

# Central Utah Public Health Department

## Commercial Daycare Inspection



Name of Facility: \_\_\_\_\_ Date: \_\_\_\_\_

Address: \_\_\_\_\_ Owner/Operator \_\_\_\_\_

An inspection conducted this day disclosed the following defects marked below, which must be corrected by the next routine inspection or as specified otherwise. Failure to comply may result in the immediate suspension of your permit or license. An opportunity for appeal will be provided upon written request if filed within the time specified in this notice.

*Working for Healthy Communities*

### A. Structure

#### 1. Indoor Space

- Adequate, proper ratio, clean
- Basements and upper floor when used meet fire and safety code
- Window area adequate, good repair
- Ventilation: adequate, rooms free of odors and condensate
- Heating: Provides temperature as specified in regulations
- Isolation facilities provided, clean and properly equipped
- Furnishings & equipment clean, in good repair

#### 2. Toilet & Lavatory Facilities

- Tempered hot and cold water to hand basins
- Clean, accessible, properly equipped, proper ratio, good repair

#### 3. Safety

- Premises neat, free of litter and debris
- Heating equipment properly installed, equipped with safety guards
- Building free of hazards, hand rails, capped outlets
- Exit lights, hallways unobstructed, grab-bars, guard rails and ramps

#### 4. Plumbing

- Meets Plumbing Code, no back siphonage, or cross-connections
- Good repair, properly maintained

#### 5. Lighting

- Adequate all areas
- Good repair, properly maintained

### B. Outside

- Space meets regulations
  - Building properly maintained
  - Yard Free of hazards, debris and refuse, fenced
- Garbage area
- Adequate containers, equipped with lids, or plastic bags used
  - Storage area clean, separate from play or patio areas

### C. Food Service

#### 1. Food Protection

- Protected from contamination
- Facilities for maintaining food hot or cold
- Frozen foods properly thawed and handled

- Food storage area clean, container off of floor
- Pesticides and toxic substances properly stored and used

#### 2. Health and Disease Control

- No infected wounds, boils, respiratory infections or other infectious disease
- Known cases of communicable disease reported

#### 3. Cleanliness

- Hands washed as necessary
- Clean outer garments, aprons, proper hair restraints used
- Good hygienic practices, Food Service Worker permits

#### 4. Design, Construction, and Installation

- Food contact surfaces cleanable, good repair
- Non-food contact surfaces cleanable, good repair
- Hoods properly designed, cleanable filters installed

#### 5. Equipment and Utensils Cleaning

- Food contact surfaces clean and sanitized
- Non-food contact surfaces clean and sanitized
- Facilities for washing and sanitizing equipment and utensils properly constructed, approved, adequate
- Cleaned and sanitized equipment and utensils, properly stored and handled, air dried
- Single service articles properly stored, dispensed and handled

### D. Vermin Control

- Presence of rodents
- Outer openings protected against flying insects, rodent-proofed
- Harborage and Feeding of vermin prevented

### E. Housekeeping and General Cleanliness

- No operations in living or sleeping quarters
- Soiled and clean linen properly stored and handled
- No live birds or animals on premises
- Floors Good repair, Clean
- Walls and Ceilings, Good repair, Clean
- Furnishings clean, Good repair

### F. Recommendation

- Approved
- Denied
- Conditional \_\_\_\_\_

\_\_\_\_\_  
Received By

\_\_\_\_\_  
Environmental Health Scientist