

PROVIDER/DIRECTOR	FACILITY NAME	FACILITY TYPE: CCC	HOURS: Mon: 08:00AM - 04:00PM Tue: 08:00AM - 04:00PM Wed: 08:00AM - 04:00PM Thu: 08:00AM - 04:00PM Fri: -
Nicole Maravilla	PROJECT REACH	DATE 10/26/2021	TIME 01:00 PM
STREET ADDRESS	CITY	TELEPHONE NUMBER	CAPACITY
1801 EDINBURGH	Rawlins	307-324-9656	52
ASST. DIRECTOR'S NAME /INFANT DIRECTOR	NUMBER OF INFANTS ENROLLED		
	0		
Reason for visit:			
<input checked="" type="checkbox"/> Facility Inspection <input type="checkbox"/> Compliance Monitoring			
CODES: C - Compliant V - Violation N - Needed TA - Technical Assistance NA - Not Applicable			
POSTING			
C	1.	License visibly posted.	
C	2.	Zoning Approval: (once, annual, none, other)	
C	3.	Emergency numbers posted.	
C	4.	Evacuation floor plans and procedures posted by all exits.	
MEDICATION AND FIRST AID			
C	5.	All medications safely stored. Medications are administered according to licensing requirements. (diaper bags)	
C	6.	First Aid kit is complete and available. (Also includes travel kits.)	
SUPERVISION/NAPPING			
NA	7.	FCCH/FCCC: Awake infants and toddlers must be directly supervised by staff at all times.	
NA	8.	FCCH/FCCC: Children in Kindergarten or under 6 years old are directly supervised outside.	
NA	9.	FCCH/FCCC: Children 6 and over in adjacent fenced outdoor areas if direct access, staff can clearly hear what happens and is attentive, moving from one area to the other every couple of minutes.	
NA	10.	FCCH/FCCC: Napping Children: Not within sight, must be within easy hearing distance and be checked on every few minutes. Once awake all requirements are to be met.	

NA	11.	FCCH/FCCC: All children on the same level of staff at all times.
C	12.	CCC: Children are directly supervised by staff in each approved area of the facility.
NA	13.	CCC: Napping children: At least one staff directly supervising napping children. Staff numbers maintained within facility to meet overall staff:child ratios.
NA	14.	Infants are placed on a firm flat surface, on their back to sleep, without anything over their head or face, nothing placed in the crib, bassinet, or playpen, no swaddling without a written statement and instructions, a sleeper or sack available with instructions. Infants are actively supervised every 5 minutes to see the infant's face and observe color and breathing.
NA	15.	Cots or pads are spaced at least 2 feet apart on all sides.
NA	16.	Cribs are spaced 3 feet apart on all sides and are compliant with CPSC standards.
NA	17.	Storage/Separate bedding is available for rest time.
NA	18.	Bedding is washed once a week or more often as needed.

HEALTH AND SAFETY

NA	19.	Commercial Constant Air Inflatable Devices have parental permission slips on file.
C	20.	Unapproved areas of the facility are inaccessible to children.
C	21.	Play areas, equipment, and toys shall be maintained in a clean, uncluttered, safe condition and free of hazards.
C	22.	Toys shall be suitable for age and development.
C	23.	Porches, steps, stairs and walkways are in good repair and safe condition and free of clutter.
C	24.	Window wells are covered, but don't impede egress or allow for entrapment.
C	25.	Potentially dangerous items shall be inaccessible.
C	26.	Cords and ropes are inaccessible.
C	27.	Stairs, decks, and elevated porches shall have sturdy railings and child safety gates.
C	28.	Proper heating, ventilation, lighting.
C	29.	Unused electrical outlets shall be covered with safety caps or are tamper resistant.
C	30.	Receptacle(s) with tight fitting lids are available for garbage disposal.
C	31.	Hot appliances shall be inaccessible.

C	32.	Disinfectant/ test strips present and in use in food prep and dining area.
C	33.	Heating appliances and electric fans shall be screened or not used.
NA	34.	Swimming and Wading Pools have parental permission slips. Check other Water Hazards.
NA	35.	Hot Tubs, Spas and Full Sized Trampolines.
NA	36.	Storage of weapons, ammunition, gunpowder, and archery equipment.
C	37.	Tobacco, Drug, & Alcohol Policy.
C	38.	Operable telephone or cell phone is available.
NA	39.	Awake infants and toddlers are not confined to cribs, playpens, car seats, swings, high chair, and carriers or in one position for excessive periods of time.
NA	40.	Infants shall be provided with a designated and safe play area.
NA	41.	Overnight Care requirements shall be met if overnight care is provided.
C	42.	Floors, walls, and window coverings are kept clean.
C	43.	Wet or soiled clothing, including disposable undergarments are changed promptly and clean clothing for emergency is available.
C	44.	Diaper changing area is sanitary and within 12 feet of hand washing sink. Disinfectant is readably available.
C	45.	Children and staff wash their hands as required.
C	46.	Toys, phones, doorknobs, door casings, handles and railings must be cleaned and sanitized once a week or whenever visibly soiled. Food serving surfaces shall be sanitized before and after each use.
C	47.	Dirty laundry shall not be accessible to children.
C	48.	A sturdy stool, soap, and single service hand towels are available to children at hand-washing sink.
C	49.	Outdoor/Indoor play areas, equipment and surfacing are in safe condition.
C	50.	Outdoor/Indoor play areas, space used at least one (1) time per day for at least 30 minutes.
TA	51.	Vehicle used to transport children shall be maintained in safe condition and comply with all applicable motor vehicle laws.
C	52.	Media, including movies and internet sites that are rated higher than PG shall be inaccessible to children.

C	53.	Fire exits are clear and exit doors remain unlocked or have locks allowing all parties to safely exit.
RECORD KEEPING		
C	54.	Attendance records are maintained/verified by staff (sign in/sign out sheets available).
C	55.	Current Fire Inspection Report. Completed: 09/30/2021 Expires: 11/16/2021
C	56.	Current Sanitation Report. Completed: 02/01/2021 Expires: 02/01/2022
NA	57.	Current Well-water Test Results.
N	58.	Policy statements and Emergency Preparedness plan is on file and given to parents. If changes in policy, new copies are received.
C	59.	Injury/Illness/Incidents are reported and kept on file.
C	60.	Explain the role of your board of directors and has the chairperson changed.
NA	61.	Infant documentation for diapering and feeding is made available to parents.
C	62.	Menus are current and available for parental review.
NA	63.	Name of food program provider belongs to:
C	64.	Written record(s) of emergency preparedness drills are complete and available.
C	65.	Confidentiality.
C	66.	Children's names, pictures and any other information shall have parental permission for use.
C	67.	All equipment and products used in child care facilities shall be used per manufacturer instructions. Manufacturer instructions/guidelines, including but not limited to Indoor/Outdoor equipment, Cribs, Sleepers/Sleep Sacks shall be on file.
FOOD PREPARATION/CARE/SERVICE		
C	68.	Food prepared and served is of sound condition and approved source (no wild game)
C	69.	No "home-canned" food
C	70.	Pasteurized eggs, egg products and juice (children 9 and under)
C	71.	Milk and milk products Pasteurized and Grade A Quality standards - including dry (½ or 1 gallon for serving and no reuse of milk, refrigerate after pour) No dry powdered milk for drinking
C	72.	Sufficient cold and hot storage equipment present for potentially hazardous food

C	73.	Refrigerator food contents held at or below 41 degrees
C	74.	Freezer food maintained in frozen condition at or below 32 degrees
NA	75.	Are potentially hazardous prepared foods held at or above 135 degrees.
NA	76.	Food is cooked to the proper internal temperatures
NA	77.	Beef roast 140
NA	78.	Steak/ chops /fish 145
NA	79.	Ground beef and pork 155
NA	80.	Poultry and stuffed meats/ all leftovers 165
C	81.	In refrigerator 41 degrees F or lower
C	82.	Under potable water @ 70 degrees F or lower
C	83.	Microwave
C	84.	Food protected from contamination
C	85.	No unwrapped leftovers
C	86.	Food storage (clean, covered, labeled) at least 6" above the floor
C	87.	Cross-contamination prevention: least possible manual contact with clean & sanitized surfaces and utensils.
C	88.	Food preparation and service surfaces are constructed with safe materials and are in good repair (corrosion resistant, cleanable, durable)
C	89.	Food preparation and service surfaces are cleaned and sanitized
C	90.	Adequate lighting, vent covers, wall-mounted fans, and similar equipment in good repair
C	91.	Hair control for food prep practiced
EQUIPMENT STORAGE, CLEANING & SANITIZING		
C	92.	All equipment and utensils for food preparation and service are cleaned & sanitized and stored 6" above floor level
C	93.	Warewashing method: with a water temp reaching a minimum of 150 degrees.

C	94.	3 compartment sink with sanitizing basin Air drying sanitizer strength:
C	95.	Sanitizer is mixed at the proper strength (50-100ppm Chlorine/ 200ppm QuaternaryAmmonia/ or according to product label)
C	96.	Single-service articles store 6" above floor level
C	97.	No reuse of single-service articles
C	98.	Toys are sanitized no less than weekly or more often if visibly soiled.

