

Facility Safety Inspection

Fire & Life Safety / Environmental Health

Before & After School Center - School Location

Compliance Plan

Provider's Name: **SS. Peter & Paul OST Program** City: **Pierre**

Provider Number: **010610017**

Inspector: **Brenda Sharkey** Date of Inspection: **06/19/2019**

Time of Inspection: **9:01 AM**

The items listed below are those that the provider was not in compliance with at the time of the inspection.

C. FOOD SERVICE

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

<p>Corrections To Be Made:</p> <p>The utensils are washed and rinsed, not sanitized.</p> <p>CORRECTION: The utensils are washed, rinsed and sanitized in a bleach solution.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Suggested Completion Date:</td> <td style="width: 50%;">Actual Completion Date:</td> </tr> <tr> <td style="text-align: center;">06/20/2019</td> <td style="text-align: center;">07/19/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	06/20/2019	07/19/2019
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06/20/2019	07/19/2019				

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

<p>Corrections To Be Made:</p> <p>Food contact surfaces and kitchenware are washed and rinsed not sanitized. Snack (watermelon) served in a bowl, children eat food sitting on gymnasium floor.</p> <p>CORRECTION: The food contact surfaces and kitchenware are washed, rinsed and sanitized with a bleach solution. The children will be eating all meals and snacks on the tables at the program.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Suggested Completion Date:</td> <td style="width: 50%;">Actual Completion Date:</td> </tr> <tr> <td style="text-align: center;">06/20/2019</td> <td style="text-align: center;">07/19/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	06/20/2019	07/19/2019
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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.\ul

Corrections To Be Made:	Agency Action:	
The tables are washed and rinsed but not sanitized.	Compliance Plan	
CORRECTION: The tables are washed, rinsed and sanitized with a bleach solution.	Suggested Completion Date:	Actual Completion Date:
	06/19/2019	07/19/2019
	Status: Corrected	

Heather Venner

 Provider Signature

06/19/2019

 Date

Brenda Sharkey

 Inspector Signature

06/19/2019

 Date