

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

Provider's Name: **Doodlebugs and Dinosaurs** City: **Brandon** Provider Number: **018027296**

Inspector: **Elijah Ehresmann** Date of Inspection: **01/08/2020** Time of Inspection: **3:03 PM**

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

B. ENVIRONMENTAL HEALTH

37. Are toilet rooms and fixtures clean and in good repair? 67:42:11:06

<p>Corrections To Be Made:</p> <p>A hand sink in the women's bathroom is out of order. *Sink observed to be operational on 02/03/20.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Suggested Completion Date:</td> <td style="width: 50%;">Actual Completion Date:</td> </tr> <tr> <td style="text-align: center;">02/08/2020</td> <td style="text-align: center;">02/03/2020</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	02/08/2020	02/03/2020
Suggested Completion Date:	Actual Completion Date:				
02/08/2020	02/03/2020				

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

<p>Corrections To Be Made:</p> <p>A current heating/cooling inspection report was not available at time of state inspection. *Inspection completed on 01/23/2020</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Suggested Completion Date:</td> <td style="width: 50%;">Actual Completion Date:</td> </tr> <tr> <td style="text-align: center;">02/08/2020</td> <td style="text-align: center;">01/23/2020</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	02/08/2020	01/23/2020
Suggested Completion Date:	Actual Completion Date:				
02/08/2020	01/23/2020				

C. FOOD SERVICE

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:	
Raw ground beef was being thawed on the counter in the kitchen. Advised provider that raw food should be thawed in a refrigerator or under running cold water. *Frozen food will be thawed appropriately starting immediately and moving forward.	Compliance Plan	
	Suggested Completion Date:	Actual Completion Date:
	01/08/2020	01/08/2020
	Status: Corrected Immediately	

Erinn Shape

Provider Signature

01/08/2020

Date

Elijah Ehresmann

Inspector Signature

01/08/2020

Date