

# Sanitation Standards Evaluation Form for Child Care Centers

*Construction visit / Not open*  
**Demerits:** 8

Classification:  Superior  Approved  Provisional  Disapproved  
 Establishment Name: Fourth Connect Operator: Vivian Cogdell

Location Address: 1503 Denim Dr  
 City: Erwin State: North Carolina  
 Zip: 28339 County: Hernett

Date: 12/27/24 Status Code: I  
 Time In: 1:30pm Time Out: 3:00pm  
 Inspection  Re-Inspection  Visit  
 Name Change  Verification of Closure  Status Change

Current Facility ID#: 5043420200 Telephone: \_\_\_\_\_  
 Licensing ID#: Set by DCD EE Maximum Capacity: Set by DCD EE

Wastewater System:  Municipal/Community  Onsite System  
 Water Supply: Construction visit / Not open  Municipal/Community  Onsite Supply  
 Water Sample Taken Today?  Yes  No

Demerits		
<b>HANDWASHING: .2803, .2836</b>		
1. Handwashing when required		5
2. Proper handwashing procedure		5
<b>FOOD: .2804, .2806, .2807, .2808, .2810, .2818, .2836</b>		
*3. From approved sources, not a hazard or adulterated		6
*4. Potentially hazardous foods meet storage and holding temperatures; bottles, lunches refrigerated at 45° F or below		6
5. Food properly stored, thawed, prepared, cooked, cooled, handled, served, transported, packaged and identified; only supervised children in kitchen; water from a handwash lavatory not consumed or used for bottle warming		5
6. Not re-served		3
7. Thermometers provided, accurate <u>provide 5 thermometers</u>		2
<b>FOOD SERVICE EQUIPMENT &amp; UTENSILS AND SANITIZING: .2806, .2809, .2810, .2812, .2814</b>		
*8. Meets specifications for refrigeration, sinks, lavatories and dishwashing equipment		6
9. Meets specifications for other equipment and utensils, approved material and construction		4
10. Food contact surfaces properly washed, rinsed, sanitized and air dried; single-service articles not re-used		5
11. Approved sanitizing solution provided; test kit available		2
*12. Equipment, non-food contact surfaces clean; in good repair		4
13. Proper storage and handling of clean equipment, utensils and single-service articles		3
<b>WATER SUPPLY &amp; DRINKING WATER FACILITIES: .2815, .2836</b>		
*14. Water supply meets 15A NCAC 18A .1700 and 15A NCAC 18C if applicable; documentation provided		6
*15. Hot water supplied and maintained in the kitchen		6
16. Hot water supplied and tempered water maintained as required in all other areas		4
*17. Hot water in excess of 120°F not allowed in areas accessible to children		6
18. Backflow prevention provided, no cross connections		3
19. Approved drinking fountains, pressure regulated, clean		2
<b>LEAD POISONING HAZARDS: .2816</b>		
*20. No identified lead poisoning hazards in accordance with NCGS 130A-131.7(7); date water tested: <u>11-09-23</u>		6
<b>TOILET AND LAVATORY FACILITIES: .2817, .2818, .2836</b>		
21. Properly sized, located, accessible, and in good repair; sinks, toilets and potty chairs cleaned and disinfected; proper change of use procedure		4
22. Soap, approved hand drying devices, toilet tissue paper available		3
23. Approved storage in toilet rooms, lavatories free of storage; hand wash signs posted		2
<b>DIAPER CHANGING FACILITIES AND DISINFECTION: .2812, .2817, .2818, .2819; .2820, .2836</b>		
*24. Approved facilities as needed		6
*25. Diapering surfaces cleaned and disinfected after each use		6
26. Approved cleaning solution and approved disinfectant provided; test kit available when required		2
27. Free of storage and in good repair; cleaning and disinfecting solutions labeled; approved diapering methods used; approved floor barrier; diaper changing and handwash signs posted		4

Demerits		
<b>STORAGE: .2820</b>		
*28. Medications properly stored		6
*29. Hazardous products properly stored and locked		6
30. Non-hazardous products properly stored		3
31. Facilities provided for proper storage; used and kept clean		2
<b>BEDS, COTS, MATS AND LINENS: .2821, .2836</b>		
32. Adequate linen provided and properly stored; adequate beds, cots, mats provided, in good repair, properly stored, labeled, spaced during use		3
33. Linen, bedding, wash cloths, bibs, burping cloths laundered, and in good repair		3
<b>TOYS, EQUIPMENT, FURNITURE: .2822, .2836</b>		
34. Clean and in good repair; cleaning, sanitization and maintenance of water play centers		4
35. Mouth-contact surfaces cleaned and sanitized in rooms designated for children who are not toilet trained <u>N/A</u>		4
<b>PERSONNEL: .2807, .2823</b>		
36. Child care center employees wearing gloves, clean clothes, hair restraints where required; no tobacco use		2
<b>FLOORS, WALLS &amp; CEILINGS: .2824, .2825, .2832, .2836</b>		
37. Easily cleanable, clean, and in good repair; carpets vacuumed as required and extraction cleaned; date cleaned:		4
<b>LIGHTING AND THERMAL ENVIRONMENT: .2826</b>		
38. Room temperature between 65° F and 85° F		3
39. Equipment clean and in good repair; maintained as required		2
<b>COMMUNICABLE DISEASE CONTROL: .2827, .2836</b>		
*40. People with a communicable disease or condition excluded in accordance with 10A NCAC 41A .0200		6
41. People caring for sick or mildly ill children excluded from situations in which disease transmission likely to occur; proper written cleanup procedure followed for vomiting or diarrheal events		4
42. Designated area for sick children; maintained as required; written procedures for vomiting or diarrheal events <u>1st Room on Right</u>		2
<b>WASTEWATER: .2829</b>		
*43. Approved sewage disposal		6
<b>SOLID WASTE: .2830, .2836</b>		
44. Solid waste properly handled; containers and cleaning equipment kept clean; can cleaning facilities adequate		2
<b>ANIMAL &amp; VERMIN CONTROL, OUTDOOR LEARNING ENVIRONMENT &amp; PREMISES: .2831, .2832</b>		
*45. Pesticides properly used; no new installation of CCA pressure-treated wood		6
46. CCA pressure-treated wood sealed; date sealed: _____; soil covered or inaccessible		2
47. No animals in food preparation areas and no unrestrained animals except as allowed; no prohibited animals; required veterinary records available and current		3
48. Pest control; premises free of conditions that harbor or attract pests		3
49. Premises clean and free of standing water; utility equipment inaccessible; equipment and toys clean and in good repair; sandboxes properly constructed, clean and covered; adherence to air quality forecast quality forecast outdoor activity restrictions when applicable		2
<b>SWIMMING &amp; WADING POOLS: .2833</b>		
*50. Designed, constructed, operated and maintained in accordance with 15A NCAC 18A .2500		6

\*Indicates critical item (6-demerits)  
 Signed: James Huntington REHS REHS#: 3011 Received By: V. Cogdell

Classification: Superior – 0-15 demerits, no 6-point demerit; Approved – 16-30 demerits, no 6-point demerit; Provisional – 31-45 demerits, or any 6-point demerit; Disapproved – 46 or more demerits, or failure to improve Provisional classification. An original and two copies of this form shall be completed by local Environmental Health Specialists during each inspection. The original is sent to the Division of Child Development and Early Education N.C. Department of Health and Human Services, one copy is given to the child care operator, and the other copy is kept by the local health department.

Superior Classification  
Approved in Track it 12/30/25

Construction walk thru  
- visit

N.C. DEPARTMENT OF ENVIRONMENT AND NATURAL RESOURCES  
DIVISION OF ENVIRONMENTAL HEALTH

Comment Addendum

COUNTY: Harnett  
NAME: Youth Connect ID: 5043420200  
STREET: 1503 Denum Dr.  
CITY: Erwin DATE: 12-27-24  
STATE: NC ZIP CODE: 28339 TIME: 1:30pm

COMMENTS

Construction visit only, childcare afterschool only  
not open. The following items must be  
corrected:

1) Hot water in kitchen must be 120F. Hot water  
was 107.7F. Provide cart or air drying rack for utensils.  
Hand towels were 101-106.9F.

(9) 2) Provide a metal stemmed thermometer. (2827)

(12) 3) Provide a cot and vomitus receptacle for sick kids.  
Rule 2827, designated area and all items listed in 2827  
(12) #) Clean inside kitchen cabinets.

- \* unable to verify outdoor play area/equipment - contact me when  
outside play area is constructed so an inspection can be completed.
- \* According to Ms. Coddell, facility is for afterschool care only.
- \* Minimum kitchen provided/adequate for catered meals from an  
approved, permitted caterer. No food preparation in kitchen - May  
parcel out food in kitchen, no prep in classroom. (2804(i))
- \* Prohibited multi-use, utensils - only use disposables.

Jane Worley RETH  
Signature of Environmental Health Specialist

Sharon Coddell  
Signature of Recipient

Instructions:

**Purpose:** This form is developed to be used for making explanatory comments about violations observed during inspections and/or notices of permit actions during inspections of restaurants, foodstands, commissaries, hotels, bed and breakfast homes and inns, summer camps, meat markets, institutions, residential care facilities, public swimming pools, tattoo establishments and other establishments inspected by Environmental Health Specialists under rules adopted by the Commission for Health Services. **Preparation:** local Environmental Health Specialists shall complete form DENR 4008 when necessary during inspections and or notices of permit actions. The original and two copies will be distributed with the form about which they provide comments. **Disposition:** This form may be destroyed in accordance with Standard &, Inspection Records of the Records Disposition Schedule published in the N.C. Division of Archives and History.

**Additional Forms may be ordered from:** Division Of Environmental Health 1630 Mail Service Center, Raleigh, NC 27699-1630 (Courier 52-01-00)  
Environmental Health Services Section (Review 10/06)  
DENR 4008 - Revised 10/04  
Environmental Health Services Section (Review 10/07)

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