

<b>PROVIDER/DIRECTOR</b>		<b>FACILITY NAME</b>	<b>FACILITY TYPE:</b> FCCC	<b>HOURS:</b> Mon: 07:30AM - 05:15PM Tue: 07:30AM - 05:15PM Wed: 07:30AM - 05:15PM Thu: 07:30AM - 05:15PM Fri: 07:30AM - 05:15PM
Corianne Degoey		Legacy KinderCare	<b>DATE</b> 02/25/2026	<b>TIME</b> 12:32 PM
<b>STREET ADDRESS</b>		<b>CITY</b>	<b>TELEPHONE NUMBER</b>	<b>CAPACITY</b>
1219 Downey Street		Laramie	307-730-1010	12
<b>ASST. DIRECTOR'S NAME /INFANT DIRECTOR</b>			<b>NUMBER OF INFANTS ENROLLED</b>	
			2	
<b>CODES:</b>				
<b>C - Compliant V - Violation N - Needed TA - Technical Assistance NA - Not Applicable D - Discussed</b>				
<b>SUPERVISION</b>				
<b>C</b>	1.	All staff are at least 16 years old and are actively supervising children. Supervision is maintained per Chapters 4 rule requirements.		
<b>STAFF REQUIREMENTS</b>				
<b>V</b>	2.	All staff ages 18 and older must have the required background checks. The facility staff summary shall be reviewed, including National Criminal Fingerprint Based background check, State Criminal Registry check for Wyoming and all states lived in in the past 5 years, Central Registry Abuse and Neglect check, National and State sex offender checks for Wyoming and all states lived in in the past 5 years and Tb risk assessment.		
<b>STAFF TRAINING</b>				
<b>C</b>	3.	All staff 16 years and older must have the required training (Pre-service/Orientation and Ongoing training) to include all federally required topics.		
<b>RECOGNIZING AND REPORTING CHILD ABUSE AND NEGLECT</b>				
<b>C</b>	4.	All persons are required to report suspect abuse or neglect. All staff 16 years and older must have the required Recognizing and Reporting Child Abuse and Neglect training.		
<b>STAFF:CHILD RATIOS</b>				
<b>C</b>	5.	Staff:Child ratios must be maintained during all hours of operation. Ratios are determined by Chapter 4, Section 2 of the Wy Licensing Rules.		
<b>GUIDANCE AND DISCIPLINE</b>				
<b>C</b>	6.	Children are disciplined in accordance with the written policy and the Child Care Licensing Rules. Written policy shall be followed by all staff and shall not include any discipline that is in violation of applicable laws, outline methods of guidance that are age appropriate and explicitly describe positive guidance.		
<b>INFANT SAFE SLEEP</b>				
<b>C</b>	7.	Providers must place newborn infants to twelve (12) months in a safe sleep environment. Safe sleep practices include on their backs, with nothing in or over the sleep space.		
<b>PEDIATRIC AND ADULT CPR/PEDIATRIC AND ADULT FIRST AID</b>				
<b>C</b>	8.	At least one adult staff in each area where children are located who has current certification on file. All staff must have current certification within 90 days of start date and prior to providing unsupervised, direct care.		
<b>EXCLUSION OF SICK CHILDREN/STAFF</b>				
<b>C</b>	9.	Written procedures are available that outline what will be done if a child becomes ill in care. Staff and children with communicable diseases must not attend the facility while the illness is contagious.		
<b>IMMUNIZATION RECORDS</b>				
<b>C</b>	10.	Each child over the age of 18 months needs immunization records or approved exemption on file, in accordance with W.S. 14-4-116.		
<b>EMERGENCY PREPAREDNESS</b>				
<b>C</b>	11.	Written approved fire safety and evacuation plan are on file. Evacuation drills are conducted and recorded. An operable telephone is available at all times.		

