

**STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
CHILD CARE, FAMILY DAY CARE FACILITY
INSPECTION REPORT**



TYPE:

- 03 Child Care - No Food
- 04 Child Care - Snack Only
- 16 Child Care - Meals
- 05 Child Care - Limited Catered Meals
- 07 Family Day Care
- 31 Other Local

PURPOSE:

- ROUTINE REINSPECTION
- CONSTRUCT CHANGE OF OWNER
- COMPLAINT CONSULTATION
- QI SURVEY EPIDEMIOLOGY
- PREOPENING OTHER _____

NAME OF FACILITY _____

ADDRESS _____ CITY _____

OWNER _____ ZIP _____

PERSON IN CHARGE _____ PHONE _____

RESULTS

Satisfactory

Incomplete

Unsatisfactory

Correct Violations by

Next Inspection

8:00 AM on:

DATE	
0	05
1	06
2	07
3	08
4	09
5	10
6	11
7	12
8	13
9	14

OUT OF BUSINESS

BEGIN	END	DATE	POSITION #	PERMIT NUMBER	CAPACITY
<input type="checkbox"/> 00	<input type="checkbox"/> 00				<input type="checkbox"/> 10 000
<input type="checkbox"/> 05 AM	<input type="checkbox"/> 05 AM				<input type="checkbox"/> 20 200
<input type="checkbox"/> 10 PM	<input type="checkbox"/> 10 PM	0 0 0 0 0 05	0 0 0 0 0 0	0 0 0 0 0 0 0 0	<input type="checkbox"/> 30 300
<input type="checkbox"/> 15	<input type="checkbox"/> 15	<input type="checkbox"/> 06	<input type="checkbox"/> 00	<input type="checkbox"/> 51	<input type="checkbox"/> 40 400
<input type="checkbox"/> 20	<input type="checkbox"/> 20	2 2 2 07	2 2 2 2 2	2 2 2 2 2 2	<input type="checkbox"/> 50 500
<input type="checkbox"/> 25	<input type="checkbox"/> 25	3 3 3 08	3 3 3 3 3	3 3 3 3 3 3	<input type="checkbox"/> 60 600
<input type="checkbox"/> 30	<input type="checkbox"/> 30	4 4 09	4 4 4 4 4	4 4 4 4 4 4	<input type="checkbox"/> 70 700
<input type="checkbox"/> 35	<input type="checkbox"/> 35	5 5 10	5 5 5 5 5	5 5 5 5 5 5	<input type="checkbox"/> 80 800
<input type="checkbox"/> 40	<input type="checkbox"/> 40	6 6 11	6 6 6 6 6	6 6 6 6 6 6	<input type="checkbox"/> 90 900
<input type="checkbox"/> 45	<input type="checkbox"/> 45	7 7 12	7 7 7 7 7	7 7 7 7 7 7	NUMBER PRESENT
<input type="checkbox"/> 50	<input type="checkbox"/> 50	8 8 13	8 8 8 8 8	8 8 8 8 8 8	
<input type="checkbox"/> 55	<input type="checkbox"/> 55	9 9 14	9 9 9 9 9	9 9 9 9 9 9	

As per section 120.695 of the Florida Statutes (FS), this form will serve as a "Notice of Non-Compliance" for any violations noted. Items marked below violate the requirements of Chapters 64E-11, 65C-22 and 65C-25 of the Florida Administrative Code (FAC) and must be corrected within the time period indicated in the Results section above. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, 65C-22 and 65C-25, FAC, and Chapters 381, 386 and 402, FS. Failure to correct violations may result in an administrative fine or other legal action being initiated or continued.

