

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

Provider's Name: **The Learning Bridge**

City: **Bridgewater**

Provider Number: **018038631**

Inspector: **Lara Kvale**

Date of Inspection: **04/03/2018**

Time of Inspection: **9:45 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

6. If providing care for children under 5 years of age, are there self-closing, or tamper resistant childproof electrical covers on all outlets? 67:42:11:10

<p>Corrections To Be Made:</p> <p>One outlet on the east wall in the south room with a self-closing cover is stuck in the open position, so it is not currently self-closing. Replace the self-closing cover.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table style="width: 100%;"> <tr> <td style="width: 50%;">Suggested Completion Date:</td> <td style="width: 50%;">Actual Completion Date:</td> </tr> <tr> <td style="text-align: center;">04/04/2018</td> <td style="text-align: center;">04/03/2018</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	04/04/2018	04/03/2018
Suggested Completion Date:	Actual Completion Date:				
04/04/2018	04/03/2018				

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>The west facing exit sign in the north room was not interior or exterior illuminated at the time of inspection. After tapping the exit sign, it is now functioning. Corrected.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table style="width: 100%;"> <tr> <td style="width: 50%;">Suggested Completion Date:</td> <td style="width: 50%;">Actual Completion Date:</td> </tr> <tr> <td style="text-align: center;">04/03/2018</td> <td style="text-align: center;">04/03/2018</td> </tr> </table> <p>Status: Corrected Immediately</p>	Suggested Completion Date:	Actual Completion Date:	04/03/2018	04/03/2018
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04/03/2018	04/03/2018				

8. Are exits and exit corridors maintained in a safe manner? 61:15:06:05 NOTE: Exits can't pass through storeroom, bathroom, kitchen; corridor & aisle widths of 36 inches; exits cannot be obstructed.

<p>Corrections To Be Made:</p> <p>All exits except for the main door are locked with a lock on the handle, not single-action hardware. The main door was unlocked at the time of inspection, but had the same kind of hardware. Replace door locks with single-action hardware. There is a dead-bolt on the interior half-door leading to the north room. Remove the dead-bolt.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <p>Suggested Completion Date:</p> <p>05/03/2018</p> <p>Actual Completion Date:</p> <p>05/14/2018</p> <p>Status: Corrected</p>
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9. In storage rooms, are combustible materials maintained at least 2 feet below the ceiling or 18 Inches below sprinkler head deflectors? 67:42:10:18

<p>Corrections To Be Made:</p> <p>There are cardboard boxes and paperwork stored within 2 feet of the ceiling in the office and in the closets. Move combustible items down so that nothing is stored within 2 feet of ceiling.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <p>Suggested Completion Date:</p> <p>04/04/2018</p> <p>Actual Completion Date:</p> <p>04/23/2018</p> <p>Status: Corrected</p>
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C. FOOD SERVICE

72. 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:	
Baby oil is stored over canned goods and next to pancake mix. A can of shaving cream had fallen into the box of potatoes below. Packages of animal crackers were stored in a cardboard box on the floor. Keep food containers separate from chemicals. Store all foods at least 6 inches from the floor.	Compliance Plan	
	Suggested Completion Date:	Actual Completion Date:
	04/04/2018	04/03/2018
	Status: Corrected	

76. Are potentially hazardous foods properly thawed, i.e. in refrigerated unit with temp not exceeding 41 F, under potable running water with temp 70 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 meats that do not thaw completely in the refrigerator are thawed under cool standing water in the sink. Thaw using the process listed in the question above.	Compliance Plan	
	Suggested Completion Date:	Actual Completion Date:
	04/04/2018	04/04/2018
	Status: Corrected	

90. If a home-style dishwasher is used, does it have a hot water sanitizing cycle with water reaching 150 F and the sanitizing cycle runs to completion without interruption? 67:42:11:07

Corrections To Be Made:	Agency Action:	
The dishwasher is sometimes run using the express setting which only allows the water to reach 122 F according to the dishwasher instruction manual. Use the sanitize or extra shine setting to ensure the water reaches 150 F or above.	Compliance Plan	
	Suggested Completion Date:	Actual Completion Date:
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	Status: Corrected	

91. If a 3-compartment sink is used for manual cleaning, are the compartments used for washing, rinsing and sanitizing? 67:42:11:07 NOTE: Sanitize by immersing for 30 seconds in 170 F water or immerse for 60 seconds in 75 F water containing 1 ounce household bleach per 4 gallons of water.

Corrections To Be Made:

Dishes sanitized using the 3-compartment sink method are only in the bleach solution for a few seconds. Immerse items being sanitized for at least 60 seconds in bleach at the proper concentration.

Agency Action:

Compliance Plan

Suggested
Completion
Date:

Actual
Completion
Date:

04/04/2018

04/04/2018

Status: **Corrected**

Hermína Pollman

Provider Signature

04/03/2018

Date

Lara Kvale

Inspector Signature

04/03/2018

Date