| PROVIDER/DIRECTOR |  |  | FACILITY NAME <br> The Preschool Academy | FACILITY TYPE: CCC <br> DATE 07/14/2021 | HOURS: <br> Mon: 07:00AM - 05:30PM <br> Tue: 07:00AM - 05:30PM Wed: 07:00AM - 05:30PM Thu: 07:00AM - 05:30PM Fri: 07:00AM - 05:30PM <br> TIME 02:00 PM |
| :---: | :---: | :---: | :---: | :---: | :---: |
| STREET ADDRESS <br> 308 W. Juniper |  |  | CITY | TELEPHONE NUMBER | CAPACITY |
|  |  |  | Gillette | 307-686-5145 | 45 |
| ASST. DIRECTOR'S NAME /INFANT DIRECTOR |  |  |  | NUMBER OF INFANTS ENROLLED <br> 0 |  |
| Reason for visit: <br> X Facility Inspection $\qquad$ Compliance Monitoring <br> CODES: <br> 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. | 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. |  |  |  |
| C | 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 surpervised every 5 minutes to see the infant's face and observe color and brething. |
| :---: | :---: | :---: |
| C | 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. |
| c | 17. | Storage/Separate bedding is available for rest time. |
| c | 18. | Bedding is washed once a week or more often as needed. |
| HEALTH AND SAFETY |  |  |
| C | 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. |
| NA | 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. |
| NA | 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. |
| NA | 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 sanitzed 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. |
| NA | 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: 07/23/2020 Expires: 07/23/2021 |
| c | 56. | Current Sanitation Report. Completed: 10/16/2020 Expires: 10/16/2021 |
| NA | 57. | Current Well-water Test Results. |
| C | 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. |
| NA | 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. |
| NA | 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 |  |  |
| NA | 68. | Food prepared and served is of sound condition and approved source (no wild game) |
| NA | 69. | No "home-canned" food |
| NA | 70. | Pasteurized eggs, egg products and juice (children 9 and under) |
| NA | 71. | Milk and milk products Pasteurized and Grade A Quality standards - including dry ( $1 / 2$ or 1 gallon for serving and no reuse of milk, refrigerate after pour) No dry powdered milk for drinking |
| NA | 72. | Sufficient cold and hot storage equipment present for potentially hazardous food |
| NA | 73. | Refrigerator food contents held at or below 41 degrees |
| NA | 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 |
| NA | 81. | In refrigerator 41 degrees F or lower |
| NA | 82. | Under potable water @ 70 degrees F or lower |
| NA | 83. | Microwave |
| NA | 84. | Food protected from contamination |
| NA | 85. | No unwrapped leftovers |
| NA | 86. | Food storage (clean, covered, labeled) at least 6" above the floor |
| NA | 87. | Cross-contamination prevention: least possible manual contact with clean \& sanitized surfaces and utensils. |


| NA | 88. | Food preparation and service surfaces are constructed with safe materials and are in good repair (corrosion resistant, cleanable, durable) |
| :---: | :---: | :---: |
| NA | 89. | Food preparation and service surfaces are cleaned and sanitized |
| NA | 90. | Adequate lighting, vent covers, wall-mounted fans, and similar equipment in good repair |
| NA | 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 $6^{\prime \prime}$ 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 ( $50-100 \mathrm{ppm}$ 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 |
| NA | 106. | A ratio of 1:4 potty training chairs is utilized for children who are potty training. |
| DIAPER CHANGING AREAS |  |  |
| NA | 107. | The diaper changing area is within 12 feet of the handwashing sink |
| NA | 108. | Hand washing is done immediately before and after changing diapers |
| NA | 109. | Changing pad good condition \& clean |
| NA | 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 ) |

## NA 111. Proper disposal (covered garbage receptacle)

## LIQUID \& SOLID WASTE DISPOSAL

| C | 112. | Public sewage system or DEQ approved system |
| :--- | :--- | :--- |
| $\mathbf{C}$ | 113. | Garbage storage covered, clean, lined, durable, cleanable and insect \& rodent proof |

## ANIMALS

| NA | 114. | Excluded from food prep, dishwashing and dining areas (including dishes and litter boxes, etc.) |
| :--- | :--- | :--- |
| NA | 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 <br> cage and aviary birds). No wild, aggressive or potentially harmful animals. No contact with ferrets, baby chicks, <br> baby ducks (children under 5). No bats, raccoons, skunks and wild carnivores (including dead animals). |

## PEST CONTROL

| $\mathbf{C}$ | 117. | Insect and rodent control measures in place |
| :--- | :--- | :--- |
| $\mathbf{C}$ | 118. | Approved methods: stick-um fly strips, electronic killing devices and other non-toxic methods or pesticides |
| $\mathbf{C}$ | 119. | Doors and windows effectively protect against all insects and rodents. Screen material less than 16 mesh to <br> the inch |

## HEALTH REQUIREMENTS

| $\mathbf{C}$ | 120. | No person with communicable disease present |
| :--- | :--- | :--- |
| $\mathbf{C}$ | 121. | Exclusion of ill staff and children as per rules |
| $\mathbf{C}$ | 122. | Policy for notifying parents of ill children |
| $\mathbf{C}$ | 123. | Policy for notifying parents and staff of exposure to a communicable disease |
| $\mathbf{C}$ | 124. | Plan for separation and supervision of child seriously or suspiciously ill with a communicable disease |
| $\mathbf{C}$ | 125. | Plan for separation of staff seriously or suspiciously ill with a communicable disease |
| $\mathbf{C}$ | 126. | Report communicable diseases to the public health office |
| Comment |  |  |

New director \& renewal visit conducted. Received during visit: Updated policy, fire inspection, renewal fee, completed \& verified CCL-205, recert app.

70 children enrolled. 7 child records checked, complete.
131. Staff/Volunteer Record Notes

Complete at time of visit.
132. Staff Child Ratios and Supervision

3 total staff - 17 total children. 10 four $\&$ five year olds, 6 six year olds, $\& 1$ nine year old.

Licensor
Signature:


