

Facility Safety Inspection Fire & Life Safety / Environmental Health Licensed Day Care Programs Compliance Plan

Provider's Name: **Prairie Hills Child Care Center** City: **Spearfish**

Provider Number: **016598172**

Inspector: **Terra Robbins** Date of Inspection: **02/21/2018**

Time of Inspection: **10:00 AM**

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

B. ENVIRONMENTAL HEALTH

44. Is the water temperature at children's hand washing sinks maintained at 120 degrees or lower?
67:42:11:09

<p>Corrections To Be Made:</p> <p>Preschool room found with temp of 123 F and Toddler room found with temp of 122 F. Hot water heater needs to be turned down or anti scald devices placed on individual faucets that children use to ensure water is maintained below 120 F.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table style="width: 100%;"> <tr> <td style="width: 50%;">Suggested Completion Date:</td> <td style="width: 50%;">Actual Completion Date:</td> </tr> <tr> <td style="text-align: center;">03/01/2018</td> <td style="text-align: center;">02/27/2018</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	03/01/2018	02/27/2018
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03/01/2018	02/27/2018				

50. Is the heating and cooling system maintained and inspected annually? 67:42:11:12

<p>Corrections To Be Made:</p> <p>No documentation available, documentation of annual maintenance needs to be on hand for inspector review.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table style="width: 100%;"> <tr> <td style="width: 50%;">Suggested Completion Date:</td> <td style="width: 50%;">Actual Completion Date:</td> </tr> <tr> <td style="text-align: center;">03/01/2018</td> <td style="text-align: center;">02/27/2018</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	03/01/2018	02/27/2018
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C. FOOD SERVICE

72. If meals are catered by an outside, approved food management business, does the day care have a copy of a current Dept. of Health license for that food management business? 67:42:10:13 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 this section.

Corrections To Be Made:	Agency Action:	
Meals are prepared by Aviand. The facility needs a copy of Aviand's DOH license on site.	Compliance Plan	
	Suggested Completion Date:	Actual Completion Date:
	03/01/2018	02/27/2018
	Status: Corrected	

80. Are potentially hazardous foods requiring cooking, cooked to heat all parts of the food to a temperature of at least 140 degrees F and held at that temperature until served or immediately refrigerated at 41 degrees F or below? 67:42:11:16

Corrections To Be Made:	Agency Action:	
Food from Aviand's arrived at 10:40 am. Facility does not have the equipment for hot hold. Recommend working with Aviand's to ensure hot items are delivered and maintained at 140F or higher. Insulated containers may be best solution.	Compliance Plan	
	Suggested Completion Date:	Actual Completion Date:
	03/01/2018	02/27/2018
	Status: Corrected	

85. Are potentially hazardous foods that have been cooked and refrigerated, reheated rapidly to 165 degrees F or higher throughout before being served, and warmers and hot food holding facilities are not used for this process? 67:42:11:16

Corrections To Be Made:

Facility reheats leftovers on Fridays but does not have a probe thermometer to verify foods are reheated to 165F. Facility needs to have a probe thermometer (0F to 220F) on site and use it when preparing leftovers.

Agency Action:

Compliance Plan

Suggested
Completion
Date:

Actual
Completion
Date:

03/01/2018

02/27/2018

Status: **Corrected**

Karley LaFountain

Provider Signature

02/21/2018

Date

Terra Robbins

Inspector Signature

02/21/2018

Date