

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 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
Food and Lodging Program Specialist

Jamie Turlington, REHS
Environmental Health Specialist

Cindy Pierce, REHS
Environmental Health Specialist

Nikki Eason, REHS
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.

NAME OF CHILD CARE CENTER: Redemption Outreach Stars Academy
CHILD CARE CENTER'S ADDRESS: 1874 US Route 301 (BDC Stars Academy Center)
PHONE: _____ FAX: Dunn NC 28334
APPLICANT'S NAME: Shane Kelley
MAILING ADDRESS: 1934 US-301 Dunn NC 28334
PHONE: (919) 604-4446 EMAIL: _____
DIRECTOR: Georgette Kelley
NUMBER OF CHILDREN FOR WHICH FACILITY WILL BE LICENSED: 23-29

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) Meals will be prepared on site and catered.

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

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

Can the kitchen door be locked? Is there a barrier to keep children out of the kitchen?
Yes, There will be a barrier to keep children out of the kitchen area.

Please list all equipment to be used in the kitchen and include specification sheets: Stove, Refrigerator, Air Fryer, waffle maker, griddle, dishwasher, microwave

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

Will leftovers be served? NO Will meals be prepared 12 or more hours in advance? NO

Infant Food Service ~ NA - we will not have infants - Ages 2 1/2 and up

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

Describe your procedures for handling breast milk:
NA

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

What method will be used to warm bottles? NA

Is there a refrigerator for bottle storage? NA Is there a thermometer? _____

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

Diaper Changing

Are diaper changing stations in each age appropriate room? NA

Where will diaper changing supplies be kept? NA

Is there a dirty diaper receptacle with a lid? NA

Can the caregiver view the children while changing diapers? NA

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

NA

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

NA

Are diaper changing signs provided? NA

Cubbies and Storage

How and where will cubbies be arranged? Cubbies will be arranged along the wall in the dining room.

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) NA

How and where will cots and/or mats be stored? Cots/mats will be stored in the open closet areas, by stacking on each other

Where will crib, cot, and mat sheets be stored? Room closet areas.

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

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

How often will infant sheets be changed? NA

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?
Toys will be wiped down, with appropriate disinfectant used in each classroom daily.

Please explain what type of sanitizer will be used to sanitize toys, food areas, furniture, etc.:
Clorox disinfectant wipes, soap Lysol disinfectant

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

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...?
On the right side of the building away from children's

Will water play centers be used? No play area,

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?

NA - Children must be potty trained

Does the food service area in the infant and toddler room have a lavatory exclusively for food service? NO -

Does the kitchen have a hand sink that is separate from the 2 or 3 compartment sink for hand washing only? NO

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 bathroom faucets.

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)
office bathroom cabinet, refrigerated locked office

Cleaning supplies and all types of chemicals
office bathroom cabinet

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

Aerosols and all other toxic products
office bathroom cabinet

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. Ill child will be relocated to "sick-area" in the office. Parent will be contacted for pick up.

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 # ADSmith Signature 100; E6-50H45DV 130
 Storage tank size 50 gallon GPH recovery 40 gallons Additional tank size NA
per hour

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	<u>Engineered hardwood floors</u>	<u>drywalls</u>	<u>wood</u>	<u>drywall</u>
Bathrooms	<u>tile</u>	<u>" "</u>	<u>" "</u>	<u>" "</u>
Infant Room	<u>NA</u>	<u>NA</u>	<u>NA</u>	<u>NA</u>
Toddler Room	<u>NA</u>	<u>" "</u>	<u>" "</u>	<u>" "</u>
Other Rooms	<u>Engineered hardwood</u>	<u>" "</u>	<u>" "</u>	<u>" "</u>
Staff Room/Office	<u>" "</u>	<u>" "</u>	<u>" "</u>	<u>" "</u>
Storeroom	<u>" "</u>	<u>" "</u>	<u>" "</u>	<u>" "</u>
Other	<u>" "</u>	<u>" "</u>	<u>" "</u>	<u>" "</u>

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

Animals

What type of animals will be on the premises? Occasional None

Outside premises

Please describe the playground area (size, type of play equipment, type of fence, water activities, etc...) Chain link code height fences the size required for the amount of children in the daycare, located off of the dining room.

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? NA

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, not in an area that children will be,

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

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: 22

Number of employees: 3