

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.

X 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: North Harnett Primary School
CHILD CARE CENTER'S ADDRESS: 282 North Harnett School Road Angier, NC 27501
PHONE: 919-639-4480
APPLICANT'S NAME: Amanda Moore
MAILING ADDRESS: 282 North Harnett School Road Angier, NC 27501
PHONE: 919-639-4480 EMAIL: amoore@harnett.k12.nc.us
DIRECTOR: Clara Clinton
NUMBER OF CHILDREN FOR WHICH FACILITY WILL BE LICENSED: 18
NEW CONSTRUCTION OR EXISTING BUILDING CHANGING TO CHILD CARE
CENTER: Existing Building AGE OF BUILDING IF EXISTING: 1995 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) On-Site

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

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

Disposable Utensils

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: _____

See Cafeteria Certification

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 N/A

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

N/A

Describe your procedures for handling breast milk: N/A

Does the infant room have countertop space for warming bottles? N/A

What method will be used to warm bottles? N/A

Is there a refrigerator for bottle storage? N/A Is there a thermometer? N/A

Is there a separate sink used exclusively for bottle/food preparation? N/A

Diaper Changing N/A

Are diaper changing stations in each age appropriate room? N/A

Where will diaper changing supplies be kept? N/A

Is there a dirty diaper receptacle with a lid? N/A

Can the caregiver view the children while changing diapers? N/A

Where and how will soapy water, sanitizers and disinfectants be stored?

Out of the Reach of the Children in a locked cabinet.

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

N/A

Are diaper changing signs provided? NA

Cubbies and Storage

How and where will cubbies be arranged? Located inside the Classroom.

Are coat hooks spaced at least 12" apart? N/A

Is all storage in all closets stored off 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

How and where will cots and/or mats be stored? Inside the classroom in a corner.

Where will crib, cot, and mat sheets be stored? Stored on the cots.

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

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

How often will infant sheets be changed? Weekly

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?
N/A

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

One Tablespoon of Bleach per Gallon of Water in a Labeled Container

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

One-fourth Cup of Bleach per Gallon of Water in a labeled Container.

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...?

Behind the Cafeteria

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? N/A

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

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):

Standard Turn Knob

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) Locked Cabinet in the Office

Cleaning supplies and all types of chemicals Locked Custodial Closet

Personal belongings (purses, keys, employee items) Locked Filing Cabinets

Aerosols and all other toxic products Locked Custodial Closet

Mildly Ill Children

Will you be licensed to care for mildly ill children pursuant to 10A NCAC 09 .2400? N/A
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	Tile	Masonry	Vinyl	Ceiling Tiles
Bathrooms	Tile	Masonry	Vinyl	Ceiling Tiles
Infant Room	X	X	X	X
Toddler Room	X	X	X	X
Other Rooms	Tile	Masonry	Vinyl	Ceiling Tiles
Staff Room/Office	Tile	Masonry	Vinyl	Ceiling Tiles
Storeroom	X	X	X	X
Other	X	X	X	X

*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...) Chainlink Fence, Toy Cars, Bikes, Toy Kitchens and Balls

Is there chromated copper arsenate (CCA) pressure-treated wood in the play ground area? No

What methods will you use to make this inaccessible to the children? N/A

Is the can wash facility located outside? Yes

If yes, is there a fence and lock around it so it is not accessible to children? No

Is the HVAC, mechanical equipment, etc... locked with a fence around it so it is not accessible to children? No

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 # _____
Storage tank size _____ GPH recovery _____ Additional tank size _____

