

# HARNETT COUNTY NEW CHILD CARE CENTER PLAN REVIEW APPLICATION

\* The application will be reviewed using 15A NCAC 18A .2800 “Rules Governing the Sanitation of Child Care Facilities.”

Plans must be submitted and approved prior to construction, Submit plans to the Harnett County Central Permitting Office located at 108 East Front St., Lillington, NC 27546 or by mail at PO Box 65, Lillington, NC 27546. You may contact the Central Permitting Office at 910-893-7525, Ext. 2. If you have questions regarding this application, contact one of the following Environmental Health Specialists below at 910-893-7547.

Gale Violette, REHS  
Food and Lodging Program Specialist

Jamie Turlington, REHS  
Environmental Health Specialist

Cindy Pierce, REHS  
Environmental Health Specialist

Nikki Eason, REHS  
Environmental Health Specialist

\_\_\_\_\_ Plans must include drawings showing placement of equipment in the facility, including storage, food service areas, diaper changing areas, can wash facilities, along with general plumbing, electrical, mechanical, and lighting plans. You must also submit equipment and finish schedules.

\_\_\_\_\_ Each child care classroom should be identified by age group(s) that will be using the room.

\_\_\_\_\_ Plans must have a proposed menu provided listing the foods to be served at the child care center

\_\_\_\_\_ Plans must include a site plan locating exterior equipment such as dumpsters or compactors and indicating the proposed connections to approved sewer and water.

NAME OF CHILD CARE CENTER: Lillington Learning Academy

CHILD CARE CENTER’S ADDRESS: 2767 Joel Johnson Road

PHONE: 910-978-1518 FAX: \_\_\_\_\_

APPLICANT’S NAME: Sheba McNeil

MAILING ADDRESS: 3771 Ramsey St, Ste 109-301, Fayetteville, NC 28311

PHONE: 910-978-1518 EMAIL: shemc20@gmail.com

DIRECTOR: Sheba McNeil

NUMBER OF CHILDREN FOR WHICH FACILITY WILL BE LICENSED: 50

**Main Food Service**

Meals prepared on site or catered meals? (With catered meals you are still required to have the minimum requirements in the kitchen) On Site

Where will the children eat meals? (Family style, tables in classrooms, dining area, etc...)  
tables in Classroom

Will multi-use utensils, silverware, sippy cups, etc... be used or disposable utensils?  
Disposable Utensils

Can the kitchen door be locked? Is there a barrier to keep children out of the kitchen?  
yes

Please list all equipment to be used in the kitchen and include specification sheets: \_\_\_\_\_  
Microwave, and Refrigerator

Do you have a thermometer available to monitor food temperatures? yes Do you have thermometers in the refrigerators? yes

Will leftovers be served? no Will meals be prepared 12 or more hours in advance? no

**Infant Food Service**

Will bottles be stored, prepared, warmed, served, etc... in the infant room or in the kitchen?  
n/a

Describe your procedures for handling breast milk: n/a

Does the infant room have countertop space for warming bottles? n/a

What method will be used to warm bottles? n/a

Is there a refrigerator for bottle storage? n/a Is there a thermometer? n/a

Is there a separate sink used exclusively for bottle/food preparation? n/a

**Diaper Changing**

Are diaper changing stations in each age appropriate room? n/a

Where will diaper changing supplies be kept? n/a

Is there a dirty diaper receptacle with a lid? n/a

Can the caregiver view the children while changing diapers? n/a

Where and how will soapy water, sanitizers and disinfectants be stored?

Soapy water and Sanitizers will be on top shelf, away from students. Disinfectants will be in locked cabinet

Is there a separate hand wash lavatory used exclusively for diaper changing hand washing?  
n/a

Are diaper changing signs provided? n/a

### **Cubbies and Storage**

How and where will cubbies be arranged? Each student will have their own cubbies

Are coat hooks spaced at least 12" apart? yes

Is all storage in all closets stored off floor (recommend 12") to facilitate cleaning? yes

Will toothbrushes be used at the center? no Will they be labeled? n/a

### **Beds, Cots, Mats, Cribs, and Linens**

Will cribs have the capability of being spaced 18" apart while in use? (if not, crib dividers and partitions are acceptable) yes

How and where will cots and/or mats be stored? on rack seperated no touching

Where will crib, cot, and mat sheets be stored? Left/Back of room

Where is there a designated sick area with cot/mat? Back of the room

Is linen being provided by the center or the parents? Parents

How often will infant sheets be changed? n/a

How often will sheets be laundered? Weekly

### **Cleaning, Sanitizing and Disinfecting**

Is all furniture in the center of a smooth, washable finish? Yes

How will toys in infant and toddler rooms be washed and sanitized? Where? How often?  
Daily due to Covid and Bleach/Water

