SG-50
Rev 12/05

West Virginia Department of Health & Human Resources
Berkeley Department of Health

CHILD CARE CENTER INSPECTION REPORT

Name of Facility	Address		
Jack and Jill Inwood	31 Preschool Ct.		
Owner/Operator	City/County	Date	
Linda Smallwood	Inwood/Berkeley	03-25-09	

Type of Child Care Center: ☒ Day Care Center (Capacity > 12) ☐ Family Day Care Facility (Capacity 7-12)

Recommendation for Licensure or Certification by Division of Human Services: ☐ Regular ☒ Provisional ☐ Withhold

Notice: based on an inspection this day, the items marked below and on the reverse must be corrected within the period of time specified in writing by the health authority. Failure to comply with this notice may result in immediate suspension of your permit. An opportunity for an appeal will be provided if a written request for a hearing is filed with the health authority within the period of time established in this notice for the correction of the violations. Please note that the numbers in parentheses to the right of each heading correspond to the applicable section numbers in the Child Care Center Rules, 64 CSR 21.

ITEM	REMARKS
	PROBATION:
	TRIM IN VARIOUS AREAS NEED REPAIR REPLACED (WORN)
	TRIM IN MUSIC ROOM RESTROOM NOT INSTALLED PROPERLY (DOESN'T MEET IN CORNER)
	MUCH IMPROVEMENT!
	*PLEASE PAY REINSPECTION FEE ($25) WITHIN 10 DAYS

VIOLATIONS MUST BE CORRECTED ON OR BEFORE Next inspection SANITARIAN Cara N. Harding R.S.

1. FOOD SERVICE (Sec. 11)

Day care centers must comply with the Food Service Sanitation Rules, 64 CSR 17. See inspection form SF-1.

Family day care facilities:

a) All areas/equipment/utensils clean, good repair.
b) Food contact surfaces non-toxic, cleanable; cleaned and sanitized.
c) Dishwashing facilities provided. Mechanical dishwasher capable of sanitizing or dishes manually washed, rinsed & sanitized. Air dried.
d) Food sound condition, approved sources. No home canned food.
e) Adequate refrigeration ≤ 41°F.
f) Food protected from contamination.
g) Thoroughly cooked.
h) Served immediately, refrigerated, or held at 140 °F or above.
i) Staff wash hands as required.
j) Good hygienic practices, clean clothing, hair restraints, no tobacco.
k) Food service workers permits.

2. STAFFING/SUPERVISION (Sec. 16)

FAMILY DAY CARE FACILITY

Maximum capacity = 12 children.
No more than 4 infant/toddlers (0 – 2 years).
2 staff for: >2 infants (0 – 12 months) OR
>6 children (0 – 12 years)

Total child care staff present: _____
Total children present: _____
Ages: 0 – 12 months _____
12 – 24 months _____
>24 months _____

DAY CARE CENTER

Required Ratio Adult/Child		No. Children Present	Actual Ratio Adult/Child
0 – 2 yrs.	1:4	_____	_____
2 – 3 yrs.	1:8	6	1/6
3 – 4 yrs.	1:10	_____	_____
4 – 5 yrs.	1:12	15	2/15
5 – 6 yrs.	1:15	_____	_____
School Age	1:16	_____	_____

Total present: 21 children
3 child care staff

3. ANIMALS (Sec. 7)

a) Animals and quarters clean.
b) No wild, dangerous, aggressive, ill animals.
c) Aquariums in activity area, out of reach.
d) Dogs and cats vaccinated.
e) In day care centers, outdoor quarters separate from children's areas.
f) Indoor quarters and litter boxes not in food prep, storage, or serving areas.
g) No live animals in food areas or in-use dining areas.

4. LAUNDRY (Sec. 15)

a) In day care centers, laundry may not be done in activity or food areas.
b) Soiled laundry in nonabsorbent, cleanable, covered containers.
c) Soiled and clean laundry separated.
d) Clean laundry stored protected.
e) Laundry mech. washed & dried; or mech. washed, sanitized, air-dried.

SEE REVERSE SIDE