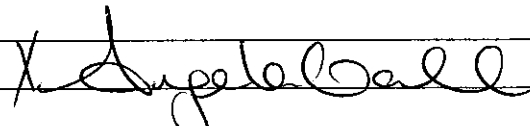





CHILD CARE CENTER INSPECTION REPORT

Name of Facility Heaven Sent Day Care		Address P.O. Box 198	
Owner/Operator Angela Gall		City/County Inwood/Berkeley	Date 5/20/09
Type of Child Care Center: <input type="checkbox"/> Day Care Center (Capacity > 12) <input checked="" type="checkbox"/> Family Day Care Facility (Capacity 7-12)			
Recommendation for Licensure or Certification by Division of Human Services: <input checked="" type="checkbox"/> Regular <input type="checkbox"/> Provisional <input type="checkbox"/> 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	HAND SOAP NEEDED AT KITCHEN HANDSINK
2	DATE MARK FOOD TO USE WITHIN SEVEN DAYS
3	EGGS SHOULD NOT BE STORED OVER READY TO EAT FOOD
4	MILK OUT OF DATE (Thrown Out)
5	CARPET NEEDS REPLACE (CAN BE TILE OR LAMINIT OR LINOLEUM)
	

VIOLATIONS MUST BE CORRECTED ON OR BEFORE Next Inspection Except Carpet SANITARIAN Jennifer Beamer 

<p>1. FOOD SERVICE (Sec. 11)</p> <p>Day care centers must comply with the Food Service Sanitation Rules, 64 CSR 17. See inspection form SF-1.</p> <p>Family day care facilities:</p> <ul style="list-style-type: none"> 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. 	<p>2. STAFFING/SUPERVISION (Sec. 16)</p> <p style="text-align: center;"><u>FAMILY DAY CARE FACILITY</u></p> <p>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)</p> <p>Total child care staff present: _____</p> <p>Total children present: _____</p> <p>Ages: 0 – 12 months _____ 12 – 24 months <u>10/2</u> _____ >24 months _____</p> <p style="text-align: center;"><u>DAY CARE CENTER</u></p> <table border="0"> <tr> <td>Required Ratio</td> <td>No. Children</td> <td>Actual Ratio</td> </tr> <tr> <td>Adult/Child</td> <td>Present</td> <td>Adult/Child</td> </tr> <tr> <td>0 – 2 yrs.</td> <td>1:4 _____</td> <td>_____</td> </tr> <tr> <td>2 – 3 yrs.</td> <td>1:8 _____</td> <td>_____</td> </tr> <tr> <td>3 – 4 yrs.</td> <td>1:10 _____</td> <td>_____</td> </tr> <tr> <td>4 – 5 yrs.</td> <td>1:12 _____</td> <td>_____</td> </tr> <tr> <td>5 – 6 yrs.</td> <td>1:15 _____</td> <td>_____</td> </tr> <tr> <td>School Age</td> <td>1:16 _____</td> <td>_____</td> </tr> <tr> <td>Total present:</td> <td>_____ children</td> <td>_____ child care staff</td> </tr> </table>	Required Ratio	No. Children	Actual Ratio	Adult/Child	Present	Adult/Child	0 – 2 yrs.	1:4 _____	_____	2 – 3 yrs.	1:8 _____	_____	3 – 4 yrs.	1:10 _____	_____	4 – 5 yrs.	1:12 _____	_____	5 – 6 yrs.	1:15 _____	_____	School Age	1:16 _____	_____	Total present:	_____ children	_____ child care staff	<p>3. ANIMALS (Sec. 7)</p> <ul style="list-style-type: none"> 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. <p>4. LAUNDRY (Sec. 15)</p> <ul style="list-style-type: none"> 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. <p style="text-align: center;">SEE REVERSE SIDE</p>
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