




**Child Care Sanitation
School Based Centers**

Carissa Moore, REHS
carissa.moore@dhhs.nc.gov


Children's Environmental Health Branch




**Child Care Sanitation
School Based**

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The administration of NC's More at Four Pre-Kindergarten program was transferred from the Dept. of Public Instruction to the NCDHHS - Division of Child Development and Early Education (DCDEE).






School-Based Centers

- Which classrooms require a CCC Sanitation Inspection?



- All preschool education programs and school aged programs that are licensed by DCDEE



School-Based Centers

- Inspection Protocol
 - Unique Areas of Concern
 - Lead
 - Restrooms
 - Flow of children in the facility
 - Hot water concerns
 - Bulk Food Storage in classroom
 - Privacy issues with special needs children



School Based Centers

- Inspection Protocol
 - Designated floor plan diagram
 - Initial Site Visit
 - Lead Hazards?
 - Accessible areas -vs- inspected areas



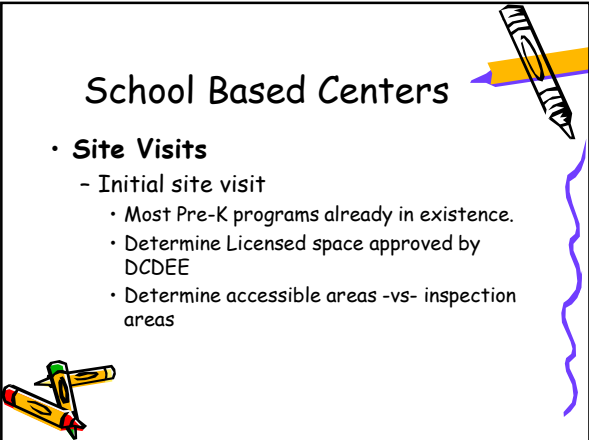
School Based Centers

- Designated Floor Plan Diagram
 - Designated areas on the floor plan diagram indicate what areas are to be inspected for sanitation purposes.
 - Floor plans can either be:
 - DCDEE developed form
 - On a diagram drawn by the CC provider. - **Must have written name and signature or initials of licensing consultant**
 - Copy of plan to be kept at local Health Department



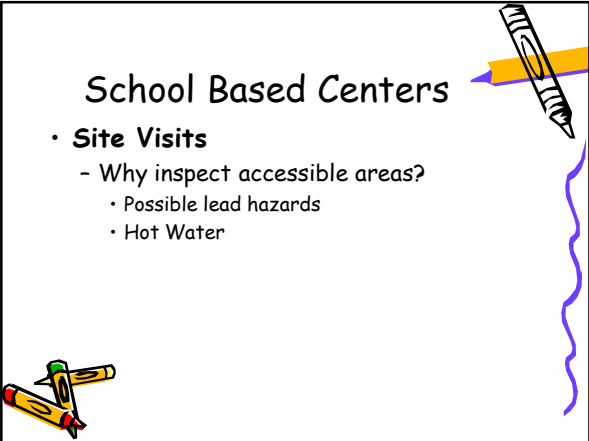
School Based Centers

- **Site Visits**
 - Initial site visit
 - Most Pre-K programs already in existence.
 - Determine Licensed space approved by DCDEE
 - Determine accessible areas -vs- inspection areas



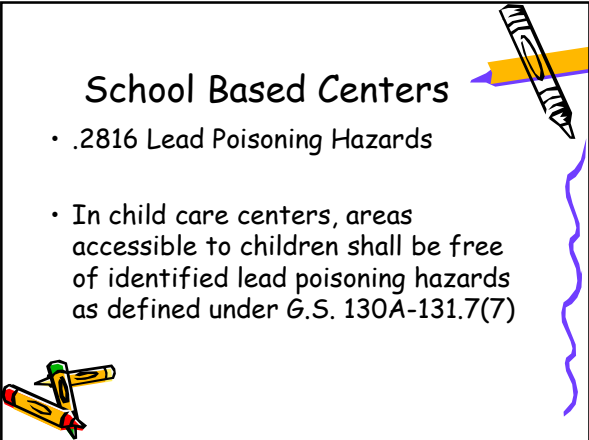
School Based Centers

- **Site Visits**
 - Why inspect accessible areas?
 - Possible lead hazards
 - Hot Water



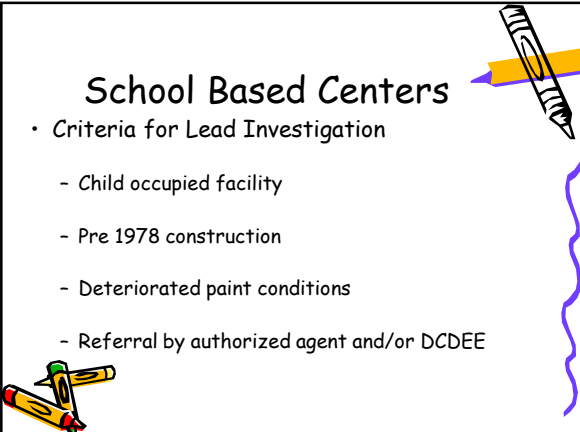
School Based Centers

- .2816 Lead Poisoning Hazards
 - In child care centers, areas accessible to children shall be free of identified lead poisoning hazards as defined under G.S. 130A-131.7(7)



School Based Centers

- Criteria for Lead Investigation
 - Child occupied facility
 - Pre 1978 construction
 - Deteriorated paint conditions
 - Referral by authorized agent and/or DCDEE

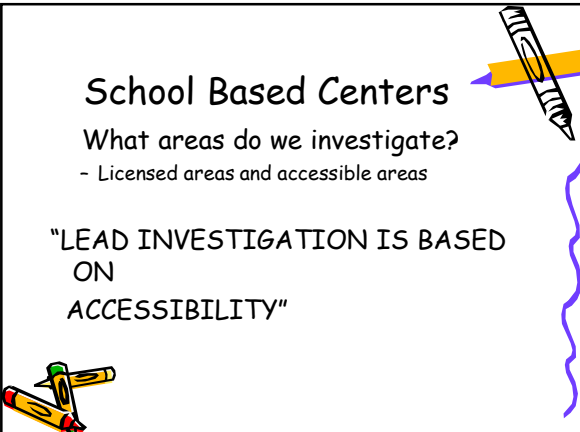


School Based Centers

What areas do we investigate?

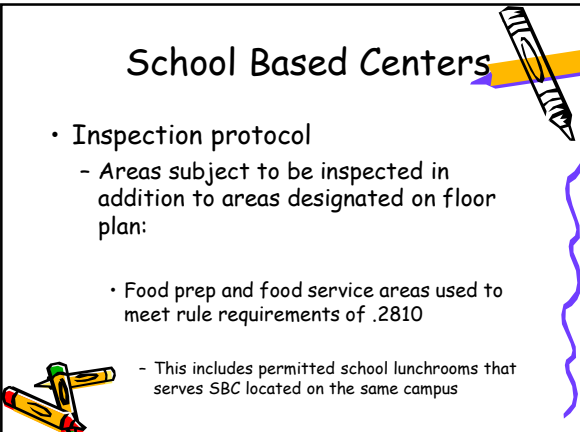
- Licensed areas and accessible areas

"LEAD INVESTIGATION IS BASED ON ACCESSIBILITY"



School Based Centers

- Inspection protocol
 - Areas subject to be inspected in addition to areas designated on floor plan:
 - Food prep and food service areas used to meet rule requirements of .2810
 - This includes permitted school lunchrooms that serves SBC located on the same campus



School Based Centers

- Areas subject to be inspected in addition to areas designated on the floor plan diagram:
 - Areas used for CCC storage space
 - Non-community water supply well serving the center
 - On-site wastewater treatment systems
 - Outdoor learning environments and premises
 - Solid waste storage areas and can cleaning facilities



School Based Centers

- Areas to be inspected in addition to areas designated on the floor plan diagram cont.
 - Swimming and wading pools
 - Areas with potential or identified lead poisoning hazards
 - Areas in use by the CCC at the time of inspection
 - Routes (e.g., hallways) used to access areas on the floor plan diagram "Flow of kids in the facility"



School Based Centers

- Inspection protocol
 - *If dangerous conditions are observed in any area, including areas not subject to inspection, the dangerous conditions should be documented on the comment addendum form and DCDEE should be immediately notified by verbal contact.*



School Based Centers

Water Supply (.2815e)

- Water in areas accessible to children
80 ° -110°F
- Burn hazard (accessible to children) excess
of 120°F



School Based Centers

- FOOD CONCERNS
- Kitchen Requirements

Exception (.2810a)

Centers located in a school that receives all food supplies prepared and ready to serve from a food service establishment permitted by the local HD which is located at the same school campus and provides food during all hours of operation.



School Based Centers

- FOOD CONCERNS CONT.
- Food Prep Area (.2810f)
 - Easily Cleanable Countertop
 - Lavatory
 - Adequate refrigeration, when needed
- Food Storage - Bulk vs Individually Packaged



School-Based Centers

- Special Needs Children
 - Privacy Issues
 - Feeding Tubes (memo)

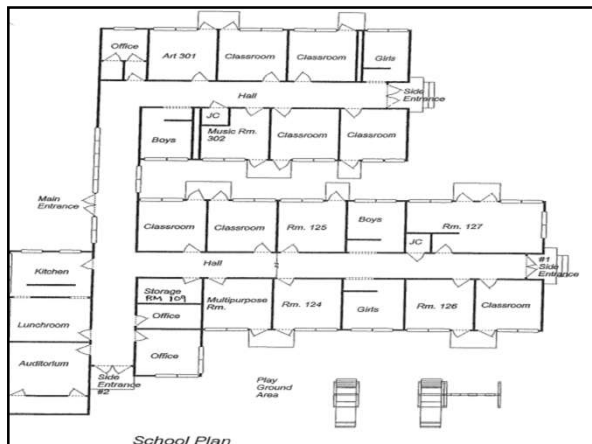


Exercise

Based on the provided information below, highlight the areas on the school plan that would be included during your sanitation inspection.

- Designated Floor plan includes
 - PK Rms 124,125,126,127
 - Restrooms located b/w classrooms
 - Cafeteria
- All visited 2-3 times per week by Pre-K and once a week by kindergarten classes:
 - Rooms 301(art)
 - Rooms 302 (music)
 - Auditorium
 - Multipurpose room
- During your inspection PK children are in Rm 301 art class.
- The janitor's closet (JC) near PK classroom 127 contains chemical storage and is unlocked during your inspection
- Rm 109 and multipurpose room is PK storage
- Entrance #1, #2 and the main entrance are utilized for pick-ups/drop-offs
- Play area is accessed through side entrance #2
- Based off the information provided, what is the minimum classification for this inspection?





**Child Care Sanitation
Inspection Area Policy
Memo 11/15/2005**

<https://ehs.ncpublichealth.com/hhccehb/cehu/lead/docs/ChildCareSanitationInspectionAreaPolicyMemo-11152005-withReference.pdf>