<b>EMERGENCY EXITS, FIRE EXTINGUISHERS, SMOKE DETECTORS</b>		
<b>C</b>	12.	Current, approved fire inspection is available and on file. There is at least one fire extinguisher that is inspected annually. Smoke detectors are placed in appropriate areas. Only approved areas of the facility are in use.
<b>EVACUATION PLAN/POSTING</b>		
<b>C</b>	13.	Evacuation plan is posted at all exit locations.
<b>MEDICATION/HAZARDOUS SUBSTANCES</b>		
<b>C</b>	14.	Bio-contaminants must be handled and disposed of properly. All chemicals and medications are stored out of reach of children or in a locked location. All chemicals are stored away from food and utensils and are used in a way that does not pose a hazard to children.
<b>HANDWASHING FACILITIES AND PRACTICES</b>		
<b>C</b>	15.	A handwashing sink is within 12 feet of the diaper changing area. The kitchen sink is not used for handwashing. There is hot and cold water, as well as soap and single service towels present.
<b>DIAPER CHANGING FACILITIES AND PRACTICES</b>		
<b>C</b>	16.	Soiled diapers must be changed promptly on a smooth, non-absorbent surface. Dirty diapers and soiled clothing are stored appropriately. Staff wash hands before and after each diaper change.
<b>FIREARM STORAGE</b>		
<b>NA</b>	17.	Firearms are stored in a locked container and are inaccessible to children. Ammunition is stored in a separate locked container.
<b>WATER HAZARDS (I.E. POOLS, PONDS)</b>		
<b>NA</b>	18.	Pools, hot tubs and other bodies of water are inaccessible to children. Wading and swimming pools are used according to the Licensing Rules and have written parent permission on file.
<b>SMOKING/ALCOHOL CONSUMPTION</b>		
<b>C</b>	19.	Use of alcohol is prohibited during operating hours. Tobacco products are not used in the facility or off premises when children are present and in care.
<b>CLEANLINESS</b>		
<b>C</b>	20.	Sleeping cots, blankets and mats are kept clean and sanitized regularly. Keep play areas clean. Toys, tables, and chairs are washable and sanitized frequently. Sanitizer is mixed properly and test strips are available.
<b>HEAT, LIGHT AND VENTILATION</b>		
<b>C</b>	21.	Adequate heat, light, and ventilation are required
<b>OUTDOOR PLAY AREA</b>		
<b>C</b>	22.	Maintain areas free from hazards. Play equipment must be safe, in good condition and resilient surfacing is available and at appropriate depths in the required use zones for equipment over 24 inches.
<b>GENERAL SAFETY</b>		
<b>C</b>	23.	Electric cords and outlets must be in good condition. Keep electric outlets covered/have tamper resistant outlets. Cords for blinds must be out of reach. Choking hazards may not be accessible to children. Building and physical premises must be safe, including protection from hazards that may cause bodily injury including but not limited to, electrical hazards and vehicular traffic.
<b>FOOD AND ALLERGIC REACTIONS</b>		
<b>C</b>	24.	All children who have a food or other allergy shall have an emergency care plan in place. All persons who come into contact with the child shall be fully aware of the plan and the plan shall be followed.
<b>TRANSPORTATION SAFETY</b>		
<b>NA</b>	25.	Providers who transport children as part of their child care operations must operate safely, using child safety restraints and seat belts as required by state and local statute. Vehicle must be properly maintained and insured. Only adults may transport.
<b>ANIMAL, PET HEALTH/VACCINATIONS</b>		
<b>NA</b>	26.	Animals are in good health, vaccinated and do not have a history of biting.

