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0850020908

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

Heath Cain, 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.
See attached concept site plan

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: Lillypads Child Dev. Ctr.

CHILD CARE CENTER'S ADDRESS: Presently Hwy 401 N. Lillington, NC -
Home # for Robert Naylor All Address has not been assigned
PHONE: 910-567-2296 FAX: 910-567-2299

NAME OF OWNER: Robert & Donna Naylor

MAILING ADDRESS: 289 Straw Pond School Rd. Newton Grove, NC 28366

PHONE: 910-567-2296 EMAIL: pigsandproduce@intrstar.net
910-249-2258 (Robert's cell #)

APPLICANT'S NAME: Robert & Donna Naylor

MAILING ADDRESS: 289 Straw Pond School Rd. Newton Grove, NC 28366

PHONE: 910-567-2296

EMAIL: pigsandproduce@intrstar.net

910-249-2258 (Robert's cell #)

TITLE (MANAGER, ARCHITECT, DIRECTOR): owner/operator

NUMBER OF CHILDREN FOR WHICH FACILITY WILL BE LICENSED: 115

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) yes, on site

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

Tables in the classroom

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

Disposable utensils and sippy cups

Can the kitchen door be locked? Is there a barrier to keep children out of the kitchen?

yes, the door can be locked. yes, a door

Please list all equipment to be used in the kitchen and include specification sheets: Sink, stove, refrigerator, freezer, and preparation table.

Heavy duty commercial quality electric appliances. Some stainless steel tables and sinks from Old Hickory in Godwin, NC. Specification sheets on

Do you have a thermometer available to monitor food temperatures? yes Do you order & will have thermometers in the refrigerators? yes follow.

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?

In the infants room

Describe your procedures for handling breast milk: Mothers bring breast milk in bottles, labeled with the child's name and date. They are to place it in the refrigerator in the infants room and/or the kitchen.

Does the infant room have countertop space for warming bottles? yes

What method will be used to warm bottles? A bottle warmer

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

Is there a separate sink used exclusively for bottle/food preparation? Bottle warmers used for warming bottles in the infants room and food preparation will be handled Diaper Changing in the Kitchen area.

Are diaper changing stations in each age appropriate room? yes

Where will diaper changing supplies be kept? In a locked cabinet in the infants room.

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 a locked storage closet in the hallway

Is there a separate hand wash lavatory used exclusively for diaper changing hand washing?
Currently, there is only one lavatory per room, if additional lavatories are code required, please notify us.

Are diaper changing signs provided? yes

Cubbies and Storage

How and where will cubbies be arranged? Securely mounted to the wall studs in each classroom and directly inline to the nearest entry door.

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? 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) yes

How and where will cots and/or mats be stored? Placed in storage room on commercial plastic storage for easily maintained disinfecting

Where will crib, cot, and mat sheets be stored? In the infants room & laundry room

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? Daily

How often will sheets be laundered? Daily

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?
Wiped clean daily in each classroom with a disinfectant solution, and weekly in the sanitizer.

Please explain what type of sanitizer will be used to sanitize toys, food areas, furniture, etc.;
Anti-bacterial soaps and a solution of 500 PPM clorox & water

Please explain what type of disinfectant will be used to sanitize toilets, lavatories and diaper changing tables: Solution of 800 PPM solution of 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...?
outside of the kitchen door (see building plans)

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?
yes

Does the food service area in the infant and toddler room have a lavatory exclusively for food service? No - all food will be prepared in the kitchen and brought to the classroom

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):
Delta stainless steel faucets (see plumbing schedule on plans)

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)

Refrigerated medicines will be stored in the kitchen refrigerator and non refrigerated medicines will be locked in overhead cabinets in each classroom.

A recessed cabinet lock installed and supplied by the cabinet mfg. will be used

Cleaning supplies and all types of chemicals

In a locked hallway storage closet - recessed lock installed & supplied by the cabinet mfg.

Personal belongings (purses, keys, employee items)

Cabinet in the office with a recessed lock installed & supplied by the cabinet mfg.

Aerosols and all other toxic products

No known aerosols or toxic products will be used.

