

# 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: **Dwight Johnson**

Date of Inspection: **02/25/2020**

Time of Inspection: **7:30 AM**

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

## B. ENVIRONMENTAL HEALTH

41. Is each bathroom provided with natural or mechanical ventilation? 67:42:11:06

<p>Corrections To Be Made:</p> <p><b>Both boys and girls main hallway bathrooms do not have operating exhaust fans.</b></p> <p><b>The restrooms must have natural or mechanical ventilation.</b></p> <p><b>Correction: The exhaust fans in the restrooms have been fixed and are now operational.</b></p>	<p>Agency Action:</p> <p><b>Compliance Plan</b></p> <table border="0"> <tr> <td style="padding-right: 20px;">Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td style="padding-right: 20px;"><b>03/25/2020</b></td> <td><b>03/19/2020</b></td> </tr> </table> <p>Status: <b>Corrected</b></p>	Suggested Completion Date:	Actual Completion Date:	<b>03/25/2020</b>	<b>03/19/2020</b>
Suggested Completion Date:	Actual Completion Date:				
<b>03/25/2020</b>	<b>03/19/2020</b>				

57. Are dining tables sanitized before & after each meal with a solution of one ounce household bleach to two gallons of water? 67:42:11:07

<p>Corrections To Be Made:</p> <p><b>The bleach solution used to sanitize the dining tables was not mixed properly.</b></p> <p><b>The dining tables must be sanitized with a solution of one ounce bleach to two gallons of water.</b></p> <p><b>Correction: The staff member immediately mixed the bleach properly at the time of the inspection.</b></p>	<p>Agency Action:</p> <p><b>Compliance Plan</b></p> <table border="0"> <tr> <td style="padding-right: 20px;">Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td style="padding-right: 20px;"><b>02/25/2020</b></td> <td><b>02/25/2020</b></td> </tr> </table> <p>Status: <b>Corrected Immediately</b></p>	Suggested Completion Date:	Actual Completion Date:	<b>02/25/2020</b>	<b>02/25/2020</b>
Suggested Completion Date:	Actual Completion Date:				
<b>02/25/2020</b>	<b>02/25/2020</b>				

## C. FOOD SERVICE

76. Is food free from spoilage or contamination and safe for human consumption? 67:42:11:16

Corrections To Be Made:	Agency Action:	
<b>The refrigerator temperature in the northwest classroom refrigerator measured at 43 degrees.</b>	<b>Compliance Plan</b>	
<b>The refrigerator temperature must be maintained 41 degrees or lower and food served to children must be safe for human consumption.</b>	Suggested Completion Date:	Actual Completion Date:
<b>Correction: The refrigerator temperature was lowered and measured at 41 degrees or lower. The program will monitor the refrigerator temperature to ensure it continues to be maintained 41 degrees or lower.</b>	<b>02/28/2020</b>	<b>03/19/2020</b>
	Status: <b>Corrected</b>	

**Judy Knadel**

Provider Signature

**02/25/2020**

Date

**Dwight Johnson**

Inspector Signature

**02/25/2020**

Date