

Facility Safety Inspection Fire & Life Safety / Environmental Health Before & After School Center - Non-School Location Compliance Plan

Provider's Name: **Faulkton Area OST Program**

City: **Faulkton**

Provider Number: **011102455**

Inspector: **Brian DeShazer**

Date of Inspection: **07/24/2019**

Time of Inspection: **12:46 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

7. Are exit signs provided over each exit, and where necessary to identify a change in the direction of egress travel? 61:15:06:05 NOTE: Exit signs must be interior or exterior illuminated or self-luminous.

<p>Corrections To Be Made:</p> <p>Exit signs only one of three is self-luminous at the time of inspection.</p> <p>The Provider replaced the lightbulbs and all exit signs are now illuminated.</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;">08/24/2019</td> <td>06/05/2019</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	08/24/2019	06/05/2019
Suggested Completion Date:	Actual Completion Date:				
08/24/2019	06/05/2019				

B. ENVIRONMENTAL HEALTH

20. Are children's hands washed before and after meals, and after using the restroom? 67:42:11:33

Corrections To Be Made:	Agency Action:	
Not washing hands after lunch while on site.	Compliance Plan	
The Provider added a note in the communication binder for staff, so all staff ensure children wash they hands after meals.	Suggested Completion Date:	Actual Completion Date:
	08/24/2019	07/25/2019
	Status: Corrected	

37. Is there a barrier prohibiting children from entering the kitchen during food preparation?
67:42:11:15.01

Corrections To Be Made:	Agency Action:	
Kitchen entry is not blocked.	Compliance Plan	
The program installed a gate to enclose the kitchen entry area.	Suggested Completion Date:	Actual Completion Date:
	08/24/2019	08/02/2019
	Status: Corrected	

C. FOOD SERVICE

74. 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:	
Most dishes are being washed in dishwasher with sanitizer cycle except, large water bottles they are only being washed in a two- compartment sink. Recommended to use a tote for third compartment sink.	Compliance Plan	
The Provider added a tote to use as the third sink when items are washed by hand instead if using the dishwasher.	Suggested Completion Date:	Actual Completion Date:
	08/24/2019	07/29/2019
	Status: Corrected	

April Sorensen

Provider Signature

07/24/2019

Date

Brian DeShazer

Inspector Signature

07/24/2019

Date