See Attached Document

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: 18
Number of employees: 2

North Harnett Primary School Pre-K Hot Water Supply

Kitchen Hot Water Supply

Tank Manufacturer – Rheem Manufacturing Company

Tank Model Number – ELD120-C

Storage Tank Size – 119.9

GPH Recovery – 23 GPH

Additional Tank Size – N/A

Classroom Hot Water Supply

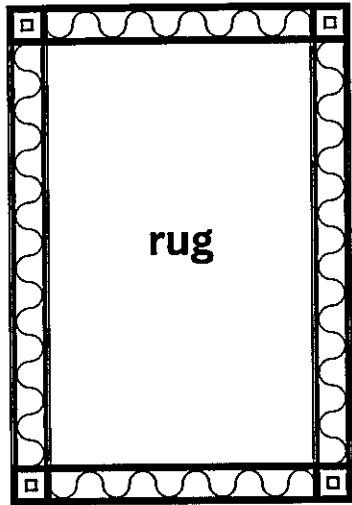
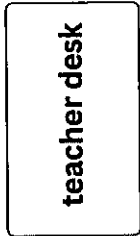
Tank Manufacturer –

Tank Model Number –

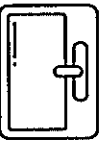
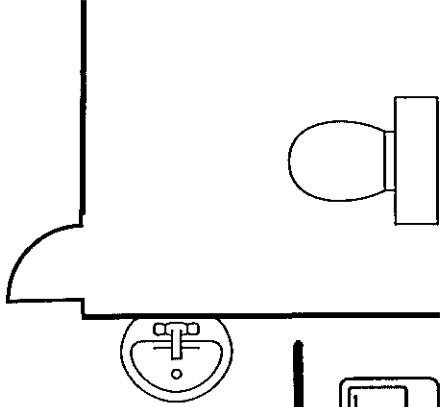
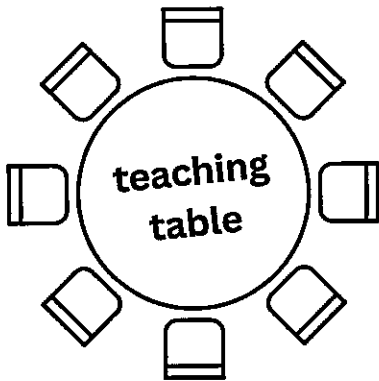
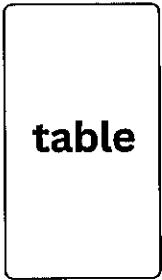
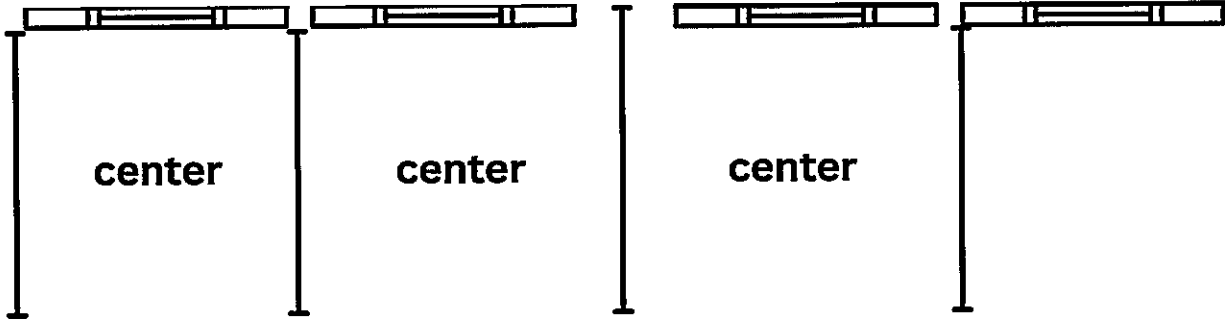
Storage Tank Size –

GPH Recovery –

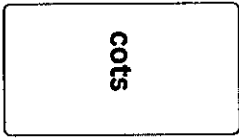
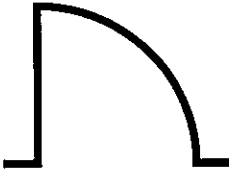
Additional Tank Size -