PHYSICAL FACILITIES

C	99.	Floors, floor coverings, walls, wall coverings, and ceilings in good repair and not soiled
C	100.	Sufficient ventilation in all rooms
C	101.	Lead-based paint does not exceed dust levels

RESTROOMS

C	102.	Soap and paper towels are available in the restroom.
C	103.	Hot water at the handwashing sink does not exceed 120 degrees F (minimum temp 60 degrees F)
C	104.	Handwashing sinks are 24-36" in height and located in or adjacent to restrooms
C	105.	A covered garbage receptacle is available in the restroom
C	106.	A ratio of 1:4 potty training chairs is utilized for children who are potty training.

DIAPER CHANGING AREAS

C	107.	The diaper changing area is within 12 feet of the handwashing sink
C	108.	Hand washing is done immediately before and after changing diapers
C	109.	Changing pad good condition & clean
C	110.	Sanitizer available in diaper changing area and used after every change (proper strength: 100-200 ppm Chlorine/ 200ppm quantaray ammonia/ or according to product label)
C	111.	Proper disposal (covered garbage receptacle)

LIQUID & SOLID WASTE DISPOSAL

C	112.	Public sewage system or DEQ approved system
C	113.	Garbage storage covered, clean, lined, durable, cleanable and insect & rodent proof

ANIMALS		
C	114.	Excluded from food prep, dishwashing and dining areas (including dishes and litter boxes, etc.)
C	115.	Pet vaccination or psittacosis tests (for birds) current and available
NA	116.	Only allowed animals (domestic dog, cat, ferret, ungulate, pet rabbit, pet rodent, aquarium fish, non-psittacine cage and aviary birds). No wild, aggressive or potentially harmful animals. No contact with ferrets, baby chicks, baby ducks (children under 5). No bats, raccoons, skunks and wild carnivores (including dead animals).
PEST CONTROL		
C	117.	Insect and rodent control measures in place
C	118.	Approved methods: stick-um fly strips, electronic killing devices and other non-toxic methods or pesticides
C	119.	Doors and windows effectively protect against all insects and rodents. Screen material less than 16 mesh to the inch
HEALTH REQUIREMENTS		
C	120.	No person with communicable disease present
C	121.	Exclusion of ill staff and children as per rules
C	122.	Policy for notifying parents of ill children
C	123.	Policy for notifying parents and staff of exposure to a communicable disease
C	124.	Plan for separation and supervision of child seriously or suspiciously ill with a communicable disease
C	125.	Plan for separation of staff seriously or suspiciously ill with a communicable disease
C	126.	Report communicable diseases to the public health office
Comments: Provider will complete the CCL 100b application for recertification and send to licensing. Provider states that developmental will be issuing a check for renewal. The facility does not transport at this time so no drivers license on file, and if the facility does get a driver to transport children an inspection of the vehicle will happen at that time to ensure that a first aide kit, attendance, child emergency records, and child safety seats are all compliant with childcare licensing rules. Licensor will reveiw most recent policy statements on file as provider states there have been no updates at this time. Received a copy of the facilities snack menu for the month of October. Child care licensing will follow up with sanitation to ensure that a one time inspection is still compliant for the facility and that child care licensing can complete the basic checks of all other sanitation requirements. On the sanitation inspection it is noted that the facility does not serve or prepare raw meats or any other prepared food that requires hot temps of more than 135 degrees.		

130. Child Records Notes

There are total of 44 children enrolled at the facility at the time of the visit. Child records are updated at the time of enrollment in the fall each year. If the facility has any children with allergies or health needs they are on a white card in the classroom and parents are responsible for bringing any topical, medical, or dietary items and they are labeled with the child name and stored safely. TA - please print off the immunization records for J.B and have in physical file.

131. Staff/Volunteer Record Notes

Licenser reviewed staff qualification and current staff summary at the time of the visit. Licenser will audit all staff training and follow up with provider. Staff qualifications are all compliant at the time of the visit.

132. Staff Child Ratios and Supervision

There is one child working with two staff members in the gross motor room at the time of the visit, (1 - 4 years old). There are a total of 7 children in attendance in classroom #1 at the time of the visit with 2 staff, Melissa and Amanda (7 - 4/5 years old). There are a total of 5 children in classroom #2 at the time of the visit with three staff, Shantel Sandra and Elise (5 - 4/5 years old). Reviewed facilities attendance records and all compliant at the time of the visit.

Licenser
Signature:



Date: 10/26/2021

Director
Signature:



Date: 10/26/2021