

# Facility Safety Inspection Fire & Life Safety / Environmental Health Licensed Day Care Programs Compliance Plan

Provider's Name: **Campus Learning Center for Children**

City: **Sioux Falls**

Provider Number: **018026052**

Inspector: **Ron Werner**

Date of Inspection: **06/28/2018**

Time of Inspection: **11:02 AM**

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

## B. ENVIRONMENTAL HEALTH

31. Is the diaper table sanitized after each use with an approved sanitizer (1600 PPM)? 67:42:11:06.01

<p>Corrections To Be Made:</p> <p><b>The diaper table sanitizer was not mixed properly in the toddler room.</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>06/28/2018</b></td> <td style="text-align: center;"><b>06/29/2018</b></td> </tr> </table> <p>Status: <b>Corrected</b></p>	Suggested Completion Date:	Actual Completion Date:	<b>06/28/2018</b>	<b>06/29/2018</b>
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<b>06/28/2018</b>	<b>06/29/2018</b>				

## C. FOOD SERVICE

72. If meals are catered by an outside, approved food management business, does the day care have a copy of a current Dept. of Health license for that food management business? 67:42:10:13 **NOTE:** Once meals are delivered, it is the licensed facility's responsibility to have the equipment and knowledge to properly store, heat, & serve the meals according to the food handling practices identified in this section.

<p>Corrections To Be Made:</p> <p><b>A current copy of the Department of Health license for the food management business that caters program meals must be kept on file.</b></p>	<p>Agency Action:</p> <p><b>Compliance Plan</b></p> <table border="0"> <tr> <td>Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td><b>07/28/2018</b></td> <td><b>07/03/2018</b></td> </tr> </table> <p>Status: <b>Corrected</b></p>	Suggested Completion Date:	Actual Completion Date:	<b>07/28/2018</b>	<b>07/03/2018</b>
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79. Are food containers properly stored, such as a minimum of six inches above the floor in a manner that protects from contamination and permits easy cleaning of the area, not stored under exposed or unprotected sewer or water lines, except for automatic fire system sprinkler heads, and are not in toilet rooms or vestibules? 67:42:11:18

<p>Corrections To Be Made:</p> <p><b>Chemicals are stored above food in the storage closet. Chemicals must be stored in a manner that protects the food from contamination.</b></p>	<p>Agency Action:</p> <p><b>Compliance Plan</b></p> <table border="0"> <tr> <td>Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td><b>06/29/2018</b></td> <td><b>07/03/2018</b></td> </tr> </table> <p>Status: <b>Corrected</b></p>	Suggested Completion Date:	Actual Completion Date:	<b>06/29/2018</b>	<b>07/03/2018</b>
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**Janet Slichter**  
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 Provider Signature

**06/28/2018**  
 \_\_\_\_\_  
 Date

**Ron Werner**  
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 Inspector Signature

**06/28/2018**  
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 Date