

**Inspection of
 Residential Care Facility**
 (For facilities, as defined, with
 not more than 12 residents)

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

Water Supply: <input type="checkbox"/> Community <input type="checkbox"/> Non-Transient Non-Community	Water sample taken today? <input type="checkbox"/> Yes <input type="checkbox"/> No
<input type="checkbox"/> Transient Non-Community <input type="checkbox"/> Non-Public Water Supply	<input type="checkbox"/> Inspection <input type="checkbox"/> Name Change
Wastewater System: <input type="checkbox"/> Community <input type="checkbox"/> On-Site System	<input type="checkbox"/> Re-Inspection <input type="checkbox"/> Verification of Closure
	<input type="checkbox"/> Visit <input type="checkbox"/> Status Change

Name of Establishment: _____ **Permittee:** _____
Location Address: _____ **Number of Residents:** _____
 _____ **Mailing Addr.:** _____
City: _____ **State:** NC **Zip:** _____ **City:** _____ **State:** _____ **Zip:** _____

Classification:
 Approved (20 or less demerits, and no 6-point demerits) Disapproved (More than 40 demerits or failure to improve provisional classification)
 Provisional (More than 20, but 40 or less demerits, or a 6-point demerit)

	Demerits	COMMENTS
1. WATER SUPPLY: Public supply; private supply approved 6 (.1611)	_____	_____
2. LIQUID WASTES: Sewage and other liquid wastes disposed of by approved method 6 (.1613)	_____	_____
3. FOOD SUPPLIES AND PROTECTION: Supplies: All food clean, wholesome, no spoilage 6 (.1619) Protection: Adequate during storage, preparation and serving, potentially hazardous food 45°F or below, or 140°F or above 5; all refrigerators with thermometers 2; pork, ground beef products, poultry and stuffings, etc., thoroughly cooked; meat and poultry salad, potato salad, etc., handled as required, no re-serving of portions once served to an individual 4; food containers stored above floor and protected from contamination 2; pets and other animals not allowed where food is prepared or stored, nor in serving area (unless caged or otherwise restricted) 4 (.1620)	_____	_____
4. FOOD SERVICE UTENSILS AND EQUIPMENT: Food service utensils and equipment in good repair and kept clean 4; eating and drinking utensils clean to sight and touch, cleaned after each use; approved facilities 4; clean utensils properly stored 2; substances containing poisonous material not used for cleaning or polishing eating or cooking utensils 6 ; disposable items properly stored and handled, used only once 2 (.1618)	_____	_____
5. FOOD SERVICE PERSONS: Clean clothes, hands, and work habits 4 (.1621)	_____	_____
6. DRINKING WATER FACILITIES: ICE HANDLING: Common drinking cups not used 4; ice, if provided, handled and dispensed in a sanitary manner 2 (.1612)	_____	_____
7. HOT AND COLD WATER: Adequate hot and cold water piped to points of use 4 (.1611)	_____	_____
8. TOILET: HANDWASHING: LAUNDRY AND BATHING FACILITIES: Toilet, lavatory and bathing facilities adequate 4; fixtures in good repair and kept clean 2; soap and towels provided 2 (.1610).....	_____	_____
9. BEDS: LINEN: FURNITURE: All furniture, mattresses, linen, drapes, blinds and similar items in good repair and clean 2; bed linen changed as required 2; clean and soiled linens properly stored and handled 2 (.1617)	_____	_____
10. STORAGE: MISCELLANEOUS: Rooms or areas provided for storage of clothes, personal effects, luggage, supplies and equipment kept clean 2; medications, cleaning supplies, pesticides and other hazardous products properly stored as required 4 (.1616)	_____	_____
11. FLOORS: In good repair 1; kept clean 2 (.1607)	_____	_____
12. WALLS AND CEILINGS: In good repair 1; kept clean 2 (.1608).....	_____	_____
13. LIGHTING AND VENTILATION: Windows and fixtures in good repair 1; kept clean 2 (.1609)	_____	_____
14. VERMIN CONTROL: PREMISES: Outside openings effectively screened or otherwise protected against entrance of flying insects, and flying insects absent 4; effective control of rodents and other vermin 4; approved pesticides properly used 4; premises neat, clean, drained and free of litter and vermin harborages and breeding areas 2 (.1615)	_____	_____
15. SOLID WASTES: Garbage in standard containers, properly covered and stored, approved disposal 4; containers, storage area kept clean 2; dry rubbish in suitable receptacles, approved storage and disposal 2 (.1614)	_____	_____

Rept Received by: _____ **TOTAL DEMERIT SCORE** _____
Inspection by: _____ **EHS I.D.#** _____ **Comment Sheet Attached** Yes No

Purpose: General Statute 130A-235 requires the Commission for Public Health to adopt rules governing the sanitation of institutions. 15A NCAC 18A .1605 specifies the contents of an inspection form to record the results of inspections made of residential care facilities. This form is to be used in making inspections of residential care facilities. **Preparation:** Local environmental health specialists shall complete the form every time they conduct an inspection. Prepare an original and three copies for: **1.** Original to the person in charge. **2.** One copy for the supervising agency (or more as requested). **3.** Copy for the local health department. **Disposition:** Please refer to Records Retention and Disposition Schedule 8.B.6., for County/District Health Departments which is published by the North Carolina Division of Archives & History. **Additional forms may be ordered from:** Environmental Health Section, 1632 Mail Service Center, Raleigh, NC 27699-1632, (Courier 52-01-00)