

# INSPECTION OF ADULT DAY SERVICE FACILITY

Score: \_\_\_\_\_  
Date of Insp/Chg \_\_\_\_\_  
Status Code: \_\_\_\_\_

Health Department \_\_\_\_\_  
Current ID Number \_\_\_\_\_  
Old ID Number \_\_\_\_\_

Classification:  Superior  Approved  Provisional  Disapproved

<b>Water Supply:</b> <input type="checkbox"/> 1 Community <input type="checkbox"/> 2 Transient Non-Community <input type="checkbox"/> 3 Non-Transient Non-Community <input type="checkbox"/> 4 Non-Public Water Supply	<b>Water sample taken today?</b> <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> 1 Inspection <input type="checkbox"/> Name Change <input type="checkbox"/> 2 Re-Inspection <input type="checkbox"/> Verification of Closure
<b>Wastewater System:</b> <input type="checkbox"/> 1 Community <input type="checkbox"/> 2 On-Site System	

Health Department: \_\_\_\_\_ Facility ID No.: \_\_\_\_\_ Maximum Capacity: \_\_\_\_\_  
Name of Facility: \_\_\_\_\_ Operator: \_\_\_\_\_  
Address (City, Zip Code): \_\_\_\_\_

- FOOD: (.3304, .3305, .3306, .3307, .3308, .3310)** **Demerits**
- \*1. From approved sources, free from spoilage and adulteration ..... 6 \_\_\_\_\_
  - 2. Potentially hazardous food temperatures ..... 5 \_\_\_\_\_
  - 3. Properly prepared, handled, packaged, and identified ..... 4 \_\_\_\_\_
  - 4. Not re-served ..... 4 \_\_\_\_\_
  - 5. Protected at all times according to these rules ..... 4 \_\_\_\_\_
  - 6. Refrigerators with thermometers, product thermometers provided ..... 3 \_\_\_\_\_

- FOOD SERVICE EQUIPMENT AND UTENSILS: (.3304, .3306, .3307, .3309, .3310, .3311, .3312, .3313, .3314, .3316)**
- \*7. Meets specifications for refrigeration, sinks, and dishwashing equipment according to type of service ..... 6 \_\_\_\_\_
  - 8. Meets requirements for handwash lavatories ..... 5 \_\_\_\_\_
  - 9. Meets specifications for other equipment and utensils, approved material and construction, in good repair ..... 4 \_\_\_\_\_
  - \*10. Food contact surfaces, including multi-use utensils, properly washed, rinsed and sanitized ..... 6 \_\_\_\_\_
  - \*11. Single-service articles not reused ..... 6 \_\_\_\_\_
  - 12. Single-use articles not reused ..... 2 \_\_\_\_\_
  - 13. Non-food contact surfaces clean ..... 4 \_\_\_\_\_
  - 14. Equipment and utensils, including single-service articles, protected from contamination ..... 4 \_\_\_\_\_
  - 15. Approved testing equipment for sanitizers, sanitizing solution provided ..... 3 \_\_\_\_\_

- WATERSUPPLY: DRINKING WATER FACILITIES: (.3315, .3316)**
- \*16. Supply meets 15A NCAC 18A .1700 or 15A NCAC 18C ..... 6 \_\_\_\_\_
  - \*17. Hot water supplied and maintained in accordance with this section. .... 6 \_\_\_\_\_
  - 18. No cross connections, backflow prevention devices provided ..... 4 \_\_\_\_\_
  - 19. Drinking fountains or drinking utensils of approved type, regulated, clean ..... 4 \_\_\_\_\_

