June 14, 2024

SUBJECT: AFTER SCHOOL PROGRAM (SCHOOL AGE CARE)

Good afternoon Ms. Turlington,

I am resubmitting the site plan as requested for the existing building. There is not a stove in the building. A list of state approved snacks, proposed menus, and caterers are also being resubmitted for your perusal. The food will come prepared and ready to disburse from caterer's or partners.

If you need additional information or have questions, please contact me via email at whoogdell@gmail.com or phone at 910-797-2316.

Mrs. Williams is cc'd for updated status of licensing application.

Respectfully Submitted,

Vivian Cogdell



RE: After School Program/Summer Camps - 1503 Denim Drive, Erwin 6 messages

Jamie Turlington <jturlington@harnett.org>

Fri, Jan 12, 2024 at 2:45 PM

To: Vivian Cogdell <vhcogdell@gmail.com>

Cc: "Williams, Becky J." <becky.j.williams@dhhs.nc.gov>, Donna Johnson <djohnson@harnett.org>

Good afternoon Ms. Cogdell,

Thank you for the updated status of your licensing application. I spoke with your licensing consultant, Becky Williams, and she stated you have some things left to do before she can move forward with licensing. We need you to move forward and complete those items for her. If you have questions regarding the details of these items, you will need to call her to discuss. The childcare must meet minimum kitchen requirements. The site plan shows a two compartment dish sink, refrigerator, cabinets and storage in the "foodservice area". The site plan does not show countertop space, a handsink and adequate cooking equipment. Menu, how foods arrive and are processed may require the need for a prep sink. Otherwise, food must arrive ready to cook or serve. You must submit equipment specification sheets for foodservice equipment. The site plan must be to scale. Graph paper can be used for the site plan. Please indicate a scale on the graph paper. The kitchen must have a barrier and a lockable door to exclude children from entering the kitchen. Any changes to the site plan will require a new approval from Building and Fire Inspections Departments.

Please re-submit the site plan to scale showing the missing equipment as stated above, equipment specification sheets and update licensing information to Central Permitting.

Thank you,

Jamie Turlington, REHS

Harnett County Environmental Health

From: Vivian Cogdell <vhcogdell@gmail.com>
Sent: Wednesday, January 10, 2024 4:18 PM
To: Jamie Turlington <jturlington@harnett.org>

Subject: After School Program - 1503 Denim Drive, Erwin

CAUTION: This email originated from outside of the organization. Do not click links or open attachments unless you recognize the sender and know the content is safe.





presents this Certificate of Completion

To Vivian Humphrey Cogdell

Who is awarded 0.5 contact hours for attending and participating in the child care on-going training:

Clean Classrooms for Carolina KidsTM Pre-Enrollment Webinar.

Approved by the Division of Child Development and Early Education North Carolina Department of Health and Human Services

Presented 10/10/2023

The webinar was 30 minutes long and gave a brief overview of why it is important to test for lead in drinking water, lead-based paint, and asbestos in buildings, how child care centers in North Carolina can enroll for lead and asbestos testing, and resources to understand and communicate results and take actions to reduce or eliminate lead and asbestos hazards.

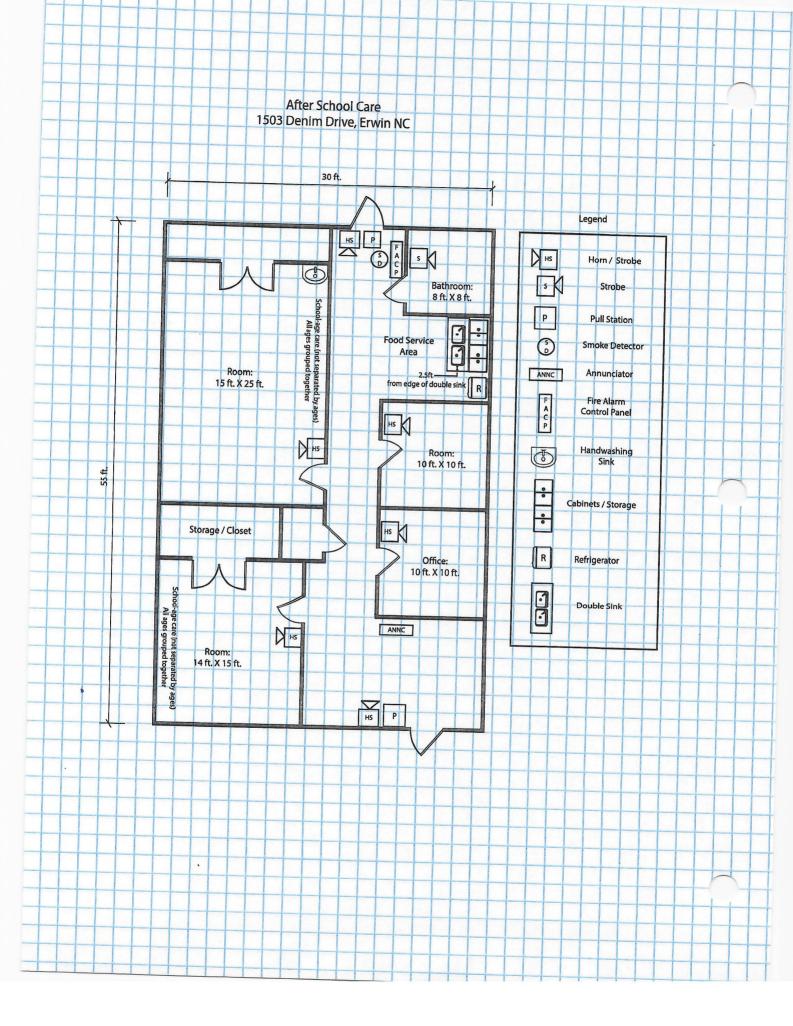
Sincerely,

Jennifer Hoponick Redmon Clean Classrooms for Carolina Kids™ Program Director

AJ Kondash Clean Classrooms for Carolina Kids™ Project Manager

Kelly Hoffman Clean Classrooms for Carolina Kids™ Project Manager Lisa Greene Clean Classrooms for Carolina KidsTM Project Director

Andrea McWilliams Clean Classrooms for Carolina Kids™ Project Manager



Courty of Taxnet Office of the Fire Marshal

(OIE) ALL MELLISHING (DEA) COILE)

Permit for Occupant Load Occupancy by More than

Persons is Dangerous and Unlawful.

Prevention Code Section 1004.3, it shall be unlawful to remove, deface, or permit more than this legal number of persons within this space or area. In accordance with the North Carolina Administration and Enforcement Requirements Code Section 204.11.2 and the North Carolina Fire

Date of Issue 12/13/2023

Spencer A. Berube, Deputy Fire Marshal

Code Enforcement Official



Gale Volette, REHS

2.20.2.3

BCOM-2210-0002

HARNETT COUNTY NEW CHILD CARE CENTER PLAN REVIEW APPLICATION < SCHOOL 17927

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

Plans must be submitted and approved <u>prior</u> 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.

Jamie Turlington, REHS

	Food and Lodging Program Specialist	Environmental Health Specialist
	Cindy Pierce, REHS	Nikki Eason, REHS
	Environmental Health Specialist	Environmental Health Specialist
38	including storage, food service	showing placement of equipment in the facility, e areas, diaper changing areas, can wash facilities, electrical, mechanical, and lighting plans. You and finish schedules.
	Each child care classroom sho the room.	ould be identified by age group(s) that will be using
	Plans must have a proposed n child care center (SnackS	nenu provided listing the foods to be served at the beverages, list of caterers
	compactors and indicating the	e proposed connections to approved sewer and water. ? COWNTO
	NAME OF CHILD CARE CENTER:	active family Christment Connect
	CHILD CARE CENTER'S ADDRESS:	1503 Denim DRIVE, ERWIN NC
	PHONE: 910 797 2316	FAX: n/a
	APPLICANT'S NAME: Vivian Cogo	
	MAILING ADDRESS:	
	0 101 0211	EMAIL: Vh Cogdell @ gmail.com
	* DIRECTOR: VIVIAN COSCIEU	1 ~ 0 ~
	NUMBER OF CHILDREN FOR WHICH	FACILITY WILL BE LICENSED: 15-25

Allinais
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) Basket Ball Hoop - Pic Nic Table, HORSE Shore, Sump Rope Hoops
Is there chromated copper arsenate (CCA) pressure-treated wood in the play ground area?
What nethods 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?

Amimala

Do you have appropriate test strips for the types of sanitizer and disinfectant you are using? Will we Bailey Twing Otripo
Where is the can wash facility for cleaning trush cans, dumping mop water, etc? Disignated area in the back of area
Will water play centers be used? Water play on if Weather pumitting.
Hand wash lavatories
Does each toilet area have a hand wash lavatory?
Does the diaper changing station have a hand wash lavatory exclusively for diaper changing?
Does the food service area in the infant and toddler room have a lavatory exclusively for food service?
Does the kitchen have a hand sink that is separate from the 2 or 3 compartment sink for hand washing only? AD
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): Chem e 1 handle faucet.
Are handwashing signs provided? $\underline{\underline{y}}\underline{\underline{\omega}}$
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) Medication administration will be given by parents/ quadians
Chaning supplies and all types of chemicals locked in Cabinets 5 feet (out of reach of children)
Personal belongings (purses, keys, employee items) employee's itemo locked in otorage, can or file Cabinet
Aerosols and all other toxic products all algoople locked in cabinets 5 feet (out of reach of children)
Mildly III Children
Will ou be licensed to care for mildly ill children pursuant to 10A NCAC 09 .2400? Children Please include your protocols for this type of care.

will be placed in designated sick area in administrative office. Parento and quardiano will prek up sick and mildly ill children.

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) meals will be Calend due to No Communical Kitchen
Where will the children eat meals? (Family style, tables in classrooms, dining area, etc) School-age Children will eat in ClassRoom
Will multi-use utensils, silverware, sippy cups, etc be used or disposable utensils? Disposable utensils will be used:
Can the kitchen door be locked? Is there a barrier to keep children out of the kitchen? Kitchenettewill be in accessible
Please list all equipment to be used in the kitchen and include specification sheets: n/a
Do you have a thermometer available to monitor food temperatures? n/a Do you have thermometers in the refrigerators? . n/a
Will leftovers be served? <u>NO</u> Will meals be prepared 12 or more hours in advance? <u>NO</u>
Infant Food Service n/a - clafant case not provided.
Will bottles be stored, prepared, warmed, served, etc in the infant room or in the kitchen?
Describe your procedures for handling breast milk: n/a
Does the infant room have countertop space for warming bottles?
What method will be used to warm bottles?n/o-
Is there a refrigerator for bottle storage? n/a Is there a thermometer?
Is there a separate sink used exclusively for bottle/food preparation?n/a
Diaper Changing Clafart Care not provided
Are diaper changing stations in each age appropriate room?
When will diaper changing supplies be kept?p
Is there a dirty diaper receptacle with a lid?
Can the caregiver view the children while changing diapers? ρ

Where and how will soapy water, sanitizers and disinfectants be stored? are soapy water, Sanitizees and disinfectants will be stoked 5 feet above in Kitchenette area Is there a separate hand wash lavatory used exclusively for diaper changing hand washing? n/a - No diapring because care for infants isn't available. Are disper changing signs provided? n/a **Cubbies and Storage** How and where will cubbies be arranged? Cubicle are available for each school-ager. Are cost hooks spaced at least 12" apart? 400 Is all storage in all closets stored off floor (recommend 12") to facilitate cleaning? 400 Will they be labeled? Will toothbrushes be used at the center? 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) n/a How and where will cots and/or mats be stored? n/a Cots and mato are not required for after school. Where will crib, cot, and mat sheets be stored? Designated Dick area will belorated in admin office.

School-age line for Children who need napo will be floorided Where is there a designated sick area with cot/mat? Is linen being provided by the center or the parents? How often will infant sheets be changed? n/o-How often will sheets be laundered? all items that need | aundering will be washed daily worked weekly. any Doiled laundry will be washed daily Cleaning, Sanitizing and Disinfecting Is all furniture in the center of a smooth, washable finish? Yes, all fueniture are safe, smooth with a washable finish. How will joys in infant and toddler rooms be washed and sanitized? Where? How often? all thool-age toys and manipulatives will be washed and lanitized in clear plastic tub? in Kitchenette. Please explain what type of sanitizer will be used to sanitize toys, food areas, furniture, etc:

Closely and water mixture 50/200 will be used to sanitize toys, food areas,

furniture etc. with a closel/dissofictant will be used. Please explain what type of disinfectant will be used to sanitize toilets, lavatories and diaper changing tables: Disinfectant solution - Themis of Closes and water.

* 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.

Do all light fixtures have shatterproof or shielded bulbs?	-> Tank Manufacturer and Model # Cheem PRDS -> Storage tank size 55 gallos GPH recovery	Additional tank size 55 Mas
Do all light fixtures have shatterproof of shielded bulos.		
Will lighting illuminate 50 ft, candles at all work areas?	Do all light fixtures have shatterproof or shielded bulbs?	yes
and 10 ft. candles at all other areas, including storage closets:	Will lighting illuminate 50 ft. candles at all work areas? # and 10 ft. candles at all other areas, including storage closes	yes

/ * Finishes

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

		Floors	Walls	Bascboards	Ceilings
*	Kitcher	TILL	SheetRock	Wood	Whitetile
	Bathrooms	Tile	SheetRock	boows	White tile
	Infant Room	nla	nla	n/a	nja
	Toddler Room	n/a.	nia	nla	n/a.
** **	Other Rooms Room	tile	Sheet Rock		White tile
	Other Rooms Room Staff Room/Office	Tile	SheetRock	wood	Whitetile
	Storeroom	Tile	Sheet Ruck	MODE	White tite
	Other				

^{*}Wall to wall carpets must be cleaned at least every six months

Youth & Family Enrichment Connect

SNACK MENU (original store packaging; including but not limited to): *State Approved*

- Milk
- Fruits & Vegetables
- Greens
- Bananas
- Mangoes
- Strawberries
- Mixed Fruit
- Applesauce
- Muffins
- Tortilla Chips
- Sweet Potato Fries
- Corn Dogs
- Chicken Sandwiches
- BBQ Sandwiches
- Crackers
- Goldfish
- String Cheese
- Yogurt
- Salad
- Graham Crackers
- Ginger Snaps
- Vanilla Wafers Sugar Free
- Fruit Juice (100%)
- Vegetable Juice (100%)
- Pretzels
- Granola
- Oatmeal Cookies
- Nutri-grain Bars
- Sugar Free Jell-O
- Vanilla Pudding Fat Free
- Frozen Pops (100% Fruit)
- Fruit Snacks (100% Fruit)
- Jell-O Fruit Cups

Youth & Family Enrichment Connect

Proposed Days & Hours of Operation (School-Age Care)

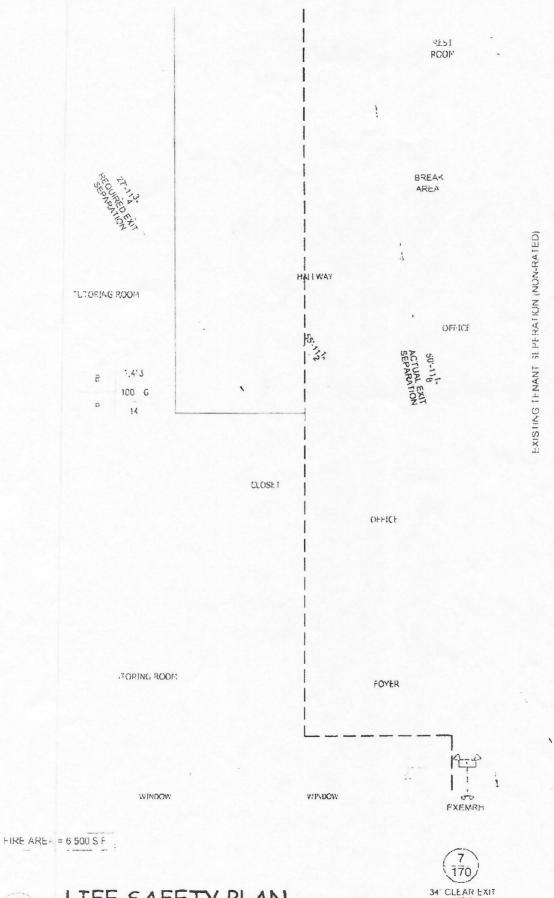
Monday – Friday after school hours 2pm - 8pm

Summer Care hours

• Monday – Friday summer hours

7am - 5pm

^{*} Special needs care not available



0'-3" ; 2.0

LIFE SAFETY PLAN

34" CLEAR EXIT

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: 15-35 Number of employees: