



CHILD CARE CENTER INSPECTION REPORT

Name of Facility Little Eagles Childcare Center		Address 250 Murall Dr.	
Owner/Operator Tricia Sheely		City/County Kearnysville Berkeley	Date 10/28/09
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	SNOOPY'S WORLD FISH TANK NEEDS CLEARED. 2. COMPUTER AREA NEEDS CLEARED DUSTY
3.	WATER AT HAND SINKS DID NOT GET WARM. 4. PRESCHOOL-1 CARPET ON CASTLE NEEDS CLEANED
5.	

VIOLATIONS MUST BE CORRECTED ON OR BEFORE _____ SANITARIAN *Jennifer Boone*

<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>FAMILY DAY CARE FACILITY</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 _____ >24 months _____</p> <p>DAY CARE CENTER</p> <table border="1"> <thead> <tr> <th>Required Ratio</th> <th>No. Children Present</th> <th>Actual Ratio</th> </tr> </thead> <tbody> <tr> <td>Adult/Child</td> <td></td> <td>Adult/Child</td> </tr> <tr> <td>0 – 2 yrs.</td> <td>1:4 <u>16</u></td> <td><u>5</u></td> </tr> <tr> <td>2 – 3 yrs.</td> <td>1:8 <u>10</u></td> <td><u>2</u></td> </tr> <tr> <td>3 – 4 yrs.</td> <td>1:10 <u>12</u></td> <td><u>2</u></td> </tr> <tr> <td>4 – 5 yrs.</td> <td>1:12 <u>30</u></td> <td><u>4</u></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 colspan="2">Total present: <u>68</u> children</td> <td></td> </tr> <tr> <td colspan="2"><u>16</u> child care staff</td> <td></td> </tr> </tbody> </table>	Required Ratio	No. Children Present	Actual Ratio	Adult/Child		Adult/Child	0 – 2 yrs.	1:4 <u>16</u>	<u>5</u>	2 – 3 yrs.	1:8 <u>10</u>	<u>2</u>	3 – 4 yrs.	1:10 <u>12</u>	<u>2</u>	4 – 5 yrs.	1:12 <u>30</u>	<u>4</u>	5 – 6 yrs.	1:15 _____	_____	School Age	1:16 _____	_____	Total present: <u>68</u> children			<u>16</u> 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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