

Madison County Health Department

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Child Care Center Plan Review Application

The intent of this application is to provide information in addition to the plans regarding the operational procedures of the facility.

The North Carolina Rules Governing the Sanitation of Child Care Centers (15A NCAC 18A .2800) require that plans be submitted for approval prior to construction / renovation / modification / change of ownership of such facilities by the local Health Department (Madison County Environmental Health). Plans must be submitted with the necessary paperwork (see checklist below) to the Madison County Health Department.

Submittal Checklist (not required if only adding a room to an already licensed facility)

□ Provide a drawing of the childcare center showing the placement of storage areas, food service areas, diaper changing areas, trash can wash facilities,

 \Box On the plans, identify each child care classroom by the age group(s).

 \Box A completed copy of this Child Care Center Plan Review Application

□ Proposed menu (if applicable)

Type of Construction (choose one):
NEW REMODEL REOPENING OF A CLOSED CHILD CARE CENTER
CHANGE OF OWNERSHIP ROOM ADDITION

Name of Establishment:		
Address:		
		Phone (if available):
Owner:		
Address:		
City & State:		Zip Code:
Telephone	E-mail Address:	
Applicant Name & Title:		
Telephone:	E-mail Address:	

Projected start date of construction:	Projected completion date:			
I certify that the information in this application is correct, and from this Health Regulatory Office may nullify plan approval.				
Signature:	Date:			
(Owner or Responsible Representative)				
PLEASE ANSWER THE FOLLOWING QUESTIONS (If only addi out the sections applicable to the room that is being added,				
Hours of operation (hours/day):	Is this center located in a residence? \Box Yes \Box No			
How many children will the center be licensed for?	What age groups?			
What year was the structure built?*If the structure is built prior to 1978, then a lead hazard investigation will be completed by the Environmental Health Division.				
Lead hazard investigation required? \Box Yes \Box No				
Have you contacted the DCDEE licensing agent? \Box Yes \Box No				
If yes, please list their name:				
Water supply: Municipal Well	Wastewater Disposal: Municipal Septic System			
PLEASE ANSWER THE FOLLOWING QUESTIONS IN EACH CAT	EGORY			
• MAIN FOOD SERVICE (not required to fill out if only adding	g a room to an already licensed facility)			
How will meals be provided?				
Prepared/cooked on-site				
□ Catered from a permitted Food Service Establishment or approved Child Care Center. *Name of establishment providing food				
□ No food prepared on-site (All food supplied by parents/gu	ardians of children			
Where will children eat meals? (classroom, dining area, etc.)				
Will multi-use eating and drinking utensils (plates, bowls, for	ks, spoons, cups, etc.) be provided by the center?			
□ Yes □ No				
Will disposable eating and drinking utensils (plates, bowls, fo	rks, spoons, cups, etc.) be provided by the center?			
□ Yes □ No				
Kitchen Equipment (check all boxes that apply):				
\Box Three compartment sink with drain boards or adequate co Madison County Public Health: $\mathcal{F}_{\mathcal{H}}$				

□ Two-compartment sink with drain boards or adequate countertop space (Note: if only a two compartment sink is provided without a dish machine, single service (disposable) articles will be required to be used to serve food to children)

- \Box Dish machine
- □ Separate hand wash lavatory
- □ Refrigeration equipment
- \Box Cooking equipment
- □ Food preparation countertop

□ A separate and lockable closet or cabinet for hazardous chemical storage How will the kitchen be made inaccessible to the children?

• INFANT/TODDLER FOOD SERVICE (not required to fill out if only adding a room to an already licensed facility unless that room is for this age group)

Will you utilize high chair trays for feeding children*?
Yes
No

*If yes, how will the trays be washed, rinsed, and sanitized? ______

Will bottles be stored, prepared, and/or warmed, in the kitchen? \Box Yes \Box No \Box N/A (If N/A, proceed to the next section)

Will bottles be stored, prepared, and/or warmed in infant classrooms? \Box Yes \Box No \Box N/A (If yes, answer questions 1-5):

1. Does the infant room have countertop space for warming bottles?

Yes
No

2. What method will be used to warm bottles (specify equipment)?

3. Is there a refrigerator for bottle storage? \Box Yes \Box No

4. Is there a separate hand wash lavatory exclusively for staff handwashing prior to bottle/food preparation?
Yes
No

5. Is all equipment referenced in questions 1-4 located together within one food prep area in the classroom?
Yes
No

• DIAPERING (not required to fill out if only adding a room to an already licensed facility unless that room is for this age group)

Will the child care center be caring for children with diapering needs?
Yes
No (If no, skip to next section)

1. Does each classroom with diapering needs have their own diapering station? □Yes □No If diapering stations are not in each room, please explain:

