

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

Provider's Name: **Abiding Savior Under Christ's Care**

City: **Sioux Falls**

Provider Number: **010605802**

Inspector: **Dwight Johnson**

Date of Inspection: **08/06/2019**

Time of Inspection: **7:50 AM**

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

B. ENVIRONMENTAL HEALTH

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

<p>Corrections To Be Made:</p> <p>The basement handwashing sink water temperature measured at 145 degrees F.</p> <p>The water temperature at the children's handwashing sinks must be maintained at 120 degrees or lower.</p> <p>Correction. The water heater temperature gauge was adjusted to ensure the water temperature is maintained at 120 degrees or lower. The program will continue to monitor the water temperature periodically.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table border="0"> <tr> <td style="padding-right: 20px;">Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td style="padding-right: 20px;">09/01/2019</td> <td>08/12/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	09/01/2019	08/12/2019
Suggested Completion Date:	Actual Completion Date:				
09/01/2019	08/12/2019				

50. Is the heating and cooling system maintained and inspected annually? 67:42:11:12

<p>Corrections To Be Made:</p> <p>Documentation for the annual heating and cooling system inspection was not available during the inspection.</p> <p>The heating and cooling system must be inspected annually.</p> <p>Correction: Documentation for the most recent heating and cooling system inspection was provided to CCS.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table border="0"> <tr> <td style="padding-right: 20px;">Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td style="padding-right: 20px;">09/01/2019</td> <td>08/07/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	09/01/2019	08/07/2019
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C. FOOD SERVICE

80. Are potentially hazardous foods requiring cooking, cooked to heat all parts of the food to a temperature of at least 140 degrees F and held at that temperature until served or immediately refrigerated at 41 degrees F or below? 67:42:11:16

Corrections To Be Made:	Agency Action:	
The refrigerator temperature measured at 45 degrees during the inspection.	Compliance Plan	
The refrigerator temperature must be maintained at 41 degrees or lower.	Suggested Completion Date:	Actual Completion Date:
Correction: The refrigerator temperature gauge was adjusted, and the temperature measured 37 degrees. The program will monitor the refrigerator temperature to ensure it is maintained 41 degrees or lower.	09/01/2019	08/12/2019
	Status: Corrected	

93. Is kitchenware and food contact surfaces of equipment washed, rinsed and sanitized after each use and following any interruption of operations? 67:42:11:07

Corrections To Be Made:	Agency Action:	
In the kitchen, the ice scoop and the sanitizing rags were not stored properly when not in use. The can opener in the kitchen must be cleaned.	Compliance Plan	
All kitchenware and food contact surface of equipment must be sanitized properly.	Suggested Completion Date:	Actual Completion Date:
Correction: Staff were educated on proper ways to store the ice scoop and sanitizing rags when not in use. The can opener was cleaned.	09/01/2019	08/12/2019
	Status: Corrected	

Fay Fisher

Provider Signature

08/06/2019

Date

Dwight Johnson

Inspector Signature

08/06/2019

Date