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 water

Sewage Disposal

Is disposal through an onsite septic system or county sewer? Septic System

Grease trap provided? NO - not needed based on past experience, unless code specified.

Hot Water Supply

The kitchen and mop sink/can wash water temperature will need to be a minimum of 120 degrees Fahrenheit, and all other sinks that are accessible to children 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 # Mfr: Rheem ; mdl: 82SV30-2

Storage tank size 30 gal GPH recovery 18 Additional tank size 40 gal Rheem

Refer to plumbing fixture schedule on plans provided
mdl: 82V40-2 ; 21 GPH

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	sheetrock	stain grade	sheetrock
Bathrooms	Tile	with scrubable	molding with	with stipple
Infant Room	Carpet	paint	polyurethane	finish
Toddler Room	Tile		finish	
Other Rooms	Tile			
Staff Room/Office	Tile			
Storeroom	Tile			
Other	Tile			

*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...) 80 x 120 with a 5 ft. vinyl coated chain link fence located directly behind the building. Play equipment - slides, swings, climbers, and overhead elements. All play equipment will be commercial grade CPS certified for possible
Is there chromated copper arsenate (CCA) pressure-treated wood in the play ground area? Playground safety.

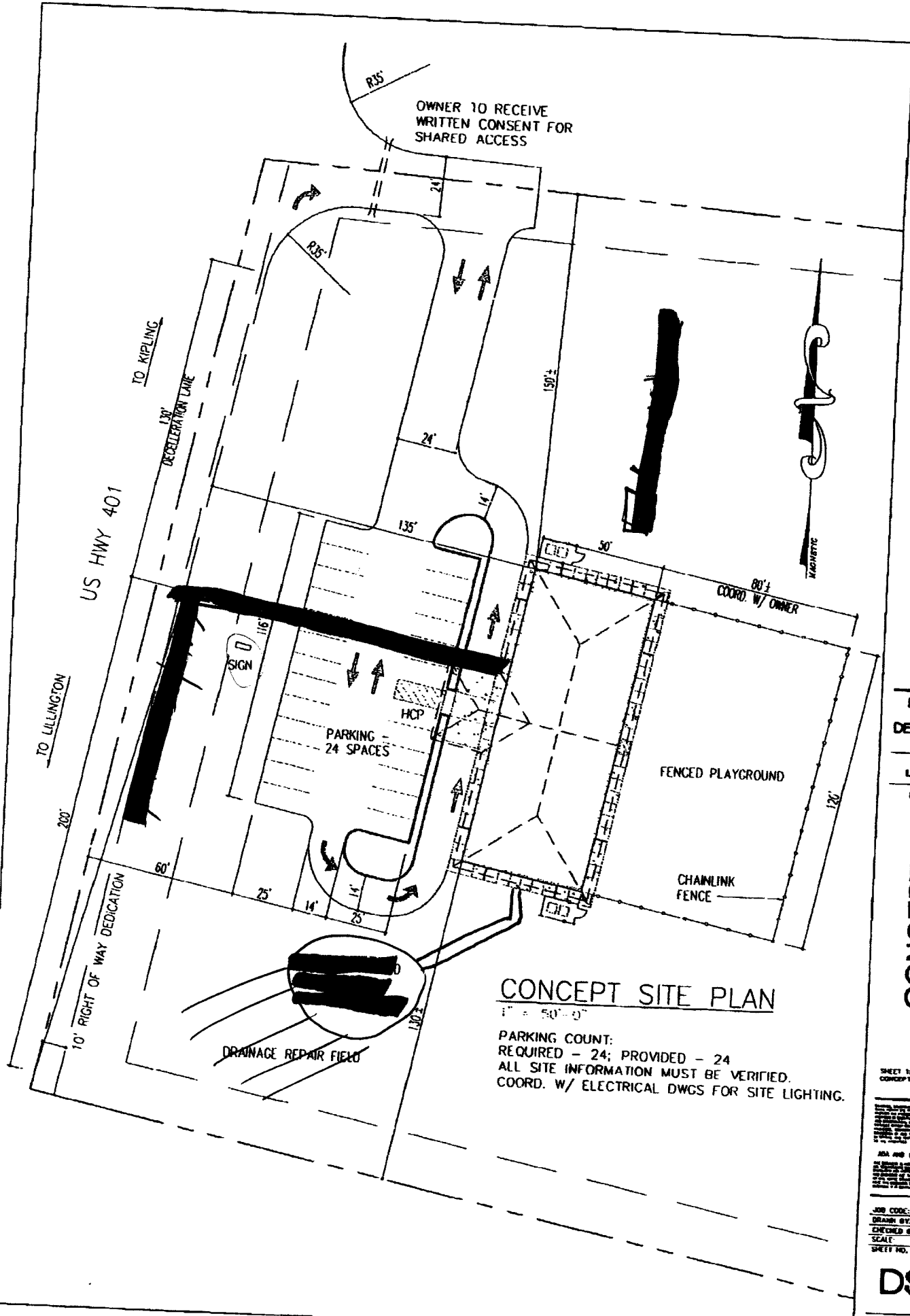
What methods will you use to make this inaccessible to the children? All accessible areas will be covered with 1/4" vinyl poly board

