

N.C. Department of Health and Human Services
 Division of Public Health
 Environmental Health Section
Sanitation Standards Evaluation
Form for Child Care Centers

Demerits: _____ Health Department _____
Date of Insp/Chg _____ **Current Facility ID:** _____
Status Code: _____ **Old Facility ID:** _____

Classification: Superior Approved Provisional Disapproved

Water Supply: Community Non-Transient Non-Community **Water sample taken today?** YES NO
 Transient Non-Community Non-Public Water Supply Inspection Name Change
 Visit Verification of Closure
 Status Change

Wastewater System: Community On-Site Systems

Licensing ID No: _____ Maximum Capacity: _____
 Name of Facility: _____ Operator: _____
 Street Address: _____ State: _____ Zip: _____

HANDWASHING: .2803, .2836	Demerits		
1. Handwashing when required	5	30. Non-hazardous products properly stored	3
2. Proper handwashing procedure	5	31. Facilities provided for proper storage; used and kept clean	2
FOOD: .2804, .2806, .2807, .2808, .2836		BEDS, COTS, MATS AND LINENS: .2821, .2836	
*3. From approved sources, no spoilage, no adulteration	6	32. Individual linen provided; adequate beds, cots, or mats provided, in good repair, properly stored, labeled, spaced during use	3
*4. Potentially hazardous foods meet storage and holding temperatures; bottles, lunches refrigerated at 45° F or below	6	33. Linen, bedding, wash cloths, bibs, burping cloths laundered, and in good repair	3
5. Food properly stored, thawed, prepared, cooked, cooled, handled, served, transported, packaged and identified; only supervised children in kitchen	5	TOYS, EQUIPMENT, FURNITURE: .2822, .2836	
6. Not re-served	3	34. Clean and in good repair; water play centers cleaned, sanitized and maintained	4
7. Thermometers provided, accurate	2	35. Mouth-contact surfaces cleaned and sanitized in rooms where children who are not toilet trained are cared for	4
FOOD SERVICE EQUIPMENT & UTENSILS: .2809, .2810, .2812, .2814		PERSONNEL: .2808, .2823	
*8. Meets specifications for refrigeration, sinks, lavatories and dishwashing equipment	6	36. Approved hygienic practices, clean clothes, hair restraints where required; no evidence of tobacco use where prohibited	2
9. Meets specifications for other equipment and utensils, approved material and construction	4	FLOORS, WALLS & CEILINGS: .2824, .2825, .2832, .2836	
10. Food contact surfaces properly washed, rinsed, sanitized and air dried; single-service articles not re-used	5	37. Easily cleanable, clean, and in good repair; carpets vacuumed as required and extraction cleaned; date cleaned _____	4
11. Approved sanitizer provided; test kit available	2	LIGHTING AND THERMAL ENVIRONMENT: .2826	
12. Equipment, non-food contact surfaces clean; in good repair	4	38. Room temperature between 65° F and 85° F	3
13. Proper storage and handling of clean equipment, utensils and single-service articles	3	39. Equipment clean and in good repair; maintained as required	2
WATER SUPPLY & DRINKING WATER FACILITIES: .2815, .2836		COMMUNICABLE DISEASE CONTROL: .2827, .2836	
*14. Water supply meets 15A NCAC 18A .1700 and 15A NCAC 18C if applicable; documentation provided	6	*40. Persons with a communicable disease or condition excluded in accordance with 10A NCAC 41A .0200	6
*15. Hot water supplied and maintained in the kitchen	6	41. Persons caring for sick or mildly ill children excluded from situations in which disease transmission likely to occur	4
16. Hot water supplied and tempered water maintained as required in all other areas	4	42. Designated area for sick children; maintained as required	2
*17. Hot water in excess of 120°F not allowed in areas accessible to children	6	WASTEWATER: .2829	
18. Backflow prevention provided, no cross connections	3	*43. Approved wastewater disposal in accordance with 15A NCAC 18A .1900	6
19. Approved drinking fountains, pressure regulated, clean	2	SOLID WASTE: .2830, .2836	
LEAD POISONING HAZARDS: .2816		44. Solid waste properly handled; containers and cleaning equipment kept clean; can cleaning facilities adequate	2
*20. No identified lead poisoning hazards in accordance with NCGS 130A-131.7(7)	6	ANIMAL & VERMIN CONTROL, OUTDOOR LEARNING ENVIRONMENT & PREMISES: .2831, .2832	
TOILET AND LAVATORY FACILITIES: .2817, .2818, .2836		*45. Pesticides properly used; no new CCA pressure-treated wood	6
21. Properly sized, located, accessible, and in good repair; sinks, toilets and potty chairs cleaned and disinfected	4	46. CCA pressure-treated wood sealed; date sealed _____; soil covered or inaccessible	2
22. Soap, approved hand drying devices, toilet tissue available	3	47. No animals in food preparation areas and no unrestrained animals except as allowed; no prohibited animals; required veterinary records available and current	3
23. Approved storage in toilet rooms, lavatories free of storage; hand wash signs posted	2	48. Effective control of rodents, insects, and other vermin; premises free of vermin harborage and breeding areas	3
DIAPER CHANGING FACILITIES: .2817, .2818, .2819; .2820, .2836		49. Premises clean and drained; equipment in good repair; sandboxes properly constructed and clean; adherence to air quality forecast outdoor activity restrictions when applicable	2
*24. Approved facilities as needed	6	SWIMMING & WADING POOLS: .2833	
*25. Diapering surfaces cleaned and disinfected after each use	6	*50. Designed, constructed, operated and maintained in accordance with 15A NCAC 18A .2500	6
26. Approved cleaning and disinfecting solutions provided; test kit available when required	2		
27. Free of storage and in good repair; cleaning and disinfecting solutions labeled; approved diapering methods used; diaper changing and handwash signs posted	4		
STORAGE: .2820			
*28. Medications properly stored	6		
*29. Hazardous products properly stored and locked	6		

* Indicates critical item (6-demerits).

Comment Sheet Attached YES NO

Signed: _____
 Environmental Health Specialist

Purpose: This form is used to implement G.S. 110-93 requiring child care centers to submit evidence of meeting sanitation standards in G.S. 110-91. **Preparation:** An original and two copies of this form shall be completed by local Environmental Health Specialists during each inspection. The original is sent to the Division of Child Development, N.C. Department of Health and Human Services, one copy is given to the child care operator; and the other copy is kept by the local health department. **Classification:** Superior – 0-15 demerits, no 6-point demerit; Approved – 16-30 demerits, no 6-point demerit; Provisional – 31-45 demerits, or any 6-point demerit; Disapproved – 46 or more demerits, or failure to improve Provisional classification. **Disposition:** This form may be destroyed in accordance with Standard-8.B.6., Inspection Records, of the Records Retention and Disposition Schedule for County/District Health Departments which is published by the N.C. Division of Archives and History. Additional forms may be ordered from: Environmental Health Section, 1632 Mail Service Center, Raleigh, NC 27699-1632 (Courier 52-01-00).