2. Does each diaper station have a separate hand wash lavatory for hand washing after diaper changes?
Yes
No

3. Can the caregiver view other children while changing diapers? \Box Yes \Box No

4. Where and how will soapy water and disinfectant be stored (at least 5' from the floor)?

5. Where will diaper creams, powders, etc. be stored out of reach of children (at least 5' from the floor)?

• STORAGE (if only adding a room to an already licensed facility, you need only fill out this section as it applies to the room that is being added)

Will each child have their own storage space? \Box Yes \Box No

Are coat hooks spaced at least 12 inches apart? (Double hooks may not be used for two children.)
Yes
No

Where will medicines (both refrigerated and non-refrigerated) be stored and locked? (*)

How will non-aerosol sanitizing, disinfecting, and detergent solutions, hand sanitizers, and hand lotions be kept out of reach of children (at least 5' from the floor)?

How will personal belonging (purses, keys, employee items) be inaccessible to children?

Where will all corrosive agents, pesticides, bleaches, detergents, cleansers, polishes, any product which is under pressure in an aerosol dispenser, and any substance which may be hazardous to a child if ingested, inhaled or handled be stored and locked?(*)

*Locked storage rooms and cabinets shall include those which are unlocked with a combination, electronic or magnetic device, key or equivalent locking device

• BEDS, CRIBS, COTS, MATS, & LINENS (if only adding a room to an already licensed facility, you need only fill out this section as it applies to the room that is being added)

Is the center an afterschool program only and bedding will not be provided?
Yes
No (If Yes, skip to next section)

1. Will cribs have the capability of being spaced 18 inches apart while in use? (If not, crib dividers and partitions are acceptable.) □Yes □No

2. How and where will cots and/or mats be stored?

3. Where will crib, cot, and mat sheets be laundered and stored?

• DESIGNATED SICK CHILD AREA (not required to fill out if only adding a room to an already licensed facility)

Where is the location of the designated sick area with cot/mat and vomitus receptacle?

• CLEANING/SANITIZING (not required to fill out if only adding a room to an already licensed facility unless that room is for this age group)

Where will toys, in classrooms with children in diapers, be washed, rinsed and sanitized? \Box N/A (Establishment will only enroll children ages 3 and up).

• ADDITIONAL HAND WASH LAVATORY INFORMATION (not required to fill out if only adding a room to an already licensed facility)

Does each toilet area have a conveniently located non-food service related hand wash lavatory?

Yes
No

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

• HOT WATER SUPPLY (not required to fill out if only adding a room to an already licensed facility)

Please relay the following to your plumber and/or contractor or engineer: The hot water temperature at the kitchen 2 or 3 compartment sink and the clothes washing machine is required to be provided at a minimum of 120° F; the mop sink 80° F; and all other plumbing fixtures accessible to children must be maintained between 80° – 110° F. Provide water heater(s) specifications. (Please note if you are using two water heaters, specify which one is for the kitchen/laundry and which one is for the classrooms.)

Water Heater #1 Information:	
Storage tank size/Btu's/kW: Fixtures served:	_ GPH recovery:
Water Heater #2 Information:	
Storage tank size/Btu's/kW: Fixtures served:	GPH recovery:

Where is the can wash facility (mop sink) for cleaning trash cans, dumping mop water, etc. located? \Box N/A (Establishment has a planned occupancy of less than 13 children and is located in a residence)

• LIGHTING (if only adding a room to an already licensed facility, you need only fill out this section as it applies to the room that is being added)

Do all light fixtures in food preparation, storage, and serving areas and in all rooms used by children have shatterproof or shielded bulbs? □Yes □No

Will a minimum of 50 foot-candles of lighting be provided at all work surfaces (including food prep, utensil washing, diaper changing, children's work tables, desks, and easels, and etc.)? \Box Yes \Box No

Will a minimum of 10 foot-candles of light, 30 inches above the floor, be provided at all other areas, including storage? \Box Yes \Box No

• FINISHES (if only adding a room to an already licensed facility, you need only fill out this section as it applies to the room that is being added)

Please describe the finishes/construction material in the following areas. All must be washable.

Diaper changing counters and backsplashes:		
Foodservice counters and backsplash in infant roor	n:	
Floors around foodservice counters in infant and toddler rooms:		
Cabinetry:		
Kitchen floor and base:		
Kitchen walls:		
Kitchen ceiling:	*Type of ventilation, if required:	
Toilet room ceilings:	*Type of ventilation, if required:	
*Note: For kitchen and toilet room ceilings, acoust	ic and other ceiling material may be used where ventilation precludes	
the possibility of grease and moisture absorption.		

• OUTSIDE PREMISES (not required to fill out if only adding a room to an already licensed facility)

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

Is there a can wash facility outside? \Box Yes \Box No

If yes, and if the water is greater than 120° F, how will it be made inaccessible to children?

How will any mechanical equipment located outdoors (HVAC system, etc.) be made inaccessible to children?