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

Provider's Name: WASP- Wall After School City: Wall Provider Number: 016598670

**Program** 

Inspector: Terra Robbins Date of Inspection: 06/28/2018 Time of Inspection: 2:10 PM

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

## C. FOOD SERVICE

41. Are kitchenware & food contact surfaces of equipment washed, rinsed, and sanitized after use and following any interruption of operations, and between use with raw & cooked foods by sanitizing with 1 oz. bleach to 2 gallons of water? 67:42:11:07

Corrections To Be Made:

Agency Action:

Facility is using Clorox Clean-up Cleaner+Bleach (diluted). Use regular bleach mixed to appropriate solution. (1/2 tbsp regular bleach per gallon of water).

**Compliance Plan** 

Suggested Actual
Completion Completion
Date: Date:

06/29/2018 07/02/2018

Status: Corrected

42. Are dining tables sanitized before and after the next meal or snack with a solution of one ounce household bleach to two gallons of water or an approved sanitizer solution? 67:42:11:07 NOTE: Bleach solution strength is diluted as it sits, so new solution should be prepared daily.\ul

Corrections To Be Made:

Facility is using Clorox Clean-up Cleaner+Bleach (diluted). Use regular bleach mixed to appropriate solution. (1/2 tbsp regular bleach per gallon of water.)

Suggested Completion Completion Date:

06/29/2018

Status: Corrected

Completion Completion Date:

06/28/2018

Brandy Krammerer06/28/2018Terra Robbins06/28/2018Provider SignatureDateInspector SignatureDate