SOUTH DAKOTA DEPARTMENT OF PUBLIC SAFETY

INSPECTION FORM
GROUP CARE CENTERS FOR MINORS, RESIDENTIAL TREATMENT CENTERS, INTENSIVE RESIDENTIAL TREATMENT CENTERS

Provider's Name	**Abbott House**	Provider Number	**YC1006**
Address	**909 Court Merrill St, Mitchell, SD 57301, USA**		
Director	**Eric Klooz**		
License Capacity	**45**	Number of Children Present	**44**
Date of Inspection	**March 10, 2025**		
Inspector	**Kevin Kanta**		

FIRE & LIFE SAFETY

I. FIRE & LIFE SAFETY (ARSD 61:15:01 unless otherwise noted)		Requirement Met
1.	Written fire escape plans are posted? 67:42:07:11	Yes
2.	Four fire drills conducted annually? 67:42:07:11	Yes
	List Date 1:	November 27, 2024
	List Date 2:	December 30, 2024
	List Date 3:	January 16, 2025
	List Date 4:	February 28, 2025
3.	Portable fire extinguishers are charged and operable? (Minimum 2A rated on each level. No more than 75 feet travel distance to an extinguisher.)	Yes
4.	If a facility serves more than 20 clients, is an operable manual and automatic fire alarm system provided? (Smoke detection in corridors and all common areas, heat detection in laundry rooms, furnace rooms, or similar areas, manual pull stations at each exit.)	Yes

	I. FIRE & LIFE SAFETY (ARSD 61:15:01 unless otherwise noted)	Requirement Met
5.	If a facility serves less than 20 clients, are working smoke detectors provided? (Smoke detectors to be installed in each sleeping room and area giving access to each sleeping room. If a facility has more than one story, a detector shall be installed on each story and in the basement.)	N/A
6.	If a fire sprinkler system is provided, is it operational? (Valves open, pressure gauge reading, sprinkler head condition, stock of spare heads.	Yes
7.	Does the main level have at least two remote exits that discharge directly to the outside? (Exits must be separated by at least ½ of the diagonal distance of the room or space served by the exits.)	Yes
8.	If clients are located on any floor above the main level, are two remote exits provided from this level?	Yes
9.	If clients are located below the main level, are two remote exits provided from this level?	N/A
10.	Child-proof electrical covers on all outlets if providing care for children < 5 years of age? Self-closing outlet covers required for buildings constructed or approved after 6/4/95. 67:42:11:10	N/A
11.	Are exit signs provided over each exit, and where necessary to identify a change in the direction of egress travel? (Exit signs must be interior or exterior illuminated or self-luminous.)	Yes
12.	If corridors serve as an exit for more than 10 occupants, are doors entering the corridor self-closing assemblies having a fire protection rating of at least 20 minutes?	Yes
13.	Are exits and exit corridors maintained in a safe manner? (Exits cannot pass through kitchens, storerooms, or similar spaces; exits must swing in the direction of egress flow when serving an occupant load of 50 or more; corridor and aisle widths must be maintained; exits may not be obstructed in any manner.)	Yes
14.	In areas providing access to exits, walls are not covered with combustible materials. Combustible decorations may not exceed 10% of the wall area.	Yes
15.	Is combustible rubbish removed from the building at least once each day?	Yes
16.	Is the storage of combustible materials orderly and maintained at least 2 feet below the ceiling or 18 Inches below sprinkler head deflectors?	Yes
17.	Electrical system being used properly and installed according to 20:44? (Check for overloads or frayed extension cords.)	Yes
18.	If commercial cooking equipment produces grease-laden vapors, is a ventilating hood and duct provided?	Yes

	I. FIRE & LIFE SAFETY (ARSD 61:15:01 unless otherwise noted)	Requirement Met
19.	An automatic hood suppression system is provided for the protection of deep fat fryers, griddles, upright broilers, char broilers, range tops, and grills. Has the system been inspected every 6 months?	Yes
20.	New Programs: All requirements identified at plan review have been completed. (Read letter issued by the Fire Marshal's office regarding floor plan review.)	N/A

COMMENTS

ENVIRONMENTAL HEALTH

	I. BUILDING CONSTRUCTION	Requirement Met
1.	Walls, ceilings, doors, windows and skylights properly constructed and in good repair? Walls and ceilings of walk-in refrigeration units, food preparation areas, equipment and utensil washing areas, toilet and bathing rooms and vestibules are easily cleanable? 67:42:11:39	Yes
2.	Windows are in good repair? 67:42:11:39	Yes
3.	Outside appearance and construction in good repair? 67:42:11:39	Yes

COMMENTS

	II. PLAYGROUNDS AND SWIMMING POOLS	Requirement Met
1.	Provides at least 50 square feet for each child during play times? Must be enclosed with at least 4-foot-high fence if within 25 feet of high volume traffic or near hazardous areas. 67:42:11:02	N/A
2.	Playground equipment properly installed and maintained in good repair? 67:42:11:02	N/A
3.	Swimming pool that is not emptied after each use is secured by a 5-foot-high fence on all sides that is constructed to discourage climbing? Exits from and entrances to the pool have self-closing, latching gates that are locked when children are present. 67:42:11:02	N/A
4.	Playground is free of litter, trash, and weeds? 67:42:11:02	N/A

