

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: Calvary Christian Academy
CHILD CARE CENTER'S ADDRESS: 510 W. Broad St Durham
PHONE: 910 2630582 FAX: _____
APPLICANT'S NAME: Brandy Marshall
MAILING ADDRESS: PO Box 2182 Lillington NC 27546
PHONE: 910 2630582 EMAIL: _____
DIRECTOR: Brandy Marshall
NUMBER OF CHILDREN FOR WHICH FACILITY WILL BE LICENSED: 60
NEW CONSTRUCTION OR EXISTING BUILDING CHANGING TO CHILD CARE
CENTER: _____ AGE OF BUILDING IF EXISTING: 100 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...) tables in classrooms

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

Please list all equipment to be used in the kitchen and include specification sheets:

Stove, freezer, fridge, 3 comp sink, food prep table

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?

kitchen

Describe your procedures for handling breast milk:

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

What method will be used to warm bottles? bottle warmer in kitchen

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

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

Diaper Changing

Are diaper changing stations in each age appropriate room? Infant/toddler room

Where will diaper changing supplies be kept? under table/shelf

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 rooms

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

no - multi use sink - spray w/ dis spray after each use

Are diaper changing signs provided? yes

Cubbies and Storage

How and where will cubbies be arranged? rooms

Are coat hooks spaced at least 12" apart? NA

Is all storage in all closets stored off floor to facilitate cleaning? yes

Will toothbrushes be used at the center? NA Will they be labeled? _____

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 class

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

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

Is linen being provided by the center or the parents? no - center provides

How often will infant sheets be changed? daily

How often will sheets be laundered? infant/toddler daily - all other 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?

Kitchen - daily 3-comp sink - soap water,
rinse water, Sanitize water

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

bleach mixture

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

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...?

Hallway closet (locked)

Will water play centers be used? sand/water table

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?
no - multi use will be dis after each use

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

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)

lock w/ key

Cleaning supplies and all types of chemicals

hallway closet - lock w/ key

Personal belongings (purses, keys, employee items)

cor - closet

Aerosols and all other toxic products

hallway closet - lock w/ 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.

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). It is recommended that the minimum water heater size be 50 gallons.

hot water heaters (2) are in basement

Tank Manufacturer and Model # _____

Storage tank size _____ GPH recovery _____ Additional tank size _____

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	laminated	Sheetrock	wood	
Bathrooms	tile			
Infant Room	laminated			
Toddler Room	laminated			
Other Rooms	laminated			
Staff Room/Office	carpet			
Storeroom	tile			
Other				

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

Animals

What type of animals will be on the premises? NA

Outside premises

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

Is there chromated copper arsenate (CCA) pressure-treated wood in the play ground area?

NA

What methods will you use to make this inaccessible to the children? _____

Is the can wash facility located outside? Hallway closet

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

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

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: 60 (4 toilets down stairs) (1 toilet upstairs)
Number of employees: _____



Harnett County Department of Environmental Health
School Plan Review Application/New School Application

This application shall be submitted to Harnett County Central Permitting office located at 420 McKinney Pkwy Lillington. Please submit a copy of the school floor plan with this application.

Name of Facility Purpose Pushers Life Academy Phone # 910-303-3224

Physical Address of Facility 510 W Broad Street City Dunn Zip 28334

Owner of Facility Jagarius Cameron Brandy Marshall Phone # 910-263-0582

Mailing Address of Facility Same as above City _____ Zip _____

Applicant/Contact Person Jagarius Cameron Phone # 910-303-3224

Applicant Email Address PurposePushersla@gmail.com

Facility Information

Construction type: ☐ New ☐ Remodel Existing Structure ☐ Change of Ownership ☐ Year built _____
Scope of work: _____

Sewage Disposal: ☐ County ☐ On-site septic system

Water Supply: ☐ County ☐ Well

Meals: ☐ Students bring own lunch ☐ School cafeteria onsite ☐ Catered Meals ☐ Individually pre-portioned meals/snacks

*Food Service plan review is not required for Public and Non-Public schools, unless food is prepared at the school.

Proposed opening days and hours: _____

Proposed date that facility will open: _____

Number of children and staff: _____

School: Grades (check all that apply): ☐ Pre-K ☐ K ☐ 1 ☐ 2 ☐ 3 ☐ 4 ☐ 5 ☐ 6 ☐ 7 ☐ 8 ☐ 9 ☐ 10 ☐ 11 ☐ 12

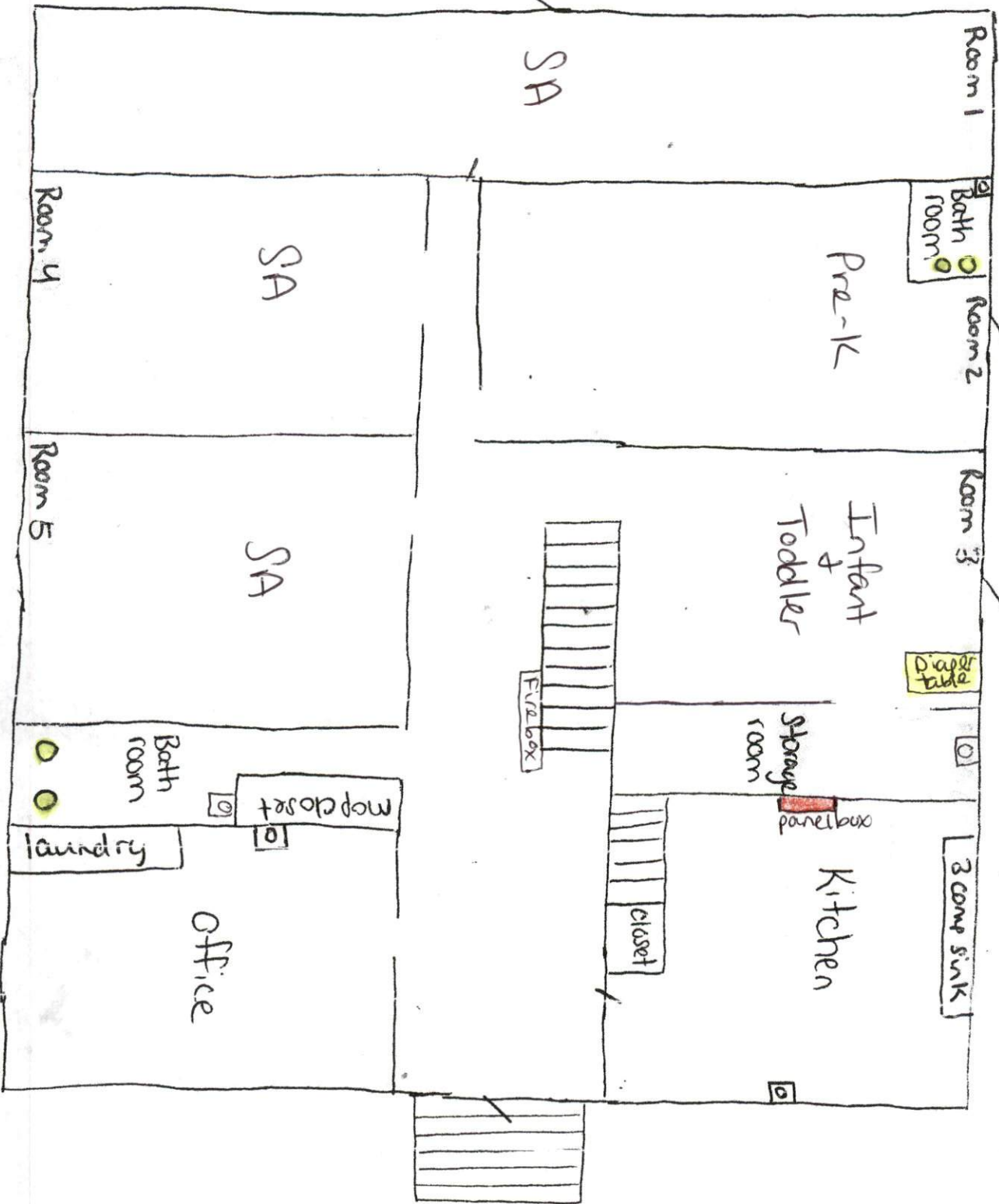
School will be licensed in NC under which agency: ☐ NCDPI ☐ NCDPE ☐ NCDCDEE

Applicant Name: Jagarius Cameron
(print)

Signature Jagarius Cameron

Date: 08/27/25

Visit <https://ehs.dph.ncdhhs.gov/rules.htm> to view Rules Governing the Sanitation of Public, Private and Religious Schools



Day	Breakfast	Lunch	Snack
Mon	Milk Cereal Pineapple	Milk Ground Turkey Lettuce Peaches Tortilla Chips (Taco)	100% Juice Sun Chips
Tues	Milk Bread Fruit Cocktail	Milk Mac-N-Cheese Green Peas Pineapple	100% Juice Rice Cake
Wed	Milk Cereal Banana	Milk Hamburger Raw Veggies Pickle Bread	Orange Slice Cracker
Thurs	Milk Orange Juice Cinnamon Stick	Milk Shredded Chicken Cole Slaw Apple Sauce Bread	Raw Veggies Cheese Stick
Fri	Milk Oatmeal Fruit Cocktail	Milk Bologna Tator Tot Pickle Bread	100% Juice Cheese Nip
M1			

Day	Breakfast	Lunch	Snack
Mon	Milk Cereal Banana	Milk Chicken Nugget Carrot Slice Apple Sauce Bread	100% Juice Triscuit
Tues	Milk Pancake Fruit Cocktail	Milk Ground Turkey Green Beans Peaches Noodle (Spaghetti)	100% Juice Graham Cracker
Wed	Milk Cereal Strawberries	Milk Meatballs Collards Pineapple Bread	Apple Slice Cracker
Thurs	Milk Cereal Peaches	Milk Ground Turkey Corn Fruit Cocktail Bread (Sloppy Jo)	Yogurt Animal Cracker
Fri	Milk Grits Pineapples	Milk Ham Sandwich Sweet Potato Fries Fruit Cocktail Bread	100% Juice Tortilla Chips
M2			

Day	Breakfast	Lunch	Snack
Mon	Milk Cereal Fruit Cocktail	Milk Hot Dog Tator Tot Banana Bread	100% Juice Animal Cracker
Tues	Milk Bread Pineapple	Milk Salisbury Steak Mixed Veggies Peaches Rice	100% Juice Veggie Chips
Wed	Milk Cereal Peaches	Milk Ground Turkey Ravoli Green Peas Pineapple	100% Juice Pretzel
Thurs	Milk Waffle Blueberries	Milk Chicken Broccoli Fruit Cocktail Noodle	Carrot Slice Cracker
Fri	Milk Cereal Banana	Milk Chicken Fil-A Green Salad Pickle Bread	Vienna Cracker
M3			

Day	Breakfast	Lunch	Snack
Mon	Milk Cereal Pineapple	Milk Cheese Corn Peaches Bread (Pizza)	Water Cheese Slice Cracker
Tues	Milk Bread Mandarin Orange	Milk Ground Turkey Baked Beans Pears Bread	100% Juice Gold Fish
Wed	Milk Cereal Peaches	Milk BBQ Chicken Yams Apple Sauce Bread	100% Juice Veggie Straws
Thurs	Milk Bread Pineapple	Milk Ham chunkts Brussel Sprouts Fruit Cocktail Bread	100% Juice Wheat Thins
Fri	Milk Cereal Fruit Cocktail	Milk Turkey Sandwich Tator Tot Pickle Bread	Banana Cracker
M4			