FOOD	VERMIN/ANIMAL CONTROL	LIQUID & SOLID WASTE	SANITARY FACILITIES & DIAPER CHANGING	MISC.
<input type="checkbox"/> 1. Source/Wholesomeness	<input type="checkbox"/> 11. Screens	<input type="checkbox"/> 20. Approved System	<input type="checkbox"/> 30. Toilet/Bath Facilities	<input type="checkbox"/> 39. Other
<input type="checkbox"/> 2. Food Storage	<input type="checkbox"/> 12. Infestation	<input type="checkbox"/> 21. Operation	<input type="checkbox"/> 31. Potty Chair	<input type="checkbox"/> 40. Other
<input type="checkbox"/> 3. Equipment/Prep	<input type="checkbox"/> 13. Animal Safety & Health	<input type="checkbox"/> 22. Plumbing	<input type="checkbox"/> 32. Hygiene/Disease Control	<input type="checkbox"/> 41. Other
<input type="checkbox"/> 4. Sanitizing	BEDS/BEDDING	<input type="checkbox"/> 23. Collection/Storage/Disposal	<input type="checkbox"/> 33. Changing Station	
<input type="checkbox"/> 5. Handwash Sink	<input type="checkbox"/> 14. Maintenance	HOUSING	<input type="checkbox"/> 34. Handwash Sink	
<input type="checkbox"/> 6. Hot & Cold Water	<input type="checkbox"/> 15. Spacing	<input type="checkbox"/> 24. Construction/Repair	<input type="checkbox"/> 35. Sanitizer	
<input type="checkbox"/> 7. Temperatures	WATER SUPPLY	<input type="checkbox"/> 25. Lighting/Footcandles	OUTDOOR AREA	
<input type="checkbox"/> 8. 64E-11 - Other _____	<input type="checkbox"/> 16. Approved System	<input type="checkbox"/> 26. Heating	<input type="checkbox"/> 36. Litter, Debris	
HOUSEKEEPING	<input type="checkbox"/> 17. Bacteriological/Chemical	<input type="checkbox"/> 27. Ventilation/Cooling	<input type="checkbox"/> 37. Equipment/Fence	
<input type="checkbox"/> 9. Cleaning	<input type="checkbox"/> 18. Operation	<input type="checkbox"/> 28. Cleanable Surfaces	<input type="checkbox"/> 38. Other _____	
<input type="checkbox"/> 10. Toxic Substances	<input type="checkbox"/> 19. Drinking Fountain	<input type="checkbox"/> 29. Product & Equip. Safety		

ITEM NUMBERS	COMMENTS AND INSTRUCTIONS (continue on attached sheet)

HEALTH DEPARTMENT INSPECTOR: _____ PHONE: _____

COPY OF REPORT RECEIVED BY: _____ DATE: _____

DH 4031, 01/05 (Obsoletes Previous Editions)

INSTRUCTIONS: Complete this form in its entirety. Shade each applicable bubble in pen or pencil. The EXPLANATION OF CODE REFERENCES is for informational purposes only and is subject to change. The current Florida Administrative Code (F.A.C.) and Florida Statutes (F.S.) should be consulted for the official version of these references. For more information go to: WWW.MYFLEH.COM

Food

1. **Source/Wholesomeness** 64E-11.003(1-9). Food shall be from approved sources & safe for human consumption. Food prepared in a private home shall not be used, sold, or offered.
2. **Food Storage** 64E-11.004(1,2)(13)&11.006(1)(a)&11.004. Different types of raw animal products such as beef, fish, lamb, pork or poultry shall be separated during storage & processing. Food shall be stored a minimum of 6 inches above the floor, on clean shelves, racks, dollies or other clean surfaces.
3. **Equipment/Prep** 64E-11.006(1)(a). The center shall be provided with equipment & utensils so designed, constructed, located, installed, maintained & operated as to permit full compliance with 64E-11, FAC. Thermometers must be provided, conspicuously located, & accurate to +/-3°F in all food storage units. Food preparation sinks shall not be used for any other purpose.
4. **Sanitizing** 64E-11.006(1)(b)(m)(1)(2)(3)&(4)&(5). Multi-use utensils & food-contact surfaces of equipment shall be thoroughly cleaned & sanitized after each use. All single-service articles shall be stored, handled & dispensed in a sanitary manner & shall be used only once. A test kit that accurately measures the concentration of the sanitizing solution shall be available & used.
5. **Handwash Sink** 64E-11.007(5) Handwashing facilities shall not be used for any purpose other than handwashing. The center shall be provided with adequate, readily accessible, conveniently located lavatories equipped with hot and cold running water, hand cleansing soap or detergent and individual single use sanitary towels or heated-air hand drying devices. Handwashing signs shall be posted at each hand sink & employee restroom.
6. **Hot & Cold Water** 64E-11.007(1)&(5). Hot & cold running water under pressure shall be provided in all areas where food is prepared & where equipment & multi-use utensils are washed. Hot & cold running water shall be provided at all employee handwashing sinks, including those in the restroom.
7. **Temperatures** 64E-11.004. Perishable food shall be held at 41°F or below & 140°F or above. Animal products shall be cooked to safe minimum temperatures as follows: Poultry & stuffed meats 165°F, ground meat 155°F, whole meat (Fish, Lamb, Pork, & Beef) & eggs 145°F, and all reheated food to 165°F.
8. **64E-11 Other**. This applies to any other applicable food hygiene standard in 64E-11, FAC.

