

Berkeley Co DEPARTMENT OF HEALTH
STATE OF WEST VIRGINIA
CHILD CARE CENTER INSPECTION REPORT



NAME <u>Angels Gether Here</u>		ADDRESS <u>404 Reservoir Place</u>	
OWNER/OPERATOR <u>Maria V McKenzie</u>	CITY/COUNTY <u>Falling Waters/Berkeley</u>	DATE <u>January 12, 2010</u>	
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"/>			

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.

1. FOOD SERVICE (Sec.11)	2. STAFFING/SUPERVISION (Sec.16)	3. ANIMALS (Sec. 7)																											
<p><u>Day care centers</u> must comply with the Food Service Sanitation Rules, 64 CSR 17. See inspection form SF-1.</p> <p><u>Family day care facilities:</u></p> <p>a) All areas/equipment/utensils clean, good repair.</p> <p>b) Food contact surfaces non-toxic, cleanable; cleaned & sanitized.</p> <p>c) Dishwashing facilities provided. Mechanical dishwasher capable of sanitizing or dishes manually washed, rinsed & sanitized. Air dry.</p> <p>d) Food sound condition, approved sources. No home canned food.</p> <p>e) Adequate refrigeration $\leq 41^{\circ}\text{F}$.</p> <p>f) Food protected from contamination.</p> <p>g) Thoroughly cooked.</p> <p>h) Served immediately, refrigerated, or held at 140°F or above.</p> <p>i) Staff wash hands as required.</p> <p>j) Good hygienic practices, clean clothing, hair restraints, no tobacco.</p> <p>k) Food service workers permits.</p>	<p><u>FAMILY DAY CARE FACILITY</u></p> <p>Maximum capacity = 12 children. No more than 4 infant/toddlers (0 - 2 yrs.). 2 staff for: >2 infants (0 - 12 months) OR >6 children (0 - 12 yrs.)</p> <p>Total child care staff present: <u>2</u></p> <p>Total children present: <u>11</u></p> <p>Ages: 0 - 12 months <u>4</u> 12 - 24 months _____ >24 months <u>7</u></p> <p><u>DAY CARE CENTER</u></p> <table border="1"> <thead> <tr> <th>Required Ratio</th> <th>No. Children</th> <th>Actual</th> </tr> <tr> <th>Adult/Child</th> <th>Present</th> <th>Adult/Child</th> </tr> </thead> <tbody> <tr> <td>0 - 2 yrs. 1:4</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>2 - 3 yrs. 1:8</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>3 - 4 yrs. 1:10</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>4 - 5 yrs. 1:12</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>5 - 6 yrs. 1:15</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>School Age 1:16</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>Total Present: _____</td> <td>_____ children</td> <td>_____ child care staff</td> </tr> </tbody> </table>	Required Ratio	No. Children	Actual	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>a) Animals and quarters clean.</p> <p>b) No wild, dangerous, aggressive, ill animals.</p> <p>c) Aquariums in activity area, out of reach.</p> <p>d) Dogs and cats vaccinated.</p> <p>e) In day care centers, outdoor quarters separate from children's areas.</p> <p>f) Indoor quarters & litter boxes not in food prep, storage, or serving areas.</p> <p>g) No live animals in food areas, and in-use dining areas.</p>
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		<p>4. LAUNDRY (Sec.15)</p> <p>a) In day care centers, laundry may not be done in activity or food areas.</p> <p>b) Soiled laundry in nonabsorbent, cleanable covered containers.</p> <p>c) Soiled and clean laundry separated.</p> <p>d) Clean laundry stored protected.</p> <p>e) Laundry mech. washed & dried; or mech. washed, sanitized, air-dried.</p> <p style="text-align: center;">SEE REVERSE SIDE</p>																											

Maria V McKenzie

ITEM	REMARKS
	Refrigerator - 41.5 (dial) lower temp - Clean (dial) cooling coils
	utensils shall be inverted (covered)
	Refrigerator gaskets needs cleaned - also top of refrigerator (door)
	Restroom - light out over vanity + light in playroom out
	Lower thermometers to $30"$ from floor
	Alcohol bottle - 50ppm ; dishes - 100ppm
	Complete painting at kitchen doorway

VIOLATIONS MUST BE CORRECTED ON OR BEFORE _____

Ang Edwards
SANITARIAN

