



STATE OF MONTANA
Food & Consumer Safety Section
Department of Public Health & Human Services

Date 8-22-19

Daycare Center Environmental Health Inspection Report

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Facility Name Kiddie College Number of Staff 6 Infants (< 2yrs) 12 Children 14
 Director Shawnelle Wade Phone 406-377-1196
 Location Address 1311 W. Bell St. City Glendive County Dawson
 Inspection Purpose: Regular Follow-up Complaint Illness Investigation Pre-opening Other

REQUIREMENT (Reference ARM Title 37, Chapter 95, Subchapter 2)	YES	NO	Not Observed	N/A
Water supply is a public system. Complete Attachment A if new license or problems noted. Water supply is a private system. Complete Attachment A.	X			X
Wastewater system is public. Complete Attachment A if new license or problems noted. Wastewater system is private. Complete Attachment A.	X			X
Solid waste containers w/ tight lids, water-proof, cleaned, non-tipping. Storage area cleanable. Weekly removal to approved landfill, in covered containers/vehicles.	X			X
Laundry separated, stored, sorted to prevent contamination of clean w/ dirty. Dirty laundry not stored in food prep/dining/food storage. Not accessible to children. Wash temp ≥ 140°F for ≥ 8 min. Hot air dry. Dryer vented to outside. Bedding washed when soiled & between children. Aired out to prevent mildew.	X		X	
Cleaning sufficient to prevent insect/rodent/vermin harborage inside & outside. Floors, walls, ceilings, furnishings, equipment easily cleanable & clean. No dry dusting/mopping. Toys cleaned, sanitized (¼ C bleach/gal water), air dried, rinsed, air dried at least weekly. Chemicals/cleaners/pesticides storage separately, unreachable to kids. Used properly.	X			
Handwashing sink water 100-120°F. Supplied with soap, paper towels/air dryer. <u>133-Boys</u> <u>134-Girls</u>	X	X		
Bathroom toilet tissue always available. Cleaners contain fungicide/germicide. Supplies separated by purpose to prevent contamination.	X			
Temperature ≥ 65°F in all areas.	X			
Infant cribs/playpens/toys cleaned, sanitized, air dried, rinsed, air dried daily. Separate cribs or bedding laundered between infants. Bathing facilities separate from food/play/sleeping areas. Diaper area adequate/cleanable, separate from food/play, cleaned, sanitized, air dried, rinsed, air dried. Diaper receptacle lined/cleanable, not accessible to kids, emptied/cleaned at least daily. Staff & infants hands washed after diapering. Handwashing sink ≥ 6 ft from food prep/washing/equipment. Variance for handwashing sink location approved, poses no health hazard. Adequate diapers, ≥ 1 change of clean clothes requested of parents. Cloth diapers allowed, sacked & labeled, rinsed/laundered off-site, removed ≥ 2x per week.	X			X
Food service meets ARM 37.110.2, except for the following: Family kitchen ok for food prep. Exempt from licensure/inspection/training as food service establishment. Domestic dishwasher ok if has heating element, washes all dishes from 1 meal, 2-bay sink back-up. Sanitizes w/ ≥ 165°F or heat cycle completed w/ heating element. 1 st sink clean hot detergent solution, 2 nd sink ≥ 50 ppm chlorine at ≥ 75°F for 1 min, air dried. Food from approved sources. No home canned foods. Food served family-style thrown away after meal. Potentially hazardous foods ≤ 45 or ≥ 140°F. Ground beef cooked to 155°F. Food thermometer used. <u>430F</u> Water always available. Eating supervised. Infants held upright. Food labeled with name.	X			X
Swimming pool on site. Complete Attachment A. No drowning hazards. Bathtubs, buckets, other water receptacles emptied immediately after use.	X			X
Nutrition requirements checked by DPHHS-CACFP, agreement # _____ -or- by registered dietitian, report date _____ registration # _____				X
Immunization records checked by local public health authority (usually RN).	X			

Report Received By Shawnelle Wade Title Owner
 Inspector Karen Poma, R.S. Phone 377-5772 Follow-up Inspection Required: Yes / No