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

Provider's Name:	Boys & Girls Club of	f Brookings	City:	Brookings	Provider Number:	011517176
Inspector:	Charles Schmidt	Date of Inspe	ction:	12/16/2019	Time of Inspection:	9:53 AM

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

1. Are written emergency evacuation plans posted? 67:42:10:18

Corrections To Be Made:	Agency Action:		
Written emergency evacuation plans were not posted.	Compliance Pla	n	
**Program posted written emergency evacuation plans.**	SuggestedActualCompletionCompletionDate:Date:		
	12/20/2019	12/19/2019	
	Status: Correct	Status: Corrected	

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

Corrections To Be Made:	Agency Action:	
Exit signs in gymnasium need repair.	Compliance Pla	n
**Program ensured that exit signs in gymnaisum were fixed and operational.**	Suggested Completion Date:	Actual Completion Date:
	12/31/2019	12/19/2019
	Status: Correct	ed

## **B. ENVIRONMENTAL HEALTH**

56. Are toys, capable of being placed in a child's mouth, washed, rinsed and sanitized daily using a solution of one ounce household bleach to two gallons water or in a mechanical dishwasher? 67:42:11:07

Corrections To Be Made:	Agency Action:	
Site utilizes alternative sanitizers not approved by DOH.	Compliance Plan	ı.
**The program uses Hillyard 25 Sanitizer approved by DOH.**	Suggested Completion Date:	Actual Completion Date:
	12/31/2019	01/07/2020
	Status: Correcte	d

## C. FOOD SERVICE

79. Are food containers properly stored, such as a minimum of six inches above the floor in a manner that protects from contamination and permits easy cleaning of the area, not stored under exposed or unprotected sewer or water lines, except for automatic fire system sprinkler heads, and are not in toilet rooms or vestibules? 67:42:11:18

Corrections To Be Made:	Agency Action:	
Store food items off floor in kitchen area.	Compliance Plan	
*Program moved food off the floor and ensures they will store food properly.**	Suggested Completion Date:	Actual Completion Date:
	12/16/2019	12/19/2019
	Status: Corrected	

83. Are potentially hazardous foods properly thawed, i.e. in refrigerated unit with temp not exceeding 41 degrees F, under potable running water with temp 70 degrees F or below, in uninterrupted cooking process in microwave oven, or as part of conventional cooking process? 67:42:11:16

Corrections To Be Made:	Agency Action:	
Refirigerator tested at 47 degrees F. DPS left thermometer with site to place inside unit. **Program lowered refidgerator temp and ensured it was 41 degrees F or lower. Continued monitoring planned.**	Compliance PlanSuggested Completion Date:Actual Completion Date:	
	12/16/2019 Status: Corrected	12/19/2019

**Michelle Friedrich** 

12/16/2019

Charles Schmidt

12/16/2019

Provider Signature

Date

Inspector Signature

Date