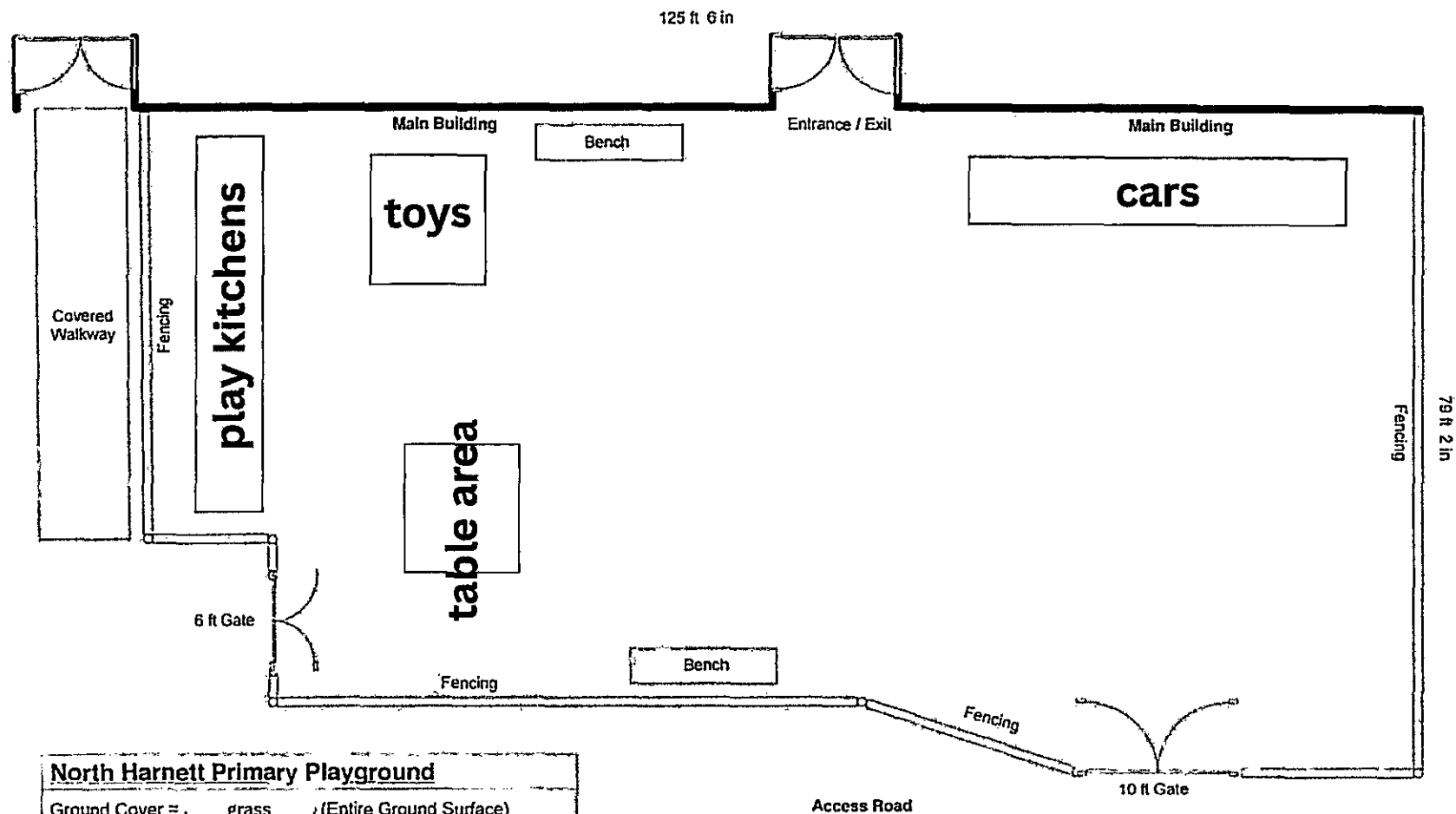


Reading
center



cubbies





North Harnett Primary Playground

Ground Cover = , grass , (Entire Ground Surface)

Fencing = Chain Link Fence Surrounds Entire Playground Area

Total Square Footage = 8006 sq ft