

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

Provider's Name: **Snicklefritz South**

City: **Harrisburg**

Provider Number: **018042235**

Inspector: **Dwight Johnson**

Date of Inspection: **06/25/2019**

Time of Inspection: **1:15 PM**

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

B. ENVIRONMENTAL HEALTH

22. Does the construction of walls, ceilings, doors, window and skylights appear clean and in good repair? Does outside appearance and construction appear in good repair? 67:42:11:39

<p>Corrections To Be Made:</p> <p>Window opening of the kitchen to common area needs sheetrock repair. *Repair observed on 07/29/19</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;">07/26/2019</td> <td style="text-align: center;">07/29/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	07/26/2019	07/29/2019
Suggested Completion Date:	Actual Completion Date:				
07/26/2019	07/29/2019				

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

<p>Corrections To Be Made:</p> <p>Documentation of HVAC inspection to be provided. *Documentation received.</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;">07/25/2019</td> <td style="text-align: center;">08/21/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	07/25/2019	08/21/2019
Suggested Completion Date:	Actual Completion Date:				
07/25/2019	08/21/2019				

58. Are cleaning supplies kept inaccessible to children? 67:42:11:40

<p>Corrections To Be Made:</p> <p>The women's bathroom in the common area in front of the kitchen had potentially harmful chemicals accessible to children. Cleaning supplies must be inaccessible to children. *Cleaning supplies were moved immediately.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table border="0"> <tr> <td>Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td>06/25/2019</td> <td>06/25/2019</td> </tr> </table> <p>Status: Corrected Immediately</p>	Suggested Completion Date:	Actual Completion Date:	06/25/2019	06/25/2019
Suggested Completion Date:	Actual Completion Date:				
06/25/2019	06/25/2019				

C. FOOD SERVICE

76. Is food free from spoilage or contamination and safe for human consumption? 67:42:11:16

<p>Corrections To Be Made:</p> <p>Refrigerator temperatures to be no more than 41 degrees. *Temperature measured at 41 degrees on 07/29/19</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table border="0"> <tr> <td>Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td>07/01/2019</td> <td>07/29/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	07/01/2019	07/29/2019
Suggested Completion Date:	Actual Completion Date:				
07/01/2019	07/29/2019				

81. Are frozen foods kept at a temperature of zero degrees or below? 67:42:11:16

<p>Corrections To Be Made:</p> <p>Freezer temperatures to be no more than 0 degrees. *Temperature measured at 0 degrees on 07/29/19</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table border="0"> <tr> <td>Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td>07/01/2019</td> <td>07/29/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	07/01/2019	07/29/2019
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07/01/2019	07/29/2019				

Melissa Kuck
 Provider Signature

06/25/2019
 Date

Dwight Johnson
 Inspector Signature

06/25/2019
 Date