

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 420 McKinney Pkwy., 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 a Registered Environmental Health Specialists at 910-893-7547.

_____ 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 specification sheets and finish schedules.

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

_____ Submit a proposed menu 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: **AFREYA’S PLAYGROUND**

CHILD CARE CENTER’S ADDRESS: **12082 NC 42, Fuquay Varina, NC 27526**

PHONE: 984-377-4902_____

APPLICANT’S NAME: Afreya’s Play Ground LLC_____

MAILING ADDRESS: 4300 S Miami Blvd_____

PHONE:984-377-4902_____EMAIL: afreyasplayground@gmail.com_____

DIRECTOR: AFREYA MUNROE

NUMBER OF CHILDREN FOR WHICH FACILITY WILL BE LICENSED: 48

NEW CONSTRUCTION OR EXISTING BUILDING CHANGING TO CHILD CARE

CENTER: Existing_____ AGE OF BUILDING IF EXISTING: 66_____ YRS

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) Pre-cooked Meals will be prepared on site_____

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

Dining

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

No

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: _____

Existing Kitchen Electric Range, Cooktop, Microwave, Dishwasher, 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

Infant Food Service

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

no

Describe your procedures for handling breast milk: no breast milk will be served

Does the infant room have countertop space for warming bottles? Children under 12 months will not be served

What method will be used to warm bottles?

N/A

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

Are diaper changing stations in each age appropriate room? yes

Where will diaper changing supplies be kept? They will be stored in cabinets

Is there a dirty diaper receptacle with a lid? yes

Can the caregiver view the children while changing diapers? yes
Where and how will soapy water, sanitizers and disinfectants be stored? They will be stored on shelves out of children's reach

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

Are diaper changing signs provided? yes

Cubbies and Storage

How and where will cubbies be arranged? Cubbies will be arranged in the Closet in Hallway

Are coat hooks spaced at least 12" apart? yes

Is all storage in all closets stored off the floor 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) N/A (No Infants)

How and where will cots and/or mats be stored? Cots will be stored in classrooms in the closets

Where will crib, cot, and mat sheets be stored? Sheets will be stored in individual bins

Where is there a designated sick area with cot/mat? in the directors office

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

How often will infant sheets be changed? infants will not be served

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? All toys will be sprayed with disinfectant twice daily soft toys will be laundered weekly

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

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

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...? Can Wash facility will be in the Laundry Room

Will water play centers be used? yes

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?
yes

Does the food service area in the infant and toddler room have a lavatory exclusively for food service? yes

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) Medicine Lock box

Cleaning supplies and all types of chemicals locked utility closet

Personal belongings (purses, keys, employee items) Directors office

Aerosols and all other toxic products locked utility closet

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.

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	Hardwoods	Drywall	Wood	Drywall
Bathrooms	LVP	Drywall	Wood	Drywall
Infant Room	Hardwoods	Drywall	Wood	Drywall
Toddler Room	Hardwoods	Drywall	Wood	Drywall
Other Rooms	Hardwoods	Drywall	Wood	Drywall
Staff Room/Office	LVP	Drywall	Wood	Drywall
Storeroom				
Other				

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

Animals

What type of animals will be on the premises? _____none_____

Outside premises

Please describe the playground area (size, type of play equipment, type of fence, water activities, etc...) Playground Area = 20,000 sq ft _____

Fence: 6 ft Wood Picket Fence _____

Water Activities: None

Type of Play Equipment: Age Specific _____

Is there chromated copper arsenate (CCA) pressure-treated wood in the playground area?

_____No_____

What methods will you use to make this inaccessible to the children? Gate access _____

Is the can wash facility located outside? _____No_____

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? _____Yes_____

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. Separate hot water heaters may be necessary in order to obtain the required water temperatures. Provide an equipment specification sheet for hot water heaters and indicate where they will supply hot water in the childcare facility. **(For example, if you are using two water heaters, indicate which one is for the kitchen and which one is for the classrooms).**

Tank Manufacturer and Model # A.O. Smith Model # ENJB 30
Storage tank size 47 Gallons GPH recovery 21 GPH Additional tank size 8 Gallon
under Kitchen Sink

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)

- County Water
- Well

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: 48

Number of employees: 6

Food Menu:



WEEKLY MENU



	Mon	Tue	Wed	Thu	Fri
Morning Snack	Waffles Banana Milk	French Toast Apples Milk	Cereal or Oatmeal Oranges Milk	French Toast Banana Milk	Lunch Box Friday
Lunch	Macaroni and Cheese Mixed Veggies Oranges Milk	Chicken Nuggets Corn Strawberries Milk Roll	Peanut Butter & Grape Jelly Carrots Apples Milk	Beef Hot Dogs w/ Baked Beans Green Beans Banana Milk	Lunch Box Friday
Afternoon Snack	Granola Bar Applesauce Water	Goldfish Blueberries Water	Graham Crackers Banana Water	Goldfish Apples Water	Lunch Box Friday

Classroom identification by Age Group:

CLASSROOM	AGE GROUP (MONTHS)
1	12-24
2	12-24
5	24-36
3	36-48
4	48-60