June 12, 2023

Estelle Lindsey

3009 Cameron Dr.

Sanford, NC 27330

RE: Estelle’s Childcare Inc.

Dear Ms. Lindsey,

The plans and specifications for the above referenced childcare are **approved with the following conditions as discussed during our meeting on June 6th**:

1. The 2-door Centaur Plus freezer, Supera 2-door refrigerator and the chest freezer are approved. Additional freezers and refrigerators will be required if food cannot be properly stored and proper temperature maintained.
2. The food prep table that was submitted is not approved. A larger prep table is required to accommodate the preparation of food and plating. A pot rack on the prep table for the storage of clean utensils is recommended.
3. The 2-compartment prep sink that was submitted is not approved. Two separate food preparation sinks with drainboards are required for the preparation of raw meat and ready to eat foods, vegetables and fruit.
4. The kitchen shelving is approved. Provide adequate shelving for the storage of utensils, food and supplies. Additional shelving shall be provided for air-drying of multi-use utensils. Drainboards and countertop space shall be no less than 8 square feet.
5. The 3-compartment dish sink is approved provided the vats are large enough to submerge the largest utensil.
6. The convection oven is approved. The internal temperature of potentially hazardous foods requiring hot storage must be held at 140F or above except during necessary periods of preparation and service. Hot food storage equipment may be required if cooked foods or foods in hot holding are found not to be held at 140F or above.
7. A handwashing sink shall be installed in the kitchen.
8. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, toilet room, and laundry rooms shall be constructed of non-absorbent, easily cleanable material.
9. Floors and floor coverings of all sleeping and play areas shall be constructed of easily cleanable material.
10. Walls and ceilings in the kitchen shall be nonabsorbent.
11. Lighting shall be at least 50 foot-candles at work surfaces in kitchen and diaper-changing areas and at children’s work tables and desks. Lighting shall be at least 10 foot-candles of light, 30 inches above the floor at all other areas, including storage areas. Shielded or shatterproof bulbs shall be used in food preparation, storage, serving areas and in all rooms used by children.
12. The grease trap shall be installed and operating per the conditions of the permit.
13. The food preparation area of the infant room must have adequate refrigeration, an easily cleanable countertop, and a lavatory.

Any changes to the plans and specifications of this facility shall be approved by Harnett County Environmental Health. Any item not shown on the plans or referenced above will be required to comply with the rules set forth in *15A NCAC 18A .2800 Rules Governing the Sanitation of Child Care Centers*.

This review does not cover any other aspects of construction regulated by other jurisdictions.

If you have questions, or need assistance, please call (910) 893-7547.

Sincerely,

Jamie Turlington, REHS

Harnett County Environmental Health

Harnett County Health Dept.