Please explain what type of sanitizer will be used to sanitize toys, food areas, furniture, etc.:  
Bleach/Water

Please explain what type of disinfectant will be used to sanitize toilets, lavatories and diaper changing tables: Bleach/Water

Do you have appropriate test strips for the types of sanitizer and disinfectant you are using?  
\_\_\_\_\_ yes \_\_\_\_\_

Where is the can wash facility for cleaning trash cans, dumping mop water, etc...?  
\_\_\_\_\_

Will water play centers be used? \_\_\_\_\_ no \_\_\_\_\_

**Hand wash lavatories**

Does each toilet area have a hand wash lavatory? \_\_\_\_\_ yes \_\_\_\_\_

Does the diaper changing station have a hand wash lavatory exclusively for diaper changing?  
\_\_\_\_\_ n/a \_\_\_\_\_

Does the food service area in the infant and toddler room have a lavatory exclusively for food service? \_\_\_\_\_ n/a \_\_\_\_\_

Does the kitchen have a hand sink that is separate from the 2 or 3 compartment sink for hand washing only? \_\_\_\_\_ yes \_\_\_\_\_

What types of faucets are at all hand wash lavatories (please note that metering type is not allowed unless they can retain warm water for at least 20 seconds at the first pressing):  
\_\_\_\_\_

Are handwashing signs provided? \_\_\_\_\_ yes \_\_\_\_\_

**Locked Items**

Please indicate **where** the following type of locked items will be stored and **what type** of lock:

Medicines (both refrigerated and non refrigerated)      no meds on site

Cleaning supplies and all types of chemicals      locked cabinet

Personal belongings (purses, keys, employee items)      not left on site

Aerosols and all other toxic products      locked cabinet

**Mildly Ill Children**

Will you be licensed to care for mildly ill children pursuant to 10A NCAC 09 .2400? no  
Please include your protocols for this type of care.

## Hot Water Supply

The kitchen hot water temperature will need to be a minimum of 120 degrees Fahrenheit. All other sinks that are accessible to children and the can wash facility must be maintained between 80-110°Fahrenheit. Using two separate water heaters may be the best option since it is often difficult to obtain two separate temperatures with one water heater. Mixing valves installed on sinks have a high failure rate and are not very dependable.

Explain what the specifications of your water heater(s) are. **(For example, if you are using two water heaters, indicate which one is for the kitchen and which one if for the classrooms). It is recommended that the minimum water heater size be 50 gallons.**

Tank Manufacturer and Model # \_\_\_\_\_  
 Storage tank size \_\_\_\_\_ GPH recovery \_\_\_\_\_ Additional tank size \_\_\_\_\_

## Lighting

Do all light fixtures have shatterproof or shielded bulbs? yes

Will lighting illuminate 50 ft. candles at all work areas? yes  
 and 10 ft. candles at all other areas, including storage closets? yes

## Finishes

Please describe the finishes/construction material in the following areas:

	Floors	Walls	Baseboards	Ceilings
Kitchen	painted cement	painted brick	n/a	drop tile cement
Bathrooms	painted cement	painted brick	wood baseboard	drop tile
Infant Room	n/a	n/a	n/a	n/a
Toddler Room	n/a	n/a	n/a	n/a
Other Rooms	painted cement	painted brick	n/a	drop tile
Staff Room/Office	n/a	n/a	n/a	n/a
Storeroom	n/a	n/a	n/a	n/a
Other				

\*Wall to wall carpets must be cleaned at least every six months

**Animals**

What type of animals will be on the premises? \_\_\_\_\_

**Outside premises**

Please describe the playground area (size, type of play equipment, type of fence, water activities, etc...) \_\_\_\_\_  
\_\_\_\_\_

Is there chromated copper arsenate (CCA) pressure-treated wood in the play ground area?  
\_\_\_\_\_

What methods will you use to make this inaccessible to the children? \_\_\_\_\_  
\_\_\_\_\_

Is the can wash facility located outside? \_\_\_\_\_

If yes, is there a fence and lock around it so it is not accessible to children? \_\_\_\_\_

Is the HVAC, mechanical equipment, etc... locked with a fence around it so it is not accessible to children? \_\_\_\_\_

**HARNETT COUNTY WATER SUPPLY AND WASTEWATER SYSTEM**  
**APPLICATION**

*No application will be processed if this form is not completely filled out.*

**Water Supply:**

Type of water supply: (check one)

- Non-public
- Community/Municipal
- Non-transient, non-community
- Transient, non-community

Is an annual water sample required of your establishment? (check one)

- Yes
- No

**Wastewater System:**

Type of wastewater system: (check one)

- Public sewer
- On-site septic system

Number of children: \_\_\_\_\_

Number of employees: \_\_\_\_\_