## 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 <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.

Gale Violette, REHS	Jamie Turlington, REHS
Food and Lodging Program Specialist	Environmental Health Specialist
Cindy Pierce, REHS Environmental Health Specialist	Nikki Eason, REHS Environmental Health Specialist
including storage, food along with general plum	vings showing placement of equipment in the facility, service areas, diaper changing areas, can wash facilities, abing, electrical, mechanical, and lighting plans. You ment and finish schedules.
Each child care classroo the room.	om should be identified by age group(s) that will be using
Plans must have a propo	osed menu provided listing the foods to be served at the
	e plan locating exterior equipment such as dumpsters or ng the proposed connections to approved sewer and water.
NAME OF CHILD CARE CENTER:	Order My Steps Learning Academy LLC
CHILD CARE CENTER'S ADDRES	SS: 1074 NC-24 #87 Carneron NC. 28326
PHONE: 910.847-5711	FAX:
APPLICANT'S NAME: Hatr	ina Bratcher
MAILING ADDRESS: 106 Als	exander lane Spring lake NC. 38392
PHONE: 910-578-8585	EMAIL: Katrinabrat Legwail.com
DIRECTOR: Hatrina &	Bratcher
NUMBER OF CHILDREN FOR WH	HICH FACILITY WILL BE LICENSED:

## **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)
Where will the children eat meals? (Family style, tables in classrooms, dining area, etc)  Family Style Itables in Classroom
Will multi-use utensils, silverware, sippy cups, etc be used or disposable utensils?
Can the kitchen door be locked? Is there a barrier to keep children out of the kitchen?
Please list all equipment to be used in the kitchen and include specification sheets: Store oven, Microwave, toaster, retrigerator, can Opener
Do you have a thermometer available to monitor food temperatures?
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?
Describe your procedures for handling breast milk: Parents bring frozen, we will use warm-Hot water to warm up the bottles.
Does the infant room have countertop space for warming bottles?
What method will be used to warm bottles? Rosm temp. bottle water / Hot water
Is there a refrigerator for bottle storage? YES Is there a thermometer? YES
Is there a separate sink used exclusively for bottle/food preparation?
Diaper Changing
Are diaper changing stations in each age appropriate room?
Where will diaper changing supplies be kept? In their own individual Containers/cubbies
Is there a dirty diaper receptacle with a lid? <u>YES</u>
Can the caregiver view the children while changing diapers?

Where and how will soapy water, sanitizers and disinfectants be stored?  In Spray bottles on walls above sink.
Is there a separate hand wash lavatory used exclusively for diaper changing hand washing?
Are diaper changing signs provided?
Cubbies and Storage
How and where will cubbies be arranged? In designated areas
Are coat hooks spaced at least 12" apart? _ Ye≤
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? NA
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)
How and where will cots and/or mats be stored? In designated areas
Where will crib, cot, and mat sheets be stored? In designated areas Closets
Where is there a designated sick area with cot/mat? In office
Is linen being provided by the center or the parents? <u>Certer</u>
How often will infant sheets be changed? Everyday
How often will sheets be laundered? Everyday
Cleaning, Sanitizing and Disinfecting
Is all furniture in the center of a smooth, washable finish? VES
How will toys in infant and toddler rooms be washed and sanitized? Where? How often? Sink / Everday after use and end of the day
Please explain what type of sanitizer will be used to sanitize toys, food areas, furniture, etc.:
Please explain what type of disinfectant will be used to sanitize toilets, lavatories and diaper changing tables:  Bleach and water

Do you have appropriate test strips for the types of sanitizer and disinfectant you are using?
Where is the can wash facility for cleaning trash cans, dumping mop water, etc?  In back of the boilding
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?
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?
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)  IOCILED Cabnif (lockbox
Cleaning supplies and all types of chemicals  locked closef
Personal belongings (purses, keys, employee items)
Aerosols and all other toxic products    OCKED (165e+
Mildly Ill Children
Will you be licensed to care for mildly ill children pursuant to 10A NCAC 09 .2400?

## **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 a	and Model #			
Storage tank size	GPH red	covery	Additional tank	size
<b>Lighting</b> Do all light fixtures	have shatterproof or	r shielded bull	os? <b>VES</b>	
Do an right fixtures	nave shatterproof of	Sincided out		
Will lighting illumin and 10 ft. candles at				
Finishes				
Please describe the f	inishes/construction	n material in t	ne following areas:	
	Floors	Walle	Raseboards	Ceilings

	Floors	Walls	Baseboards	Ceilings
Kitchen				
Bathrooms				
Infant Room				
Toddler Room				
Other Rooms				
Staff Room/Office	The second second			
Storeroom				
Other				

<sup>\*</sup>Wall to wall carpets must be cleaned at least every six months

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What type of animals will be on the premises? \(\mathcal{H}\Bar{\mathcal{A}}\)
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: