

## 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: Leap of Faith Academy, III.  
CHILD CARE CENTER'S ADDRESS: 804 W. Broad Street, Dunn NC  
PHONE: 1. 910. 583-1895 28334  
APPLICANT'S NAME: Danfanda Burrus  
MAILING ADDRESS: 804 W. Broad Street, Dunn NC 28334  
PHONE: 1. 919. 412. 8183 EMAIL: leapoffaithacademy@yahoo.com  
DIRECTOR: Danfanda Burrus  
NUMBER OF CHILDREN FOR WHICH FACILITY WILL BE LICENSED: 60-75  
NEW CONSTRUCTION OR EXISTING BUILDING CHANGING TO CHILD CARE  
CENTER: Existing AGE OF BUILDING IF EXISTING: \_\_\_\_\_ 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...)

dining area

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

disposable

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: stove, refrigerator & 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

### Infant Food Service

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

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?

In kitchen and classrooms 5 ft. off the floor

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

N/A

Are diaper changing signs provided? N/A

## Cubbies and Storage

How and where will cubbies be arranged? In classrooms and/or hallway

Are coat hooks spaced at least 12" apart? yes

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? In classrooms

Where will crib, cot, and mat sheets be stored? In cubbies

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

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

How often will infant sheets be changed? N/A

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.:

'200 solution using 1 tsp. of bleach to a gallon of water

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

'500 solution using 2 tablespoons of bleach to a gallon of 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...?

bathroom beside the kitchen - "bathtub"

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? 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):

single

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 box with key

Cleaning supplies and all types of chemicals

locked cabinet with key

Personal belongings (purses, keys, employee items)

locked cabinet/closet with key

Aerosols and all other toxic products

locked cabinet/closet with key

## 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	tile	panel		ceiling tile
Bathrooms	tile			
Infant Room	N/A	N/A	N/A	N/A
Toddler Room	N/A	N/A	N/A	N/A
Other Rooms	carpet	panel		ceiling tile
Staff Room/Office	carpet	panel		ceiling tile
Storeroom				
Other				

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

## Animals

What type of animals will be on the premises?

N/A

## Outside premises

Please describe the playground area (size, type of play equipment, type of fence, water activities, etc...)

2900 sq. ft wooden fence - playgrounds mulch  
no stationary play equipment

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?

No

If yes, is there a fence and lock around it so it is not accessible to children?

N/A

Is the HVAC, mechanical equipment, etc... locked with a fence around it so it is not accessible to children?

yes - located on the opposite side of the play area

## 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 #

*American Water Heater Company, E62-40R-045DV*

Storage tank size \_\_\_\_\_

GPH recovery \_\_\_\_\_

Additional tank size \_\_\_\_\_

## 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: *60-15 children*

Number of employees: *1-5 employees*





TEST PRESSURE 300 P.S.I. LISTED WATER HE  
WORKING PRESSURE 150 P.S.I. 608H

MODEL NUMBER  
E62-40R-045DV

SERIAL  
NUMBER 9907105380

YEAR WEEK

PRODUCT  
NUMBER 0820552

THIS WATER HEATER MODEL COMPLIES V  
90.1b-1992

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AGC 711-404-981-4208294

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burns instantly or  
grade  
holding and elderly are  
of being killed



AMERICAN WATER HEATER COMPANY  
1100 EAST FAIRVIEW AVENUE

JOHNSON CITY, TN 37601  
TESTED TO WITHSTAND 400 DEG.

CAPACITY		40	GAL. WATER	WATER	1	1
LIMITED WARRANTY		6603327		WATER	200	240
INNER TANK		6	YEAR	WATER	3380	4500
PARTS		6	YEAR	WATER	3380	4500
PLIES WITH ASHRAE STANDARD		INSULATED TO		TOTAL	3380	4500



6603304

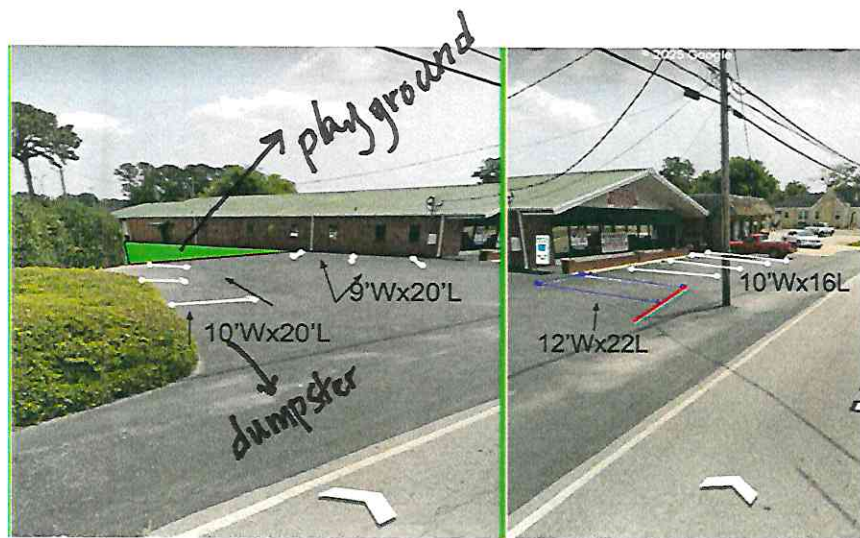




10:00



Done





**LEAP OF FAITH ACADEMY, LLC II**  
**April 2025 Cycle Menu**

	<b>Monday</b> <b>4/7/2025</b>	<b>Tuesday</b> <b>4/8/2025</b>	<b>Wednesday</b> <b>4/9/2025</b>	<b>Thursday</b> <b>4/10/2025</b>	<b>Friday</b> <b>4/11/2025</b>
<b>BR</b>	Whole Milk Low Fat(1%)/Fat Free(skim) Milk State approved non-dairy substitute Rice Krispies-plain Bananas	Whole Milk Low Fat(1%)/Fat Free(skim) Milk State approved non-dairy substitute *Pancakes Mixed Fruit Sausages Pancake sausage on a stick	Whole Milk Low Fat(1%)/Fat Free(skim) Milk State approved non-dairy substitute Waffles Mandarin Oranges	Whole Milk Low Fat(1%)/Fat Free(skim) Milk State approved non-dairy substitute *Toasted Oats-WG Pineapple	Whole Milk Low Fat(1%)/Fat Free(skim) Milk State approved non-dairy substitute *buns/rolls/bread-WG Peaches cinnamon toast
<b>AM</b>					
<b>LU</b>	Whole Milk Low Fat(1%)/Fat Free(skim) Milk State approved non-dairy substitute Pizza Crust Pears Tossed Salad Cheese Little Caesar's Pizza	Whole Milk Low Fat(1%)/Fat Free(skim) Milk State approved non-dairy substitute Noodles / Pasta Applesauce Greens-collards, turnips, etc Beef Ground Spaghetti wheat bread	Whole Milk Low Fat(1%)/Fat Free(skim) Milk State approved non-dairy substitute Corn Bread Fruit Salad Peas Ham Blackeyed Peas	Whole Milk Low Fat(1%)/Fat Free(skim) Milk State approved non-dairy substitute Corn Dog Wrap Mixed Fruit Baked Beans Corn Dog	Whole Milk Low Fat(1%)/Fat Free(skim) Milk State approved non-dairy substitute Buns/ Rolls/ Bread Pears Green Beans Turkey Roast Dinner rolls
<b>PM</b>	*Triscuits-WG Oranges	*Goldfish-WG 100% Orange Juice	*Crackers-WG Yogurt	Crackers (Saltine, Ritz, Hi Ho, Snack) Cheese Ritz crackers with cheese cubes	Whole Milk Low Fat(1%)/Fat Free(skim) Milk State approved non-dairy substitute Graham Crackers
<b>SU</b>					
<b>EV</b>					

Only 100% juice served.

Whole Milk=1yrs only Lowfat/Skim Milk= 2yrs and over

(\*) = Meets Whole Grain Rich Requirement

Water available at all meals

This institution is an equal opportunity provider.

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