COMMENTS

	III. FACILITY DESIGN	Requirement Met
1.	Sleeping areas provide at least 50 square feet of floor space for the first client and 30 square feet for each additional client? 67:42:11:05	Yes
2.	Each client has a safe, comfortable bed with clean sheets, pillowcases, blankets, and mattress cover impervious to moisture? Bunk beds have sufficient room to allow occupants to sit up? 67:42:11:05, 67:42:12:16	Yes
3.	Separate toilet facilities are provided for males and females with 1 toilet and hand sink for each 12 males or females and 1 shower/bathtub for each 5 male and 5 female residents? 67:42:11:06	N/A

	III. FACILITY DESIGN	Requirement Met
4.	Natural or mechanical ventilation is provided in all restrooms? 67:42:11:06	Yes
5.	Metal ventilation hood required in food preparation area if serving > 20 clients. 67:42:11:08	Yes
6.	Heating and cooling systems maintained and inspected annually? 67:42:11:12	Yes
7.	Floors and carpeting properly constructed and maintained? 67:42:11:39	Yes
8.	In food service areas, light fixtures are shielded or contain shatterproof bulbs? 67:42:11:16	Yes
9.	Each child/client has individual bed, linens, blankets and pillows and individual storage space for personal belongings including space for clothing and individual items required to meet day-to-day living needs? 67:42:07:12	Yes
10.	Wall openings, open-sided stairs, platforms, decks etc. 30" or more above ground are guarded by a railing or barrier that conforms with applicable building code requirements? 67:42:11:14	Yes
11.	Locked seclusion rooms appropriately designed and constructed (at least 54 square feet, 8 foot ceiling, floor, wall and contents 1 hour rated and non-toxic if burned, 75 watt bulb in screened fixture or designed and installed to prevent tampering, fail-safe locking mechanism tied into alarm system, impact-resistant door window mounted to allow view of entire room)? 67:42:07:25	Yes
	COMMENTS	

	IV. HOUSEKEEPING	Requirement Met
1.	Floors, walls & ceilings clean; area neat and free of litter/rubbish? 67:42:11:40	Yes
2.	Toilet rooms and fixtures are easily cleanable, clean and in good repair? 67:42:11:06	Yes
3.	Laundry equipment properly installed; if not physically separate from the food prep area, written procedures developed and followed; cleaning materials are safely stored? 67:42:11:41	Yes
4.	Soiled or clean clothing and linens are properly handled and stored? 67:42:11:41	Yes
5.	If common-use linens or different clients' clothing is laundered together and water temperature is <160°F, bleach or disinfectant is used? 67:42:11:41	Yes

	IV. HOUSEKEEPING	Requirement Met
	COMMENTS	

	V. GARBAGE, RUBBISH, AND INSECTS	Requirement Met
1.	Garbage is kept in containers that are durable, easily cleaned, nonabsorbent and insect/rodent proof? 67:42:11:40	Yes
2.	Garbage is stored in a manner and disposed of often enough to prevent attraction of insects and animals? 67:42:11:40	Yes
3.	Effective measures taken to minimize presence of rodents, flies, cockroaches and other insects? 67:42:11:40	Yes
	COMMENTS	

	VI. WATER AND SEWER	Requirement Met
1.	Source from a public water system or approved system with sufficient supply to meet program needs? 67:42:11:09	Yes
2.	Private system tested annually? 67:42:11:09	N/A
3.	Adequate supply; continuous supply of hot water during peak periods that does not exceed 120ºF? 67:42:11:09	Yes
	COMMENTS	

	VII. EMPLOYEE AND OCCUPANT HEALTH AND SAFETY	Requirement Met
1.	Hand sinks are near food preparation and diaper changing areas and in each toilet room? 67:42:11:33	Yes
2.	Supply of soap and single-use towels provided at each hand sink? 67:42:11:33	Yes
3.	Staff members wash hands with soap after use of the toilet room, diaper changing, working with soiled clothing/linens, and before food handling? 67:42:11:33	Yes
4.	Food handling and preparation – employees' clothing is clean; hair restraint used; good hygienic practices; fingernails clean and trimmed; no jewelry worn on hands or wrists? 67:42:11:24 & 25	Yes

	VII. EMPLOYEE AND OCCUPANT HEALTH AND SAFETY	Requirement Met
5.	If caring for infants, is there a diaper changing table, properly constructed with a smooth non-absorbent top, and maintained, sanitized after each use and proper diaper disposal followed? A hand lavatory not used for food preparation is near the diaper changing area? 67:42:11:06.01	N/A
6.	Smoking is not allowed in the facility? SDCL 34-46-14	Yes
7.	Pets living quarters kept clean; litter boxes covered and kept clean; food supply not accessible to children? 67:42:11:44	N/A
8.	Pets present are in good health; friendly companions; no sign of disease; dogs or cats immunized with yearly exams documented and on flea, tick and worm control program; wild or dangerous animals are kept in a covered glass container or tank inaccessible to children; potentially aggressive animals are confined and kept away from children? 67:42:11:44	N/A
9.	Facility is free of other hazardous conditions that may cause injury or illness to clients or staff? 67:42:11:15	Yes

COMMENTS

FOOD SERVICE

	I. FOOD SUPPLIES	Requirement Met
1.	Food is free from spoilage, filth or contamination and safe for human consumption? Fluid milk and milk products are pasteurized, grade A quality; dry milk and milk products made from pasteurized milk and milk products? 67:42:11:16	Yes
2.	Home-canned and home-prepared food is not used? (Use is prohibited) 67:42:11:16	Yes
	COMMENTS	

	II. FOOD PROTECTION	Requirement Met
1.	Potentially hazardous food kept below 41ºF or 140ºF or above at all times unless otherwise directed? 67:42:11:16	Yes
2.	Food removed from the original container/package is stored in a clean, covered container that is made of food grade material, with a cover that is impervious and non-absorbent (napkins/linens can cover bread/roll containers)? 67:42:11:18	Yes
3.	Food containers are stored a minimum of six inches above the floor in a manner that protects them from contamination and permits easy cleaning of the area, except for metal pressurized beverage containers and food packed in cans, glass or waterproof container which is not exposed to floor moisture; containers are not stored under exposed or unprotected sewer or water lines, except for automatic fire system sprinkler heads, and are not in toilet rooms or vestibules? 67:42:11:18	Yes
4.	Foods not requiring further washing or cooking before serving are stored to protect from cross-contamination from food requiring washing or cooking? 67:42:11:18	Yes
5.	Potentially hazardous foods that have been cooked and refrigerated are heated rapidly to 165°F or higher throughout before being served? 67:42:11:16	Yes
	COMMENTS	

	III. FOOD EQUIPMENT AND UTENSILS	Requirement Met
1.	Equipment, utensils, kitchenware, dining tables, and food contact surfaces of equipment are washed, rinsed and sanitized after each use and following any interruption of operations? Kitchenware and food contact surfaces of equipment are not used for both raw and cooked food without being washed, rinsed, and sanitized before the change in use? 67:42:11:29 & 44:02:07:55	Yes

III.	FOOD EQUIPMENT AND UTENSILS	Requirement Met
2.	Equipment and utensils used for the preparation of potentially hazardous foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment are washed, rinsed, and sanitized at intervals throughout the day based on food temperature, type of food, and amount of food particle accumulation? 44:02:07:55	Yes
3.	Food-contact surfaces of cooking and baking equipment and the cavities and door seals of microwave ovens are cleaned at least once a day? 44:02:07:55	Yes
4.	Cleaned and sanitized utensils/equipment is stored at least six inches above the floor in a clean, dry location protected from contamination; food contact surfaces are protected from contamination, are not placed under exposed sewer or water lines except for fire protection sprinkler lines? 67:42:11:29	Yes
5.	Utensils not air dried are stored in a self-draining position; cups and glasses are stored inverted, other utensils are stored covered or inverted when practical and knives, forks and spoons are stored to present the handle to the consumer or employee? 67:42:11:29	Yes
6.	Mechanical sanitization includes a hot water sanitizing cycle with water maintained at 150°F? 67:42:11:07	Yes
7.	Dining tables are sanitized after each meal, and if used between meals, before the next meal, with a solution of one ounce household bleach to two gallons of water? 67:42:11:07	Yes

COMMENTS

IV.	OTHER CLEANING AND SANITIZING NEEDS	Requirement Met
1.	Wiping cloths meet the following requirements: 67:42:11:15 & 44:02:07:56	
	(a) Cloths used for wiping food spills on tableware, such as plates or bowls served to the consumer, are clean, dry, and used for no other purpose?	Yes
	(b) Moist cloths used for wiping food spills on kitchen-ware and food-contact surfaces of equipment are clean and rinsed frequently in one of the permitted sanitizing solutions? These cloths are rinsed and then stored in the sanitizing solutions between uses?	Yes
	(c) Moist cloths used for cleaning nonfood-contact surfaces of equipment such as counters, dining table tops, and shelves, are clean and rinsed in one of the sanitizing solutions permitted by subdivision 44:02:07:56? These cloths are rinsed and then stored in the sanitizing solution of at least 100 ppm between uses?	Yes
2.	Hazardous cleaning solutions, chemicals, poisons, and substances are labeled and stored in a safe place or kept in an enclosed cabinet that is inaccessible to clients?	Yes

COMMENTS

Recommendations

All applicable requirements of this inspection have been met	No



6/3/2025, 12:08:20 PM

Other

Signature of Individual Receiving Report | **Title of Individual Receiving Report**



3/10/2025, 3:01:40 PM

March 10, 2025

Inspector | **Date**