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**Inspection Report**

<b>Provider Name:</b> Gateway Early Head Start Morgan County	<b>Provider Information</b> <b>Provider Type:</b> LICENSED TYPE I	<b>CLR No:</b> L383743
<b>Provider Address:</b> 450 Prestonsburg Street, West Liberty, KY, 41472		<b>Capacity:</b> 34
<b>Owner(s):</b> Gateway Community Action Agency		<b>Director(s):</b> Roe, Martina

<b>Inspection Type:</b> Renewal Application	<b>Inspection Information</b>	<b>Inspection No:</b> 305192
<b>Date Initiated:</b> 04/22/2021 12:20 PM	<b>Date Concluded:</b> 04/22/2021 2:10 PM	
	<b>No. of Children Present:</b> 4	

Inspection Report	
<b>Background Checks</b>	<b>In Compliance</b>
<b>Supervision</b>	<b>In Compliance</b>
<b>Staffing Requirements</b>	<b>In Compliance</b>
<b>General Administration</b>	<b>In Compliance</b>
<b>Director Requirements</b>	<b>In Compliance</b>
<b>Employee Records</b>	<b>In Compliance</b>
<b>Programming</b>	<b>In Compliance</b>
<b>Premises</b>	<b>Not In Compliance</b>
<b>540 - Premises Requirements</b>	<b>Not In Compliance</b>
<b>922 KAR 2:120. Section 4. Premises Requirements.</b> <b>(1) The premises shall be:</b> <b>(a) Suitable for the purpose intended;</b> <b>(b) Kept clean and in good repair;</b>	
<b>Findings:</b>	
General: Based on observation while touring Classroom 1, the surveyor found various pieces of food under a table; therefore the child-care center failed to keep the premises clean.	
<b>Hygienic Practices</b>	<b>Not In Compliance</b>
<b>710 - Toy Sanitation Procedure</b>	<b>Not In Compliance</b>
<b>922 KAR 2:120. Section 11. Toys and Furnishings.</b> <b>(4) A toy or another item that is considered a mouth contact surface by a child not toilet trained shall be sanitized daily by:</b> <b>(a) 1. Scrubbing in warm, soapy water using a brush to reach into crevices;</b> <b>2. Rinsing in clean water;</b> <b>3. Submerging in a sanitizing solution for at least two (2) minutes; and</b> <b>4. Air dried; or</b> <b>(b) Cleaning in a dishwasher if the toy or other item is dishwasher safe.</b>	
<b>Findings:</b>	
General: Based on interview, the surveyor learned that the process staff are using to sanitize mouth contact toys is to spray them with a sanitizing solution, then allow the items to air dry overnight; therefore staff are not following the proper procedures for sanitizing toys.	
<b>First Aid/Medication</b>	<b>In Compliance</b>

**Inspection Report**

**Outdoor Play Area**

**In Compliance**

**Equipment**

**In Compliance**

**Transportation**

**In Compliance**

**Food Service/Food Program**

**In Compliance**

**Food Service**

**Not In Compliance**

**1025 - Refrigerator**

**Not In Compliance**

**922 KAR 2:120. Section 8. Kitchen Requirements.**

**(4) A cold-storage facility used for storage of perishable food in a nonfrozen state shall:**

- (a) Have an indicating thermometer or other appropriate temperature measuring device;**
- (b) Be in a safe environment for preservation; and**
- (c) Be forty (40) degrees Fahrenheit or below.**

**Findings:**

General: Based on observation during a tour of the kitchen, the surveyor found that the thermometer located in one (1) of the refrigerators indicated a temperature of forty-four (44) degrees Fahrenheit; therefore the temperature was not maintained at forty (40) degrees Fahrenheit or below as required.

**1030 - Frozen Food**

**Not In Compliance**

**922 KAR 2:120. Section 8. Kitchen Requirements.**

**(5) Frozen food shall be:**

**(a) Kept at a temperature of zero degrees Fahrenheit or below; and**

**(b) Thawed:**

- 1. At refrigerator temperatures;**
- 2. Under cool, potable running water;**
- 3. As part of the cooking process; or**
- 4. By another method in accordance with the Department of Public Health's food safety standards and permits, established in KRS Chapter 217.**

**Findings:**

General: Based on observation during a tour of the kitchen, the surveyor found the following:

- 1) The thermometer in one (1) of the freezers indicated a temperature of two (2) degrees Fahrenheit.
- 2) The thermometer in one (1) of the freezers indicated a temperature of eight (8) degrees Fahrenheit.

Thus, the frozen food was not kept at a temperature of zero (0) degrees Fahrenheit or below as required.

**Children's Records**

**In Compliance**

**Written Documentation**

**In Compliance**

**Posted Documentation**

**In Compliance**

**Animals**

**In Compliance**

**Emergency Regulation**

**In Compliance**

Signature of Provider/Representative

Title

Date