7. In areas providing access to exits, is 10% or less of wall space covered with combustible materials? 67:42:14:28
- 8. Is combustible rubbish removed from the building at least once each day? 67:42:11:40
- 9. In rooms used for the program is the electrical system being used properly; no overloads or frayed extension cords? 61:15:07:24
- 10. If portable heaters are used - are they provided with noncombustible partitions, screens, or other means to protect children from hot surfaces and open flames? If solid partitions are used, do they allow for adequate air flow and ventilation? 61:15:05:14
NOTE: Unvented fuel-fired room heaters are not permitted.
- 11. NEW PROGRAMS: Have all requirements identified in the floor plan review letter issued by the Fire Marshal's office been completed? 67:42:14:28

Yes No NA

B. ENVIRONMENTAL HEALTH

- 12. In areas where care is provided, are walls, ceilings, doors, windows and skylights in good repair? 67:42:11:39
- 13. Is area where care is provided neat and free of litter and rubbish? 67:42:11:40

- 14. Are restrooms and restroom fixtures clean and in good repair? 67:42:11:06
- 15. Is each toilet provided with a supply of toilet tissue? 67:42:11:06
- 16. Is there a supply of hand soap and single use towels or air dryer available in each bathroom facility? 67:42:11:33
- 17. Is the heating and cooling system maintained and inspected annually? 67:42:11:12
- 18. Is each child provided an individual space for personal items? 67:42:11:02.01
- 19. If doors and/or windows are used for ventilation to the outside, are they equipped with tight-fitting screens that are in good repair? 67:42:11:36
- 20. Are cleaning supplies available & kept inaccessible to children? 67:42:11:40
- 21. If electric fans are used, do they have guards over the blades? 67:42:11:12
- 22. At sinks used by children, is the hot water maintained at a temperature that does not exceed 120 degrees F? 67:42:11:06
- 23. Is the inside and outside of the facility free of other hazardous conditions? 67:42:11:15
- 24. Is onsite, outside playground equipment maintained in good repair? 67:42:11:15
- 25. Is the outside play area free from unsafe obstacles or conditions that have potential to cause injury or be life-threatening to children? 67:42:11:02.01
- 26. If a parking lot or street is used for play area, is it blocked off to stop or block traffic? 67:42:11:02.01
- 27. NEW PROGRAMS: Have all requirements identified in the floor plan review letter issued by the Department of Health been completed? 67:42:14:27

Yes No NA

C. FOOD SERVICE

- 28. Is there a designated food preparation area? 67:42:11:16
NOTE: This cannot be a bathroom, utility or mechanical room.
- 29. Does food preparation area have a sink, with running water? 67:42:11:33
NOTE: A bathroom sink cannot be used for this purpose.
- 30. Is there a designated area for storage of food items, including refrigeration when necessary? 67:42:11:16
- 31. If center keeps extra food supplies on hand, do they have a proper and adequate dry storage area to meet the program needs? 67:42:11:16

- 32. Are food containers stored a minimum of 6 inches above floor, stored away from exposed and unprotected sewer lines and water lines (except automatic fire system sprinkler heads)? 67:42:11:18
 NOTE: Food cannot be stored in toilet rooms, hallways or lobbies.
- 33. Is potentially hazardous food kept cold (below 41 degrees F) or hot (above 140 degrees F) at all times unless otherwise directed? 67:42:11:16
 NOTE: Once meals are delivered, it is the licensed facility's responsibility to have the equipment and knowledge to properly store, heat, & serve the meals according to the food handling practices identified in Section C.
- 34. Does the program refrain from using home-canned and home-prepared food? 67:42:11:16
- 35. Are foods that don't require further washing or cooking before serving, stored to protect them from cross-contamination with foods that do require further washing or cooking? 67:42:11:18
- 36. Are potentially hazardous foods properly thawed? 67:42:11:16
 NOTE: Thawing is required to be completed in refrigerated unit with temp not exceeding 41 degrees F, under potable running water with temp 70 degrees F or below, in uninterrupted cooking process in microwave oven, or as part of conventional cooking process?
- 37. Are raw fruits and vegetables thoroughly washed with potable water before being cooked or served? 67:42:11:20
- 38. Are potentially hazardous foods, that have been cooked and refrigerated, heated rapidly to 165 degrees F or higher throughout before being served? 67:42:11:16
 NOTE: Warmers and hot food holding facilities cannot be used for this process.
- 39. Does the facility have a stove ventilation system? 67:42:11:08
 NOTE: If the facility uses portable frying devices such as deep-fat frying pots, grills, electric griddles, they are required to be used under a ventilation hood to vent fumes. Portable equipment, such as a George Forman grill, are not recommended by the manufacturer for commercial cooking.
- 40. Is tableware, equipment and utensils cleaned by use of a commercial dishwasher, a home-style dishwasher, or a manual wash/rinse/sanitize method? 67:42:11:07
- 41. Are kitchenware & food contact surfaces of equipment washed, rinsed, and sanitized after use and following any interruption of operations, and between use with raw & cooked foods by sanitizing with 1 oz. bleach to 2 gallons of water? 67:42:11:07
- 42. Are dining tables sanitized before and after the next meal or snack with a solution of one ounce household bleach to two gallons of water or an approved sanitizer solution? 67:42:11:07 NOTE: Bleach solution strength is diluted as it sits, so new solution should be prepared daily.

- 43. Are food contact surfaces free of breaks, open seams, cracks, chips, pits and other similar imperfections? 67:42:11:07
- 44. For employees working with food handling and preparation - are they free of infection, contagious disease, boil or infected wound? 67:42:11:24
- 45. Does staff eat food only in designated areas where there will not be contamination of food served, equipment or utensils? 67:42:11:25
- 46. Is food free from spoilage, filth or contamination and safe for human consumption? 67:42:11:16
- 47. Are fluid milk and milk products pasteurized, grade A quality; dry milk and milk products made from pasteurized milk and milk products - only used in food preparation? 67:42:11:16
- 48. Are single-service articles used only once? 67:42:11:07
- 49. Do children wash their hands before and after meals, and after using the restroom? 67:42:11:33
- 50. Do employees wash hands after use of restroom, working with soiled clothing, and before handling food? 67:42:11:33

Comments:

Provider found to be in full compliance: