

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

Provider's Name: **Hillsview Daycare**

City: **Spearfish**

Provider Number: **016599178**

Inspector: **Terra Robbins**

Date of Inspection: **09/04/2019**

Time of Inspection: **10:10 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>Both boy and girls bathroom in basement have a handsink temperature of 128F. Hand sinks used by children must be maintained at 120F or less.</p> <p>*Maintenance man for the program lowered the water temp the day of the inspection so the water does not exceed 120 degrees.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table border="0"> <tr> <td style="padding-right: 20px;">Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td style="padding-right: 20px;">09/09/2019</td> <td>09/04/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	09/09/2019	09/04/2019
Suggested Completion Date:	Actual Completion Date:				
09/09/2019	09/04/2019				

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

<p>Corrections To Be Made:</p> <p>Heating and cooling inspection was last done 08/28/2019. Heating and cooling must be inspected on an annual basis.</p> <p>*A company came and inspected the heating and cooling on 8-28-19. A receipt was sent in as verification.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table border="0"> <tr> <td style="padding-right: 20px;">Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td style="padding-right: 20px;">10/04/2019</td> <td>08/28/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	10/04/2019	08/28/2019
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C. FOOD SERVICE

93. Is kitchenware and food contact surfaces of equipment washed, rinsed and sanitized after each use and following any interruption of operations? 67:42:11:07

<p>Corrections To Be Made:</p> <p>Kitchen staff has been washing surfaces with soapy water and then using a clorox wipe afterward.</p> <p>*Surfaces need to be washed, rinsed and then sanitized with table top bleach solution.</p> <p>*The staff were talked to about proper sanitizing. A bleach water solution is now used for proper sanitation, and this will be used going forward.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table> <tr> <td>Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td>09/04/2019</td> <td>09/13/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	09/04/2019	09/13/2019
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Valerie Thoresen

Provider Signature

09/04/2019

Date

Terra Robbins

Inspector Signature

09/04/2019

Date