SG-50
Rev 12/05

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

CHILD CARE CENTER INSPECTION REPORT

Name of Facility	Address		
In His Care Children's Center	2685 Greensburg Rd		
Owner/Operator	City/County	Date	
Patricia Christophel	Mtbg/Berkeley	12-8-09	

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
	*LIGHT BULBS NEED REPLACED IN RESTROOMS *WATER SAMPLE TAKEN
	*OUTLET COVERS NEEDED IN 2 YR AREA-CORRECTED
	*BABY ROOM-CLOSET DOOR NEEDS REPAIRED
	*BABY ROOM-REFRIGERATOR THERMOMETER NEEDED & REFRIGERATOR NEEDS CLEANED
	RATIO: 0-12MTHS=2/8
	1-2 YRS=2/6
	2 YRS=1/8

Patricia Christophel

VIOLATIONS MUST BE CORRECTED ON OR BEFORE next 6 mth inspection

SANITARIAN Amy Edwards

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	8	2/8
2 – 3 yrs.	1:8	14	3/14
3 – 4 yrs.	1:10	_____	_____
4 – 5 yrs.	1:12	_____	_____
5 – 6 yrs.	1:15	_____	_____
School Age	1:16	_____	_____

Total present: *22 children
*5 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