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Inspection Report

Provider Name: Little Tots Learning Center	Provider Information	CLR No: L383599
Provider Address: 3580 Caulder Rd., Lexington, KY, 40517	Provider Type: LICENSED TYPE I	Capacity: 32(Bldg 1: 49)
Owner(s): Little Tots Learning Center, LLC		Director(s): Edmonds, Denise Lamaar

Inspection Type: Investigation	Inspection Information	Inspection No: 319146
Date Initiated: 10/27/2021 11:23 AM	Date Concluded: 10/27/2021 1:10 PM	
	No. of Children Present: 24	

Inspection Report	
Supervision	In Compliance
Staffing Requirements	In Compliance
Food Service	Not In Compliance
1095 - Milk Requirements	Not In Compliance
922 KAR 2:120. Section 9. Food and Drink Requirements for All Child-Care Centers. (3) A serving of milk shall consist of: (a) Breast milk or iron-fortified formula for a child: 1. Age birth to twelve (12) months; or 2. Beyond twelve (12) months of age as documented by the parent or the child's physician; (b) Pasteurized unflavored whole milk for children ages twelve (12) months to twenty-four (24) months; or (c) Pasteurized unflavored low fat one (1) percent or fat-free skim milk for children ages twenty-four (24) months to school-age.	
Findings: General: Based on observation, interview and review of documentation, children in the Preschool Room were observed eating lunch. The children had not been served anything to drink with their meal. The staff person in charge indicated that the children would be served a Capri Sun to drink. A tour of the kitchen found a portion of a gallon of 2% milk in the refrigerator. Interviews found that the children in the infant room are served 2% milk with their lunch and all of the children are served 2% milk for breakfast. Whole milk is required to be served to children ages 12-24 months of age and unflavored, fat free skim milk is to be served to the older children.	
1180 - All Food Components	Not In Compliance
922 KAR 2:120. Section 9. Food and Drink Requirements for All Child-Care Centers. (20) Children shall be served all daily food components required by Section 10 or 11 of this administrative regulation.	
Findings: General: Based on observation, interview and review of documentation, the children in the Preschool Room were observed eating lunch. The children were served Doritos and a hot dog. Some of the children were served applesauce and some of the children were served banana slices. One child was served a slice of bologna instead of a hotdog. The children were not given anything to drink until the end of lunch. The children were then given a Capri Sun to drink. During a tour of the Infant room the children had already finished lunch. In an interview with staff it was found the children who eat table food were served Spaghetti-O's, hotdogs, applesauce and 2% milk. The children in both rooms were not served all of the required components for lunch. Further interviews found that breakfast generally consists of cereal with milk and sometimes a fruit, Poptarts and milk or sausage, a biscuit and juice. Snacks consist of chips, cupcakes, cookies and juice or water. Therefore, the facility does not provide all of the required components for each meal served.	

Inspection Report**Meal Planning/Center Provides Meals****Not In Compliance****1185 - Breakfast Requirements****Not In Compliance****922 KAR 2:120. Section 10. Meal Planning Requirements for a Center that Provides Meals.****(1) Breakfast shall include the following three (3) components:**

- (a) Milk;**
- (b) Bread or grain, which may:**
 - 1. Be exchanged for a meat or meat alternative up to three (3) times per week; and**
 - 2. Include ready-to-eat cereal with six (6) grams of sugar or less per dry ounce; and**
- (c) 1. Fruit;**
 - 2. Vegetable; or**
 - 3. 100 percent juice.**

Findings:

General: Based on interview and review of documentation, interviews found that breakfast generally consists of cereal with milk and sometimes a fruit, Poptarts and milk or sausage, a biscuit and juice. This does not meet the requirements for breakfast. Breakfast is required to consist of milk, bread or grain, a fruit, vegetable or 100% juice.

1190 - Snack Requirements**Not In Compliance****922 KAR 2:120. Section 10. Meal Planning Requirements for a Center that Provides Meals.****(2) A snack shall include two (2) of the following components:**

- (a) Milk;**
- (b) Meat or meat alternative;**
- (c) Bread or grain; or**
- (d) 1. Fruit;**
 - 2. Vegetable; or**
 - 3. 100 percent juice.**

Findings:

General: Based on interview, for snack it was stated the children are served potato chips, cupcakes and cookies and the children are served water and juice to drink. Interviews found that on the day of the investigation children in the Preschool Room would be served cupcakes brought to the facility for a child's birthday and Capri Suns to drink. It was stated further that the children in the Infant Room would be served Veggie Straws and a banana. Veggie Straws do not meet the requirement as a component for snack. Capri Suns and cupcakes do not meet the requirement for snack.

1195 - Lunch/Dinner Requirements**Not In Compliance****922 KAR 2:120. Section 10. Meal Planning Requirements for a Center that Provides Meals.****(3) Lunch, and dinner if served, shall include the following components:**

- (a) Milk;**
- (b) Meat or meat alternative;**
- (c) Bread or grain; and**
- (d) 1. Two (2) different vegetables; or**
 - 2. One (1) fruit and one (1) vegetable.**

Findings:

General: Based on observation and interview, the children in the Preschool Room were observed eating lunch. The children were served Doritos and a hot dog. Some of the children were served applesauce and some of the children were served banana slices. One child was served a slice of bologna instead of a hotdog. The children were not given anything to drink until the end of lunch. The children were then given a Capri Sun to drink. During a tour of the Infant room the children had already finished lunch. In an interview with staff it was found the children who eat table food were served Spaghetti-O's, hotdogs, applesauce and 2% milk. The children in both rooms were not served all of the required components for lunch. Further interview with staff found for lunch the children are served ham and cheese sandwiches or bologna sandwiches with chips, a fruit, and juice to drink. Sometimes they serve the children Salisbury Steak with gravy, green beans, and fruit juice to drink. On Friday, the children are served pizza, chips, a fruit and a juice such as apple juice, Kool-Aid, orange juice or grape juice.

1210 - Milk Serving Size**Not In Compliance****922 KAR 2:120. Section 10. Meal Planning Requirements for a Center that Provides Meals.****(6) The serving size for milk shall be:**

- (a) Four (4) ounces for one (1) or two (2) year old children;**
- (b) Six (6) ounces for three (3) to five (5) year old children; or**
- (c) Eight (8) ounces for school-age children.**

Findings:

General: Based on observation and interview, during a tour of the kitchen a stack of small blue and white, 3 - ounce paper cups was observed on the counter in front of the microwave. Interviews with staff found that these cups are used to serve milk and other liquids to the children. It should be noted that a serving size of milk for children who are one-to-two years old is 4 ounces. A serving size of milk for children ages three-to-five-years-old is 6 ounces and a serving size of milk for children who are school-age is 8 ounces.

922 KAR 2:120. Section 10. Meal Planning Requirements for a Center that Provides Meals.

(9) A weekly menu shall be:

- (a) Prepared;**
- (b) Dated;**
- (c) Posted in advance in a conspicuous place;**
- (d) Kept on file for thirty (30) days; and**
- (e) Amended in writing with any substitutions on the day the meal is served.**

Findings:

General: Based on observation, interview and review of documentation, a menu was observed posted in the front entry way. Interviews with staff found that the menu is not followed and is not amended in writing when substitutions are made the day the meal is served.

Signature of Provider/Representative

Title

Date