

HARNETT COUNTY NEW CHILD CARE CENTER PLAN REVIEW APPLICATION

The application will be reviewed using 15A NCAC 18A .2800 "Rules Governing the Sanitation of Child Care Facilities."

Plans must be submitted and approved prior to construction, Submit plans to the Harnett County Central Permitting Office located at 420 McKinney Pkwy., Lillington, NC 27546 or by mail at PO Box 65, Lillington, NC 27546. You may contact the Central Permitting Office at 910-893-7525, Ext. 2. If you have questions regarding this application, contact a Registered Environmental Health Specialists below at 910-893-7547.

- _____ Plans must include drawings showing placement of equipment in the facility, including storage, food service areas, diaper changing areas, can wash facilities, along with general plumbing, electrical, mechanical, and lighting plans. You must also submit equipment and finish schedules.

- _____ Each child care classroom should be identified by age group(s) that will be using the room.

- _____ Plans must have a proposed menu provided listing the foods to be served at the child care center

- _____ Plans must include a site plan locating exterior equipment such as dumpsters or compactors and indicating the proposed connections to approved sewer and water.

NAME OF CHILD CARE CENTER: _____

CHILD CARE CENTER'S ADDRESS: _____

PHONE: _____ FAX: _____

APPLICANT'S NAME: _____

MAILING ADDRESS: _____

PHONE: _____ EMAIL: _____

DIRECTOR: _____

NUMBER OF CHILDREN FOR WHICH FACILITY WILL BE LICENSED: _____

Main Food Service

Meals prepared on site or catered meals? (With catered meals you are still required to have the minimum requirements in the kitchen) _____

Where will the children eat meals? (Family style, tables in classrooms, dining area, etc...)

Will multi-use utensils, silverware, sippy cups, etc... be used or disposable utensils?

Can the kitchen door be locked? Is there a barrier to keep children out of the kitchen?

Please list all equipment to be used in the kitchen and include specification sheets: _____

Do you have a thermometer available to monitor food temperatures? _____ Do you have thermometers in the refrigerators? _____

Will leftovers be served? _____ Will meals be prepared 12 or more hours in advance? _____

Infant Food Service

Will bottles be stored, prepared, warmed, served, etc... in the infant room or in the kitchen?

Describe your procedures for handling breast milk: _____

Does the infant room have countertop space for warming bottles? _____

What method will be used to warm bottles? _____

Is there a refrigerator for bottle storage? _____ Is there a thermometer? _____

Is there a separate sink used exclusively for bottle/food preparation? _____

Diaper Changing

Are diaper changing stations in each age appropriate room? _____

Where will diaper changing supplies be kept? _____

Is there a dirty diaper receptacle with a lid? _____

Can the caregiver view the children while changing diapers? _____

Where and how will soapy water, sanitizers and disinfectants be stored?

Is there a separate hand wash lavatory used exclusively for diaper changing hand washing?

Are diaper changing signs provided? _____

Cubbies and Storage

How and where will cubbies be arranged? _____

Are coat hooks spaced at least 12" apart? _____

Is all storage in all closets stored off floor (recommend 12") to facilitate cleaning? _____

Will toothbrushes be used at the center? _____ Will they be labeled? _____

Beds, Cots, Mats, Cribs, and Linens

Will cribs have the capability of being spaced 18" apart while in use? (if not, crib dividers and partitions are acceptable) _____

How and where will cots and/or mats be stored? _____

Where will crib, cot, and mat sheets be stored? _____

Where is there a designated sick area with cot/mat? _____

Is linen being provided by the center or the parents? _____

How often will infant sheets be changed? _____

How often will sheets be laundered? _____

Cleaning, Sanitizing and Disinfecting

Is all furniture in the center of a smooth, washable finish? _____

How will toys in infant and toddler rooms be washed and sanitized? Where? How often?

Please explain what type of sanitizer will be used to sanitize toys, food areas, furniture, etc.:

Please explain what type of disinfectant will be used to sanitize toilets, lavatories and diaper changing tables: _____

Do you have appropriate test strips for the types of sanitizer and disinfectant you are using?

Where is the can wash facility for cleaning trash cans, dumping mop water, etc...?

Will water play centers be used? _____

Hand wash lavatories

Does each toilet area have a hand wash lavatory? _____

Does the diaper changing station have a hand wash lavatory exclusively for diaper changing?

Does the food service area in the infant and toddler room have a lavatory exclusively for food service? _____

Does the kitchen have a hand sink that is separate from the 2 or 3 compartment sink for hand washing only? _____

What types of faucets are at all hand wash lavatories (please note that metering type is not allowed unless they can retain warm water for at least 20 seconds at the first pressing):

Are handwashing signs provided? _____

Locked Items

Please indicate **where** the following type of locked items will be stored and **what type** of lock:

Medicines (both refrigerated and non refrigerated)

Cleaning supplies and all types of chemicals

Personal belongings (purses, keys, employee items)

Aerosols and all other toxic products

Mildly Ill Children

Will you be licensed to care for mildly ill children pursuant to 10A NCAC 09 .2400? _____
Please include your protocols for this type of care.

Hot Water Supply

The kitchen hot water temperature will need to be a minimum of 120 degrees Fahrenheit. All other sinks that are accessible to children and the can wash facility must be maintained between 80-110°Fahrenheit. Using two separate water heaters may be the best option since it is often difficult to obtain two separate temperatures with one water heater. Mixing valves installed on sinks have a high failure rate and are not very dependable.

Explain what the specifications of your water heater(s) are. (For example, if you are using two water heaters, indicate which one is for the kitchen and which one if for the classrooms). It is recommended that the minimum water heater size be 50 gallons.

Tank Manufacturer and Model # _____
 Storage tank size _____ GPH recovery _____ Additional tank size _____

Lighting

Do all light fixtures have shatterproof or shielded bulbs? _____

Will lighting illuminate 50 ft. candles at all work areas? _____
 and 10 ft. candles at all other areas, including storage closets? _____

Finishes

Please describe the finishes/construction material in the following areas:

	Floors	Walls	Baseboards	Ceilings
Kitchen				
Bathrooms				
Infant Room				
Toddler Room				
Other Rooms				
Staff Room/Office				
Storeroom				
Other				

*Wall to wall carpets must be cleaned at least every six months

Animals

What type of animals will be on the premises? _____

Outside premises

Please describe the playground area (size, type of play equipment, type of fence, water activities, etc...) _____

Is there chromated copper arsenate (CCA) pressure-treated wood in the play ground area? _____

What methods will you use to make this inaccessible to the children? _____

Is the can wash facility located outside? _____

If yes, is there a fence and lock around it so it is not accessible to children? _____

Is the HVAC, mechanical equipment, etc... locked with a fence around it so it is not accessible to children? _____

HARNETT COUNTY WATER SUPPLY AND WASTEWATER SYSTEM
APPLICATION

No application will be processed if this form is not completely filled out.

Water Supply:

Type of water supply: (check one)

- Non-public
- Community/Municipal
- Non-transient, non-community
- Transient, non-community

Is an annual water sample required of your establishment? (check one)

- Yes
- No

Wastewater System:

Type of wastewater system: (check one)

- Public sewer
- On-site septic system

Number of children: _____

Number of employees: _____