House Keeping

9. **Cleaning** 65C-22.002(1)(c). All child care facilities must be in good repair, free from health and safety hazards, and clean. During the hours of operation, no portion of the building shall be used for any activity which endangers the health and safety of the children.
10. **Toxic Substances** 65C-22.002(1)(d). All areas and surfaces accessible to children shall be free of toxic substances and hazardous materials.

Vermin/Animal Control

11. **Screens** 65C-22.002(1) & (8). All buildings, when the windows or doors are open, must have & maintain screens to prevent entrance of any insect or rodent.
12. **Infestation** 65C-22.002(2)(d). Rodents and vermin shall be exterminated. Pest control shall not take place while rooms are occupied by children.
13. **Animal Safety & Health** 65C-22.002(1)(e). Animals must be properly immunized, free of disease, and clean.

Beds/Bedding

14. **Maintenance** 65C-22.002(5). Bedding provided must be safe & sanitary. Mats must be at least 1 inch thick, have an impermeable surface, & the appropriate size. Linens, if used, must be laundered weekly, when soiled or dirty, & between usages by different children & stored in a sanitary manner.
15. **Spacing** 65C-22.002(5)(e). A minimum distance of 18 inches must be maintained around individual napping & sleeping spaces. Exit areas must remain clear.

Water

16. **Approved System** 65C-22.002(8)(3.). Safe drinking water shall be available to all children. 64E-11.007(1). The water supply shall be adequate, of safe sanitary quality and from an approved source in accordance with provisions of Chapters 62-550 & 62-555 of the Florida Administrative Code (FAC) or Chapter 64E-8, FAC.
17. **Bacteriological/Chemical** 64E-11.007(1). The water supply shall be in accordance with provisions of Chapters 62-550 & 62-555 of the Florida Administrative Code or Chapter 64E-8, FAC.
18. **Operation** 64E-11.007(1) The water supply shall be operated in accordance with provisions of Chapters 62-550 & 62-555 of the Florida Administrative Code or Chapter 64E-8, FAC. 64E-11.007(3). Plumbing shall be sized, installed and maintained in accordance with provisions of the applicable plumbing authority. The plumbing shall provide adequate quantities of potable water to required locations throughout the establishment & prevent contamination of the water supply.
19. **Drinking Fountain** 64E-11.007(3). Plumbing shall be installed & maintained in accordance with the applicable plumbing authority. Fountains shall not be installed in restrooms.

Liquid & Solid Waste

20. **Approved System** 62-600, FAC. 64E-6, 65C-22-002(1)(j). Design and construction of a new child care facility or modifications to an existing facility must meet the minimum requirements of the applicable local governing body. 64E-11.007(3). Plumbing shall be sized, installed and maintained in accordance with provisions of the applicable plumbing authority.
21. **Operation** 62-600, 64E-6, & 64E-11.007(3). Plumbing shall be operated in accordance with provisions of the applicable plumbing authority.
22. **Plumbing** 62-600, FAC. 64E-6, FAC. 65C-22-002(1)(j), 64E-11.007(3). Plumbing shall be sized, installed and maintained in accordance with provisions of the applicable plumbing authority. The plumbing shall properly convey sewage and liquid wastes from the center to the sewerage system & shall not constitute a source of contamination or create an unsanitary condition.
23. **Collection/Storage/Disposal** 62-600, 64E-6, 64E-11.007 (6)(a)(b)(c). All garbage & rubbish containing food wastes shall, prior to disposal, be kept in leakproof, nonabsorbent containers which shall be kept covered with tight fitting lids. Containers & dumpsters located outside shall be stored on a smooth nonabsorbent surface that is kept clean and maintained in good repair.

