

HARNETT COUNTY 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, renovation, modification, or upon the change of ownership of such facilities. 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 people listed below at 910-893-7547

Gale Violette Greene, RS
Food and Lodging Program Specialist

Jamie Turlington, RS
Environmental Health Specialist

Cindy Pierce, RS
Environmental Health Specialist

- _____ 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 and finish schedules.
- _____ Each child care classroom should be identified by age group(s) that will be using the room.
- _____ Plans must have a proposed menu provided 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.

In addition, please complete the following information to identify the child care facility and who to contact about questions regarding the review of this establishment:

☒ NEW ☐ REMODEL ☐ CONVERSION/ADDITION

NAME OF CHILD CARE CENTER: Little Miracles III Child Care Center

CHILD CARE CENTER'S ADDRESS: Lot #37 Babcock Village

PHONE: 910-245-7141 or 947-5606 FAX: 910-245-7141 or 910-947-5606

NAME OF OWNER: Alphonso + Margaret Mosley

MAILING ADDRESS: P.O. Box 1091 Vass, NC 28394

PHONE: 910-528-1727 or 528-1731 EMAIL: Maggiemojr@embargo.com

APPLICANT'S NAME: Alphonso + Margaret Mosley

MAILING ADDRESS: P.O. Box 1091 Vass NC 28394

PHONE: 910-528-1727 EMAIL: Maggiemojk@earthlink.net

TITLE (MANAGER, ARCHITECT, DIRECTOR): Director

NUMBER OF CHILDREN FOR WHICH FACILITY WILL BE LICENSED: 68-70

If this is a remodel or a change of ownership, what is the age of the building? _____

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) Catered

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

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: Microwave, stove sink (handwashing) three compartment sink refrigerator

Do you have a thermometer available to monitor food temperatures? yes Do you have thermometers in the refrigerators? yes

Will leftovers be served? yes 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? kitchen

Describe your procedures for handling breast milk: parents bring bottles of breast milk ready to serve

Does the infant room have countertop space for warming bottles? NO

What method will be used to warm bottles? Hot water, Bottle warmer in the kitchen

Is there a refrigerator for bottle storage? yes Is there a thermometer? yes

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

Diaper Changing

Are diaper changing stations in each age appropriate room? yes

Where will diaper changing supplies be kept? over table

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?
in spray bottles over change table

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? in rooms

Are coat hooks spaced at least 12" apart? yes

Is all storage in all closets stored off floor (recommend 12") to facilitate cleaning? yes

Will toothbrushes be used at the center? yes Will they be labeled? yes

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) yes

How and where will cots and/or mats be stored? in closet

Where will crib, cot, and mat sheets be stored? in closet

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

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

How often will infant sheets be changed? daily

How often will sheets be laundered? weekly or early if needed

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?

as put in mouth, at least daily in handwashed sink, with sanitizer

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

Clorox and water

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

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...?

in the hall closet

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)

No Meds will be given

Cleaning supplies and all types of chemicals

Personal belongings (purses, keys, employee items)
in closet

Aerosols and all other toxic products
Locked in cabinet in kitchen

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.

Water Supply

Is the child care center on a well or provided with county water? County

Sewage Disposal

Is disposal through an onsite septic system or county sewer? County
Grease trap provided? _____

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

Lighting

Do all light fixtures have shatterproof or shielded bulbs? _____

Will lighting illuminate 50 ft. candles at all work areas? _____
and 10 ft. candles at all other areas, including storage closets? _____

Finishes

Please describe the finishes/construction material in the following areas:

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

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

Animals

What type of animals will be on the premises? bird, fish,

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? 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

Attach additional sheets if necessary.