<b>FOOD SOURCES, FOOD THAWING</b>		
<b>C</b>	27.	Only pasteurized milk and juice is served. No home canned or processed foods/meats. Food is thawed safely.
<b>FOOD HANDLING/PERSONAL HYGIENE</b>		
<b>NA</b>	28.	Meat is cooked to proper temperatures. Proper handwashing and cross contamination control during food preparation.
<b>FOOD TEMPERATURES/THERMOMETERS</b>		
<b>NA</b>	29.	Food storage temperatures are accurate. Thermometer is available.
<b>FOOD STORAGE/CROSS CONTAMINATION</b>		
<b>NA</b>	30.	Cooked foods are stored above raw foods. Food is not stored on the floor or near chemicals. Food is properly covered for storage.
<b>FOOD CONTACT SURFACES/SANITIZING</b>		
<b>NA</b>	31.	Food contact surfaces must be kept clean (counters, tables, high chairs, cutting boards) and sanitized. Cutting boards, knives, counters, pots and pans, plates, cups, forks, and spoons must be clean and sanitized, in good repair, smooth, and easy to clean. Refrigerators, cabinet shelves, sinks, dish machines, utensil handles, must be clean, in good repair, smooth and easy to clean. Wiping cloths, dishcloths used for tables, counters, high chairs, etc. are rinsed in a correctly measured sanitizing solution before and after use.
<b>DISHWASHING/SANITIZING</b>		
<b>NA</b>	32.	Dishes, glasses/cups, utensils and silverware must be washed either in a dishwasher with a sanitizing cycle or by the 3 compartment sink method.
<b>UTENSIL STORAGE</b>		
<b>NA</b>	33.	Protect clean utensils, glasses, dishes, pots and pans, from contamination. Drawers holding sharp utensils are secured.
<b>GARBAGE COVERED/REMOVED</b>		
<b>NA</b>	34.	Food waste and disposable diapers are in covered containers or closed garbage bags. Garbage is removed regularly. Garbage is stored inaccessible to children.
<b>PLUMBING/SEWAGE DISPOSAL</b>		
<b>C</b>	35.	Plumbing must be in good condition and comply with local plumbing code. Sewage must be properly disposed of with no overflows or surfacing that may cause contamination.
<b>WATER SUPPLY/WELL SAMPLED</b>		
<b>NA</b>	36.	The water must be free of contamination. Well water shall have a bacterial test every six months. If infants are present, well water shall be tested for nitrates every 3 years.
<b>Comments:</b>		
<p>Required unannounced and visit to monitor staff qualifications violation. Corianne had one staff who is on a variance and another staff that does not have fingerprints on file. Discussed staff requirements and gave Corianne a staff checklist and talked in detail as to what is needed before a staff can begin working at the facility. Corianne is going to request a variance for her staff that she is wanting to start working. She has received central registry and sex offender and has mailed the fingerprints. Reminded Corianne that she can not work in the facility until the variance approval is received. Corianne has disenrolled one family and another family is sharing a space so that she can stay under her maximum capacity of 12 children. Corianne asked about a therapist from Developmental Services coming to work with one of her children. Discussed that they will need to either be directly supervised or will need to have an approved variance and the letter of attestation for their qualifications on file. Corianne asked about having access to her staff's training. I sent the administrative handbook to Corianne for STARS. Corianne is working on the corrective action plan from the staff qualifications and capacity violation and will get that to me as soon as possible. Discussed the out-of-state central registry for her staff and they have submitted it, but had some issues with that requested that they follow up with Stephanie Knowles with the background division to ensure that it has been received. Discussed getting a variance if Corianne wants to allow the children to play out front. Discussed infant equipment and that infants must be placed flat on their backs for sleeping. Reminded Corianne to follow manufacturer's recommendations for any equipment that they purchase or use. I reminded Corianne that she is welcome to call me with any questions regarding licensing rules, staff, etc. Discussed the new space and that i did speak to the City Building and Zoning inspectors and that the capacity of her new location would be set at a total of 30 people due to the bathrooms. Reminded Corianne that she will need to have approval and a completed application for the new location. Please call me with any questions. Thank you!</p>		

Licensor  
Signature:

A handwritten signature in black ink, appearing to read "Dennis M. M". The signature is fluid and cursive.

Date: 02/25/2026

Director  
Signature:

A handwritten signature in black ink, appearing to read "Coriann". The signature is fluid and cursive.

Date: 02/25/2026