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

Provider's Name: Little Tykes University City: Sioux Falls Provider Number: 018042730

Preschool

Inspector: Ron Werner Date of Inspection: 06/26/2018 Time of Inspection: 9:27 AM

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

B. ENVIRONMENTAL HEALTH

23. If caring for infants, is there a diaper-changing table, properly constructed & maintained with smooth non-absorbent top? 67:42:11:06.01

Corrections To Be Made: Agency Action:

The diaper changing pad is not smooth and easily cleanable as it is torn. Compliance Plan

Suggested Actual Completion Completion Date: Date:

07/02/2018 08/06/2018

Status: Corrected

24. Is the diaper table sanitized after each use with an approved sanitizer (1600 PPM)? 67:42:11:06.01

Corrections To Be Made: Agency Action:

The program did not have the bleach sanitizer available during the inspection. The diaper changing table must be sanitized in between each use.

Compliance Plan

Suggested Actual
Completion Completion
Date: Date:

06/27/2018 07/17/2018

Status: Corrected

26. Is there a hand-sink near the diaper changing area? 67:42:11:06.01

Corrections To Be Made:

There were items being stored in the handwashing sink and it was not available for handwashing purposes.

Agency Action:

Compliance Plan

Suggested Completion Date:

Actual Completion Date:

06/26/2018

07/17/2018

Status: Corrected

56. Is pet food supply inaccessible to children? 67:42:11:44

Corrections To Be Made:

Dog food must be kept inaccessible to the children at all times.

Agency Action:

Compliance Plan

Suggested Completion Date:

Actual Completion Date:

06/26/2018

06/27/2018

Status: Corrected

C. FOOD SERVICE

86. Is kitchenware and food contact surfaces of equipment washed, rinsed and sanitized after each use and following any interruption of operations? 67:42:11:07

Corrections To Be Made:

Agency Action:

The microwave was not clean at the time of the inspection. Please ensure routine cleaning is completed on all food contact surfaces.

Compliance Plan

Suggested Completion Date:

Actual Completion Date:

06/26/2018 07/17/2018

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:

Agency Action:

The facility does not have a three compartment sink or dishwasher.

Compliance Plan

Disposable plates, cups, utensils must be used as there is not a measure to wash, rinse and sanitize dishes/food utensils.

Suggested Actual Completion Completion Date: Actual Completion Date:

07/27/2018 07/17/2018

Status: Corrected

Corri Poore	06/26/2018	Ron Werner	06/26/2018
Provider Signature	Date	Inspector Signature	Date