- TOILET AND LAVATORY FACILITIES: (.3310, .3317, .3318, .3319)**
- 20. Toilets and lavatories provided, properly located ..... 5 \_\_\_\_\_
  - 21. Fixtures properly sized, cleaned, sanitized, cleaning and sanitizing solutions provided, labeled ..... 4 \_\_\_\_\_
  - 22. Potty chairs, bedpans, urinals properly located, cleaned and disinfected ..... 4 \_\_\_\_\_
  - 23. Soap, disposable towels or approved hand-drying device; lavatories free of storage ..... 4 \_\_\_\_\_
  - 24. Approved clothing changing facilities ..... 4 \_\_\_\_\_
  - 25. Clothing change and bathing surfaces cleaned and sanitized after each use; cleaning and sanitizing solutions provided.. 4 \_\_\_\_\_
  - 26. Approved clothing changing methods by caregivers ..... 5 \_\_\_\_\_
  - 27. Test kits provided; sanitizer labeled ..... 3 \_\_\_\_\_
  - 28. Clothing changing surfaces clean and free of storage ..... 2 \_\_\_\_\_
  - 29. Handwashing signs posted ..... 2 \_\_\_\_\_

\*Indicates critical item (6-point demerit).

- STORAGE: (.3317, .3320)** **Demerits**
- \*30. Medications and hazardous products properly stored and locked ..... 6 \_\_\_\_\_
  - 31. Facilities provided for proper storage, kept clean ..... 3 \_\_\_\_\_

- BEDS, LINENS, FURNITURE AND EQUIPMENT: (.3321, .3322)**
- 32. Beds, chairs, cots, or mats clean and in good repair, stored properly ..... 5 \_\_\_\_\_
  - 33. Mattress covers, individual linen provided ..... 5 \_\_\_\_\_
  - 34. Linen clean, in good repair; properly handled and stored .... 4 \_\_\_\_\_
  - 35. Other furniture and equipment easily cleanable, good repair clean ..... 4 \_\_\_\_\_

- PERSONNEL: (.3323)**
- 36. Approved hygienic practices, clean clothes, hair restraints where required ..... 3 \_\_\_\_\_
  - 37. Tobacco not used in food prep areas or areas occupied by non-smokers ..... 5 \_\_\_\_\_
  - \*38. Persons with communicable disease or a communicable condition excluded from situations in which transmission can reasonable be expected to occur, in accordance with 15A NCAC 19A.0200 ..... 6 \_\_\_\_\_
  - \*39. Wounds or lesions properly bandaged ..... 6 \_\_\_\_\_

- FLOORS, WALLS & CEILINGS: (.3324, .3325)**
- 40. Easily cleanable, durable, good repair, clean ..... 4 \_\_\_\_\_

- LIGHTING AND THERMAL ENVIRONMENT: (.3326)**
- 41. Maintained as required ..... 4 \_\_\_\_\_
  - 42. Equipment clean and in good repair ..... 2 \_\_\_\_\_

- COMMUNICABLE DISEASE CONTROL: (.3327)**
- 43. Designated area for sick participants ..... 5 \_\_\_\_\_
  - 44. Treatment room provided for day health facilities ..... 5 \_\_\_\_\_

- HANDWASHING: (.3308, .3319, .3328)**
- 45. Proper handwashing ..... 5 \_\_\_\_\_

- WASTEWATER: (.3329)**
- \*46. Wastewater disposed of by approved methods ..... 6 \_\_\_\_\_

- SOLID WASTES: (.3330)**
- 47. Solid waste properly handled ..... 2 \_\_\_\_\_
  - 48. Can cleaning facilities adequate and containers kept clean.. 2 \_\_\_\_\_

- ANIMAL & VERMIN CONTROL: PREMISES; OUTDOOR ACTIVITY AREA: (.3331, .3332)**
- \*49. Approved pesticides, properly used ..... 6 \_\_\_\_\_
  - 50. Effective control of rodents, insects, and other vermin ..... 4 \_\_\_\_\_
  - 51. No animals in food prep areas and no unrestrained animals except as noted ..... 4 \_\_\_\_\_
  - 52. Premises clean, drained, and free of hazards, vermin harborages and breeding areas ..... 4 \_\_\_\_\_

- SWIMMING & WADING POOLS: (.3833)**
- \*53. Designed, constructed, operated and maintained in accordance with 15A NCAC 18A .2500 ..... 6 \_\_\_\_\_

Signed \_\_\_\_\_ AGENT