



Lincoln-Lancaster County Health Department
 Environmental Public Health Division
 Phone: 441-8026

Child Care Center Sanitation Report
 Initial Follow up Amendment
 Routine Joint w/HHSS Other

Facility: WML Wash Children's Center Address: 225 W St
 Person Interviewed: Jeri Foged Title: Director

Unsatisfactory Items Are Circled And Must Be Corrected

GENERAL FACILITY

- 1. Floors, walls, ceilings dry, cleanable in good repair.
- 2. Furniture cleanable and in good repair.
- 3. If carpeting is used in bathrooms, it must be removable, washable, and non-shag. Carpeting prohibited in food preparation areas.
- 4. Screens during fly season.
- 5. Doors to outside are self-closing and swing toward the exit.
- 6. Rodent-proof building, no harborage
- 7. Temperatures:
 - a. Care areas 65-70 degrees F.
 - b. Infant care - minimum 72 degrees F at floor level.
 - c. Thermometer available.
- 8. Lighting - 20 foot candle power minimum.
- 9. Electrical outlets capped.
- 10. Ventilation, well ventilated

TOILET AND LAVATORY

- 11. Toilet rooms:
 - a. Clean and in good repair.
 - b. Well lighted and ventilated.
 - c. Fully enclosed.
- 12. Doors directly from food service area; self-closing.
 - a. Convenient.
 - b. One stool per 15 children two years of age and over.
- 13. Of suitable height or steady platform/steps provided
- 14. Lavatories:
 - a. One sink per 15 children.
 - b. Sinks accessible to each toilet and diaper changing area.
 - c. Hot and cold water and soap available.
 - d. Water temperature between 100-120 degrees F.
 - e. Of suitable height or steady platform/steps provided.
- 15. Towels
 - a. Single service
 - b. Individual washcloths
 - c. Sanitary dispensing/disposal units convenient for children's use.
- 16. Children and adults wash hands after using restrooms.

WATER SUPPLY

- 17. Water supply source: City Water
 - a. Properly located, constructed and operated.
 - b. Quality meets State Standards
- 18. Running water under pressure.
- 19. Adequate hot water.
- 20. Drinking water dispensing:
 - a. Sanitary fountains with mouth guards/sufficient pressure.
 - b. Individual cups.
- 21. Sanitary dispensing and disposal units for paper cups.

PLUMBING

- 22. No cross-connections between drinking water, sewer, and cooling system.
- 23. Local plumbing codes followed.

SEWAGE AND GARBAGE

- 24. Sewage:
 - a. Municipal system.
 - b. Approved individual system.
- 25. Proper garbage storage and disposal.
- 26. Garbage containers, watertight, with tight fitting covers.
- 27. No burning of garbage.

STORAGE

- 28. Locked storage provided for:
 - a. drugs.
 - b. chemicals/poisons.
- 29. Covered, waterproof containers for wet, soiled clothing.
- 30. Adequate storage for personal items of children and staff.
- 31. Toothbrushes distinctly marked for individual use.

NAPPING/SLEEPING ARRANGEMENTS

- 32. Individual cribs, cots, mats and covers.
- 33. Waterproof mattresses for evening care only.
- 34. Mats:
 - a. Waterproof.
 - b. At least one inch thick
 - c. At least 45 inches long.
- 35. Three feet of space between cribs, cots, or mats.
- 36. Disinfection of cots, cribs, and mats:
 - a. Daily if used by different children.
 - b. Weekly if individual use.
- 37. No stacked cribs in centers initially licensed after January 1, 1983.

GROUNDS

- 38. Outdoor play area:
 - 1. Fenced - for 6 weeks to Kindergarten
 - 2. Three feet minimum height
 - 3. Safe edges
- 39. Sufficient construction
- 40. Accommodates 25% of licensed capacity.
- 41. Provides a minimum of 50 square feet per child
- 42. Grounds neat, clean, hazard and rodent free, properly drained.

FOOD SERVICE

- 43. Floors, walls and ceilings:
 - a. Smooth, durable, nonabsorbent and in good repair.
 - b. Easily cleanable.
 - c. Light color, non-lead paint (only where food is stored or prepared).
- 44. Food contact surfaces:
 - a. Smooth
 - b. Easily cleanable
 - c. Free of seams, cracks, chips, crevices.
- 45. Light fixtures shielded
- 46. Air ducts and ventilation hoods properly constructed and clean.
- 47. Separate sink available for handwashing.
- 48. Utensils air dried and stored inverted whenever possible.
- 49. Adequate size drain boards, properly located.
- 50. Manual dishwashing:
 - a. Three compartment sink used for washing, rinsing, sanitizing.
 - b. Sink compartment of adequate size, supplied with hot/cold water.
 - c. Sanitizing done by one-half minute immersion in 179 degrees F water or one minute immersion in 50 ppm chlorine solution for least 75 degrees F.
- 51. Mechanical Dishwashing:
 - a. Machine must be clean, properly installed and in good repair.
 - b. Proper water temperature and pressure must be maintained.
- 52. Sanitizing solution of 50 ppm chlorine available for storing/rinsing cloths/sponges.
- 53. Foods properly washed, thawed, and cooked.
- 54. Foods stored at least six inches above floor in properly marked containers.
- 55. Refrigerator at 41° or less and has a thermometer.
- 56. TRAINING
 - 57. Staff training requirements met and documented. Yes No

Remarks And Recommendations

Center is in great condition & very well run. Each room was well equipped.

Approved Disapproved Pending Reinspection, correct by _____ (Date)

Manager's Signature [Signature] Date 7/11/83
 Environmental Health Specialist [Signature] 402-441-8024