

# Facility Safety Inspection

## Fire & Life Safety / Environmental Health

### Before & After School Center - School Location

### Compliance Plan

Provider's Name: **DISCOVER THE VALLEY-  
VALLEY VIEW**

City: **Rapid City**

Provider Number: **016597889**

Inspector: **Robert Weig**

Date of Inspection: **10/29/2019**

Time of Inspection: **3:23 PM**

The items listed below are those that the provider was not in compliance with at the time of the inspection.

#### C. FOOD SERVICE

28. Is there a designated food preparation area? 67:42:11:16 NOTE: This cannot be a bathroom, utility or mechanical room.

<p>Corrections To Be Made:</p> <p><b>The Program did not have access to the kitchen at the time of inspection. The program needs to have access to the kitchen for food prep. Correction: The program has ensured with the school that they have kitchen access.</b></p>	<p>Agency Action:</p> <p><b>Compliance Plan</b></p> <table style="width: 100%;"> <tr> <td style="width: 50%;">Suggested Completion Date:</td> <td style="width: 50%;">Actual Completion Date:</td> </tr> <tr> <td style="text-align: center;"><b>11/10/2019</b></td> <td style="text-align: center;"><b>11/04/2019</b></td> </tr> </table> <p>Status: <b>Corrected</b></p>	Suggested Completion Date:	Actual Completion Date:	<b>11/10/2019</b>	<b>11/04/2019</b>
Suggested Completion Date:	Actual Completion Date:				
<b>11/10/2019</b>	<b>11/04/2019</b>				

29. Does food preparation area have a sink, with running water? 67:42:11:33 NOTE: A bathroom sink cannot be used for this purpose.

<p>Corrections To Be Made:</p> <p><b>The Program did not have access to the kitchen at the time of inspection. The program needs to have access to the kitchen for food prep. Correction: The program has ensured with the school that they have kitchen access.</b></p>	<p>Agency Action:</p> <p><b>Compliance Plan</b></p> <table style="width: 100%;"> <tr> <td style="width: 50%;">Suggested Completion Date:</td> <td style="width: 50%;">Actual Completion Date:</td> </tr> <tr> <td style="text-align: center;"><b>11/10/2019</b></td> <td style="text-align: center;"><b>11/04/2019</b></td> </tr> </table> <p>Status: <b>Corrected</b></p>	Suggested Completion Date:	Actual Completion Date:	<b>11/10/2019</b>	<b>11/04/2019</b>
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<b>11/10/2019</b>	<b>11/04/2019</b>				

42. Are dining tables sanitized before and after the next meal or snack with a solution of one ounce household bleach to two gallons of water or an approved sanitizer solution? 67:42:11:07 NOTE: Bleach solution strength is diluted as it sits, so new solution should be prepared daily.\ul

Corrections To Be Made:	Agency Action:	
<b>The program was using sanitizing wipes and needs to use a bleach water solution. Correction: the Program uses a bleach water solution.</b>	<b>Compliance Plan</b>	
	Suggested Completion Date:	Actual Completion Date:
	<b>11/10/2019</b>	<b>11/04/2019</b>
	Status: <b>Corrected</b>	

**AMANDA CRUSE**  
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 Provider Signature

**10/29/2019**  
 \_\_\_\_\_  
 Date

**Robert Weig**  
 \_\_\_\_\_  
 Inspector Signature

**10/29/2019**  
 \_\_\_\_\_  
 Date