

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

Provider's Name: **Tiger Tots Childcare & Preschool**

City: **Harrisburg**

Provider Number: **018042435**

Inspector: **Dwight Johnson**

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

Time of Inspection: **12:00 PM**

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

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.

<p>Corrections To Be Made:</p> <p>Double-door exits in front of the common area boy's and girl's restrooms and in the infant's room have obstructions on the interior of the room floor in front of them. *Exits cleared as of 07/25/2019</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;">06/25/2019</td> <td style="text-align: center;">07/25/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	06/25/2019	07/25/2019
Suggested Completion Date:	Actual Completion Date:				
06/25/2019	07/25/2019				

B. ENVIRONMENTAL HEALTH

37. Are toilet rooms and fixtures clean and in good repair? 67:42:11:06

<p>Corrections To Be Made:</p> <p>The common area boy's bathroom has a sink that is missing a faucet handle. The emergency lighting unit is removed from its mounting plate leaving exposed wiring. Recommend repair of both items as soon as possible. *Items repaired as of 07/25/2019</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>07/25/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	07/01/2019	07/25/2019
Suggested Completion Date:	Actual Completion Date:				
07/01/2019	07/25/2019				

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 on 07/25/2019</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>07/25/2019</td> <td>07/25/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	07/25/2019	07/25/2019
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C. FOOD SERVICE

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

<p>Corrections To Be Made:</p> <p>The freezer in the kitchen is measured at 20 degrees F. Temperature to be no more than 0 degrees. *Freezer turned down as of 07/25/2019</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>07/25/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	07/01/2019	07/25/2019
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07/01/2019	07/25/2019				

92. Is tableware washed, rinsed and sanitized after each use? 67:42:11:07

Corrections To Be Made:

No sanitizer detected upon testing of the commercial sanitizing machine in the kitchen. Kitchen operator discovered that the sanitizer supply bottles were empty and replaced them with full bottles.

***Corrected at the time of the inspection.**

Agency Action:

Compliance Plan

Suggested
Completion
Date:

Actual
Completion
Date:

06/25/2019

06/25/2019

Status: **Corrected Immediately**

Brooke Braun

Provider Signature

06/25/2019

Date

Dwight Johnson

Inspector Signature

06/25/2019

Date