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

Provider's Name: Little Tikes Daycare City: Alexandria Provider Number: 014512098

Inspector: Ron Werner Date of Inspection: 05/30/2018 Time of Inspection: 2:55 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. In Licensed Day Care Programs Caring for 21 or More Children - Is a fire alarm system installed in the building wiring and operable? 61:15:05:08 NOTE: Manual pull stations, audible alarms inside and out. Smoke detectors are in stairwells, corridors, lounges, recreation and sleeping areas.

Corrections To Be Made:

Agency Action:

Fire alarm inspection could not be verified at time of inspection--an annual inspection is needed.

**Compliance Plan** 

Suggested Actual
Completion Completion
Date: Date:

06/30/2018 07/09/2018

Status: Corrected

12. Are exits and exit corridors maintained in a safe manner? 61:15:05:05 NOTE: Exits can't pass through storeroom, bathroom, kitchen; corridor & aisle widths of 36 inches; exits cannot be obstructed.

Corrections To Be Made:

Agency Action:

East fire exit deadbolt locked at time of inspection--single action hardware needed on all exits.

Compliance Plan

Suggested Actual Completion Completion Date: Actual Completion Date:

05/30/2018 07/10/2018

Status: Corrected

## **B. ENVIRONMENTAL HEALTH**

47. To prevent entrance of insects, are all outside openings protected by tight-fitting, self-closing doors, a closed window, screening, controlled air currents, or other means? Are they maintained in good repair? 67:42:11:36

Corrections To Be Made:

Agency Action:

Several window screens are missing or damaged--repair or replace the screens.

Compliance Plan

Suggested Completion Date:

Actual Completion Date:

06/30/2018

07/10/2018

Status: Corrected

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

Corrections To Be Made:

Agency Action:

An inspection completed within the last year is needed.

Compliance Plan

Suggested Completion Date:

Actual Completion Date:

06/30/2018

06/29/2018

Status: Corrected

## 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:		
	Main refrigerater temperature measured over 41 degrees Fmaintain temperature at 41 degrees F or colder.		Compliance Plan Suggested Completion Date: 05/31/2018 Status: Corrected		Actual Completion Date: 05/31/2018	
97.	If a home-style dishwasher is used, does it have a hot water sanitizing cycle with water reaching 150 degrees F and the sanitizing cycle runs to completion without interruption? 67:42:11:07					
		s in use at time of inspection a poption needs to be used for e		Suggest Complet Date:	ance Plan ed ion	Actual Completion Date: 05/31/2018
Jolene Kayser		05/30/2018	Ron Werner			05/30/2018
Provider Signature		Date	Inspector Signature		_	Date