Housing

24. **Construction/Repair** 65C-22.002(1)(j) & (9)(a). Design and construction of a new child care facility or modifications to an existing facility must meet the minimum requirements of the applicable local governing body. Equipment & furnishings must be safe & maintained in a sanitary condition.
25. **Lighting/Foot-candles** 65C-22.002(2)(a). All rooms must have & maintain lighting the equivalent of 20 foot candles at three feet from the floor to allow for supervision & for safe methods of entering & exiting each room. At all times lighting must be sufficient to visually observe & supervise children, including during naptime.
26. **Heating** 65C-22.002(2)(b). An inside temperature of 65° to 82°F. must be maintained at all times.
27. **Ventilation/Cooling** 65C-22.002(2)(c). All rooms shall be adequately ventilated and in good repair.
28. **Cleanable Surfaces** 65C-22.002(2)(c). All rooms shall be kept clean and in good repair. Cleaning shall not take place while rooms are occupied by children except for general clean-up activities which are a part of the daily routine.
29. **Product & Equip. Safety** 65C-22.002(1)(f-i) & (9)(a). All potentially harmful items including cleaning supplies, flammable products, poisonous, toxic & hazardous materials must be labeled. These items as well as knives & sharp tools shall be stored inaccessible to the children. No firearms, narcotics, alcohol, other impairing drugs, or smoking shall be kept, present, or occur on the premises. Toys must be safe & maintained in a sanitary condition.

Sanitary Facilities & Diaper Changing

30. **Toilet/Bath Facilities** 65C-22.002(6). The facility shall provide & maintain toilet & bath facilities, which are easily accessible & at a height usable to children. Platforms are acceptable when safely constructed & easily cleaned & sanitized. Toilet facilities shall not open directly into an area where food is prepared. One bath facility shall be provided & be available for bathing children, unless the program serves only school age children. Running water, toilet paper, disposable towels or hand drying machines that are properly installed & maintained, soap & trash receptacles shall be available within reach of children using the restroom. Each basin & toilet must be maintained in good operating condition & sanitized at least once per day.
31. **Potty Chair** 65C-22.002(6)(b). Potty chairs, if used, shall be in addition to the toilet requirements and shall be cleaned and sanitized after each use.
32. **Hygiene/Disease Control** 65C-22.002(6)(d)&(8). Children must receive supervision & care in accordance with their age & required needs & be accounted for at all times while bathing or toileting. Following personal hygiene procedures for themselves or when assisting others, & immediately after outdoor play, adults & children shall wash their hands with soap & running water.
33. **Changing Station** 65C-22.002(8)(b). The diaper changing area must have an impermeable surface. Diaper changing shall be in a separate area from the feeding or food service area. Soiled diapers shall be disposed of in a plastic lined securely covered container, not accessible to children, & the container shall be emptied & sanitized daily.
34. **Handwash Sink** 65C-22.002(8)(b). Hand washing facilities which include a basin with running water, disposable towels or hand drying machines that are properly installed and maintained, soap, and trash receptacle shall be maintained in the infant room or in an adjoining room which opens into the room where infants or children with special needs in diapers are in care. Hands shall be washed and dried thoroughly after each diapering or toileting procedure. Handwashing sinks shall not be used for food service preparation or food clean up.
35. **Sanitizer** 65C-22.002(8)(b). There shall be a diaper changing area which is cleaned with a sanitizing solution after each use.

Outdoor Area

36. **Litter Debris** 65C-22.002(4)(c). The outdoor play area shall be clean, free of litter, nails, glass and other hazards.
37. **Equipment/Fence** 65C-22.002(4)(c-e) & (9)(b). Shade shall be provided. The outdoor play area and water hazards shall have & maintain safe & adequate fencing at a minimum of 4 feet in height. All play equipment shall be securely anchored, in good repair, maintained in safe condition, & placed to ensure safe usage. Permanent playground equipment must have ground cover or a protective surface under the equipment which is resilient & is maintained. All equipment, fences, & objects on the facility's premises shall be free of sharp, broken & jagged edges & properly placed to prevent safety hazards. All equipment used shall be constructed & maintained to allow for water drainage & maintained in a safe & sanitary condition.
38. **Other**. Applies to any other applicable state or local environmental health standard enforced by the DOH or the County Health Department.