SG-50
Rev 12/05

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

CHILD CARE CENTER INSPECTION REPORT

Name of Facility	Address		
RESAVIII	750 Hack Wilson Way		
Owner/Operator Valerie Colie X Valerie Colie	City/County Martinsburg/Berkeley	Date 5/12/09	

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	
1-	RUGS UNRAVELING	2- CARPET UNRAVELING
3-	TOYS NEED REPLACED	4- WATER FOUNTAIN SPRAY TOO HIGH
5-	TILES CRACKED	6- NO HAND SOAP IN STAFF BATHROOM IN MODULAR CLASS
7-	STAFF BATHROOM HAS NO HOT WATER	8- TOILET IN YELLOW ROOM OUT OF ORDER
9-	DO NOT STORE CHEMICALS WHERE THEY CAN BE KNOCKED OVER	10- HANDY CAP SAND BOX IS A PEST HARBORAGE

VIOLATIONS MUST BE CORRECTED ON OR BEFORE Next inspection SANITARIAN Jennifer Beamer JB

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	____	____
3 – 4 yrs.	1:10	____	____
4 – 5 yrs.	1:12	54	8/54
5 – 6 yrs.	1:15	____	____
School Age	1:16	____	____

Total present: 54 children
12 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