

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

Provider's Name: **Pitter Patter Playhouse**

City: **Sioux Falls**

Provider Number: **018042828**

Inspector: **Elijah Ehresmann**

Date of Inspection: **01/07/2020**

Time of Inspection: **12:02 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>The north side exit corridor is being used for storage of facility supplies. Advised that the clutter be removed from this corridor to allow ease of exit.</p> <p>*Exit corridor has been cleaned.</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;">02/07/2020</td> <td style="text-align: center;">01/16/2020</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	02/07/2020	01/16/2020
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02/07/2020	01/16/2020				

C. FOOD SERVICE

90. If a facility uses portable frying devices such as deep-fat frying pots, grills, electric griddles, etc., are they used with a ventilation hood to vent fumes? 67:42:11:08

Corrections To Be Made:

The kitchen staff is using an electric hot plate to cook raw meats. There is not a ventilation system provided for this hot plate.

***Raw meats will now be cooked in the oven.**

Agency Action:

Compliance Plan

Suggested
Completion
Date:

02/07/2020

Actual
Completion
Date:

01/07/2020

Status: **Corrected**

Michele Glatt

Provider Signature

01/07/2020

Date

Elijah Ehresmann

Inspector Signature

01/07/2020

Date