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? yes

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.



THOMAS GOETZ
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LILLYPADS
CHILD
DEVELOPMENT
CENTER

US HWY 401
LILLINGTON, NC

NEW FACILITY

CONCEPT PLAN

CONCEPT SITE PLAN

1" = 50'-0"

PARKING COUNT:
REQUIRED - 24; PROVIDED - 24
ALL SITE INFORMATION MUST BE VERIFIED.
COORD. W/ ELECTRICAL DWGS FOR SITE LIGHTING.

SHEET TITLE
CONCEPT SITE PLAN

NOTES:
1. THIS PLAN IS A CONCEPT SITE PLAN AND IS NOT TO BE USED FOR CONSTRUCTION.
2. ALL DIMENSIONS ARE TO FACE UNLESS OTHERWISE NOTED.
3. ALL UTILITIES SHOWN ARE BASED ON RECORD DRAWINGS AND FIELD SURVEY.
4. THE CLIENT IS RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS.
5. THE DESIGNER ASSUMES NO LIABILITY FOR ANY ERRORS OR OMISSIONS.

ADA AND LEGAL DISCLAIMER
THIS PLAN IS A CONCEPT SITE PLAN AND IS NOT TO BE USED FOR CONSTRUCTION.
THE DESIGNER ASSUMES NO LIABILITY FOR ANY ERRORS OR OMISSIONS.

JOB CODE: 001000
DRAWN BY: CM/AT
CHECKED BY: TMS
SCALE: 1"=50'-0"
SHEET NO.

DS01

DATE: SEPTEMBER 18, 2004

Center's Weekly Menus

Week of: 09/14/2008 thru 09/20/2008

September 14, 2008 Sunday	September 15, 2008 Monday	September 16, 2008 Tuesday	September 17, 2008 Wednesday	September 18, 2008 Thursday	September 19, 2008 Friday	September 20, 2008 Saturday
			Breakfast			
	Toaster Pastries Unfros Apple Juice Fluid Milk	Waffles Grape Juice Fluid Milk	Non-Infant Rice Crispies Apple Juice Fluid Milk Lunch	Muffins Grape Juice Fluid Milk	Frosted Flakes Apple Juice Fluid Milk	
	Chicken Nuggets Goldfish Crackers Applesauce Beans Fluid Milk	Cheese Noodles / Pasta Fruit Cocktail Peas Fluid Milk	Non-Infant Corn Dog Saltine Crackers Mandarin Oranges Carrots Fluid Milk P.M. Snack	Peanut Butter White / Wheat Bread Pears Beans Fluid Milk	Fish Breaded Goldfish Crackers Peaches Potatoes Fluid Milk	
	Yogurt Vanilla Wafers Grape Juice	Peanut Butter Crackers Apple Juice	Non-Infant Pretzel (Hard Or Soft) Grape Juice	Chocolate Chip Cookies Apple Juice	Low Fat Granola Grape Juice	

Lillypads Child Dev. Ctr.

Robert & Donna Naylor

910-249-2258