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

Provider's Name: My Tea Tykes, Too City: Tea Provider Number: 018042309

Inspector: Lara Kvale Date of Inspection: 04/26/2018 Time of Inspection: 11:04 AM

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

A. FIRE AND LIFE SAFETY

9. If a fire sprinkler system is present in the building, is it operational? 61:15:05:09 NOTE: Valves are open, observe pressure gauge reading and sprinkler head condition.

Corrections To Be Made:

Agency Action:

The sprinkler system has not been inspected. An appointment has been scheduled. Provide documentation of completed inspection.

Compliance Plan

Suggested Actual Completion Completion Date: Actual Completion Date:

05/26/2018 05/31/2018

Status: Corrected

12. Are exits and exit corridors maintained in a safe manner? 61:15:05:05 NOTE: Exits can't pass through storeroom, bathroom, kitchen; corridor & aisle widths of 36 inches; exits cannot be obstructed.

Corrections To Be Made:

Agency Action:

The exit door in the preschool room is covered by a curtain. Find documentation of fireproof material for the curtain or remove the curtain.

Compliance Plan

Suggested Actual Completion Completion Date: Actual

05/26/2018 05/31/2018

Status: Corrected

B. ENVIRONMENTAL HEALTH

34. Is each child provided individual space for personal items? 67:42:10:24

Corrections To Be Made:

The children's coats and other personal items stored on hooks touch the personal items of the next child, allowing for the spread of germs and insects. Use every other hook or use a barrier to keep the children's items separate.

Agency Action:

Compliance Plan

Suggested Completion Date: Actual Completion Date:

05/26/2018

05/31/2018

Status: Corrected

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

Corrections To Be Made:

The hand sinks in the restrooms in the North hallway had hot water at 128 F. Turn down the hot water heater or install anti-scald devices on hand sinks used by children. Monitor the water temperature to ensure 120 F or below is maintained.

Agency Action:

Compliance Plan

Suggested Completion Date:

Actual Completion Date:

04/27/2018

05/31/2018

Status: Corrected

53. Is there a barrier prohibiting children from entering the kitchen during food preparation? 67:42:11:15.01

Corrections To Be Made:

The kitchen door was propped open during food preparation. Close the kitchen door while preparing food.

Agency Action:

Compliance Plan

Suggested Completion Date:

04/27/2018

Actual Completion Date:

05/31/2018

Status: Corrected

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

Corrections To Be Made:

The door to the laundry room was open throughout the inspection. A low cabinet was unlocked, containing Neutral All Purpose Cleaner, Lysol toilet bowl cleaner and other cleaning supplies. Keep the door to the room or cabinet locked or move cleaning supplies to an alternate location, inaccessible to children.

Agency Action:

Compliance Plan

Suggested Completion Date: Actual Completion Date:

04/30/2018

05/31/2018

Status: Corrected Immediately

66. Is playground equipment properly installed and maintained in good repair? Are sandboxes free from animal excrement and do they permit drainage? 67:42:11:02

Corrections To Be Made:

Agency Action:

One water table on the deck area has a hole with sharp edges. Repair or remove the water table.

Compliance Plan

Suggested Completion Date: Actual Completion Date:

04/27/2018

05/31/2018

Status: Corrected

C. FOOD SERVICE

98. If a 3-compartment sink is used for manual cleaning, are the compartments used for washing, rinsing and sanitizing? 67:42:11:07 NOTE: Sanitize by immersing for 30 seconds in 170 degree F water or immerse for 60 seconds in 75 degree F water containing 1 ounce household bleach per 4 gallons of water.

Corrections To Be Made: Agency Action: Staff explained dishes that are hand washed are submerged for 30 seconds in a bleach sanitizing solution. Submerge for at least 60 seconds in order to adequately sanitize dishes. **Compliance Plan** Suggested Completion Actual Completion Date: Date: 04/26/2018 04/26/2018 Status: Corrected Immediately Chari Eli 04/26/2018 Lara Kvale 04/26/2018

Inspector Signature

Date

Date

Provider Signature