SOUTH DAKOTA DEPARTMENT OF HEALTH

INSPECTION FORM
COMMUNITY MENTAL HEALTH CENTERS,
RESIDENTIAL SUBSTANCE USE DISORDER TREATMENT FACILITIES

Facility Name	Southeastern Behavioral Healthcare	Provider Number	**ACC1055**
Address	400 S Main St, Parker, SD 57053, USA		
Director	Hannah McManus		
# of Licensed Bed	0	Census	0
Date of Inspection	October 27, 2025		
Inspector	Travis Nelsen		

I. HAZARDOUS AREAS	Requirement Met
1. Hazardous areas on the same floor and are in or abut a primary escape or sleeping room are protected by automatic sprinklers and a smoke partition located between the hazardous area and the sleeping area or primary escape route. Doors shall be self-closing OR hazardous areas on the same floor as and are in or abut a primary escape or sleeping room are protected by an enclosure with a fire resistance rating not less than 1 hour with a self or automatic closing door that has a fire protection rating of not less than 3/4 hour. 67:61:10:02 or 67:62:09:02	Yes
2. Other hazardous areas are protected by an enclosure having a fire resistance rating of not less than 1/2 hour with a self or automatic closing door that is equivalent to not less than 1 3/4-inch-thick solid bonded wood core construction OR other hazardous areas are protected by automatic sprinklers regardless of enclosure. 67:61:10:02 or 67:62:09:02	N/A

COMMENTS

II. SLEEPING ROOMS	Requirement Met
1. The separation walls of sleeping rooms are capable of resisting fire for not less than ½ hr, which is considered achieved if the partitioning is finished on both sides with lath and plaster or material providing a 15-minute thermal barrier. 67:61:10:02 or 67:62:09:02	N/A
2. No louvers or operable transoms or other air passages penetrate the wall, except properly installed heating and utility installations other than transfer grilles. 67:61:10:02 or 67:62:09:02	N/A
3. Sleeping arrangements that are not located in sleeping rooms are limited for use to nonresident staff members and the alarm in the area is sufficient to awaken staff that might be sleeping. 67:61:10:02 or 67:62:09:02	N/A

II. **SLEEPING ROOMS**	**Requirement Met**
4. Sleeping rooms have substantial doors such as those of 1 ¾ in thick, solid-bonded wood core construction or other construction of equal or greater stability and fire integrity. Doors are self-closing or automatic closing OR corridor walls are smoke partitions in accordance with 8.2.4 and are protected by automatic sprinklers in accordance with 33.2.3.5 on both sides of the door. 67:61:10:02 or 67:62:09:02	N/A

COMMENTS

III. EGRESS	**Requirement Met**
1. The primary means of escape for every sleeping room and living area at the level of exit discharge is located to provide a safe path of travel to the outside. 67:61:10:02 or 67:62:09:02	N/A
2. The primary means of escape for every sleeping room and living area above or below the level of exit discharge is an interior stair in accordance with 32.2.2.4 and 33.2.2.4, an exterior stair, a horizontal exit, or a fire escape stair. 67:61:10:02 or 67:62:09:02	N/A
3. In addition to the primary route, each sleeping room has a second means of escape that is: a door, stairway, passage or hall providing a way of unobstructed travel to the outside of the dwelling at street or ground level that is independent of and remotely located from the primary means of escape; a passage through an adjacent non-lockable space, independent of and remotely located from the primary means of escape, to approved means of escape; an outside window or door operable from the inside without the use of tools, keys, or special effort that provides a clear opening of 5.7 sq ft, width of 20 in, height of 24 in and the bottom opening is not more than 44 in above the floor as long as the window or door opens onto an exterior balcony. 67:61:10:02 or 67:62:09:02	N/A
4. Interior stairs used as a primary means of escape are enclosed with ½ hr fire barriers, with all openings equipped with smoke-actuated automatic closing or self-closing doors having a fire protection rating comparable to that required for the enclosure. Stairs comply with 7.2.2.5.3. The entire primary means of escape is arranged so that it is not necessary for the occupants to pass through a portion of a lower story unless that route is separated from all spaces on that story by construction having not less than a ½ hr fire resistance rating. 67:61:10:02 or 67:62:09:02	N/A
5. Doors or paths of travel to a means of escape are not less than 28 in. and bathroom doors are not less than 24 in. 67:61:10:02 or 67:62:09:02	Yes
6. Winding stairs complying with 7.2.2.2.4 shall be permitted. In areas providing access to exits, walls are not covered with combustible materials. Combustible decorations may not exceed 10% of the wall area. 67:61:10:02 or 67:62:09:02	N/A
7. Every bathroom door is designed to allow opening from the outside during an emergency when locked. 67:61:10:02 or 67:62:09:02	Yes
8. No door in any means of escape shall be locked against egress when the building is occupied. 67:61:10:02 or 67:62:09:02	Yes

III. EGRESS	Requirement Met
9. Day Program: At least two acceptable and remote exits are provided per floor. 67:61:10:02 or 67:62:09:02	Yes
10. Day Program: Maximum travel distance to the nearest exit is 200 ft. 67:61:10:02 or 67:62:09:02	Yes
11. Day Program: Minimum corridor width is 44 inches. 67:61:10:02 or 67:62:09:02	Yes
12. Day Program: Exits and travel paths are identified with exit signs. 67:61:10:02 or 67:62:09:02	Yes

COMMENTS

IV. VERTICAL OPENINGS	Requirement Met
1. Vertical openings are protected so as not to expose a primary means of escape. Vertical openings are considered protected if separated by smoke partitions in accordance with 8.2.4 that prevent the passage of smoke from one story to any primary means of escape on another story. Smoke partitions have a fire resistance rating of not less than ½ hour. Any doors or opening to the vertical opening are capable of resisting fire for not less than 20 minutes. 67:61:10:02 or 67:62:09:02	N/A
2. Day Program: Vertical opening in multi-story buildings have at least 1 hr. fire separation between floors. Two hr. separation is required when the opening connects 4 floors or more. 67:61:10:02 or 67:62:09:02	N/A

COMMENTS

V. FIRE DRILLS	Requirement Met
1. Six fire drills were conducted in the previous 12 months. 67:61:10:02 or 67:62:09:02	N/A
List Date 1:	
List Date 2:	
List Date 3:	
List Date 4:	
List Date 5:	
List Date 6:	
2. Two fire drills have been conducted at night during participant sleeping hours. 67:61:10:02 or 67:62:09:02	N/A
3. For each drill in the previous 12 months: 67:61:10:02 or 67:62:09:02	

V. FIRE DRILLS	Requirement Met
a. The time taken to reach the point of safety was documented.	N/A
b. The date and time of day the drill occurred was documented.	N/A
c. The origin and location of the simulated fire was documented.	N/A
d. The escape paths used was documented.	N/A
e. There was documentation relating to participants who resisted/failed participation.	N/A
4. Fire drills were used to determine evacuation capability. 67:61:10:02 or 67:62:09:02	N/A

COMMENTS

VI. FIRE ALARM SYSTEMS	Requirement Met
1. The manual fire alarm system has been inspected within the past year. 67:61:10:02 or 67:62:09:02	N/A
2. The sprinkler system has been inspected within the past year. 67:61:10:02 or 67:62:09:02	N/A
3. Are fire extinguishers provided and maintained per NFPA 10? 67:61:10:02 or 67:62:09:02	Yes

COMMENTS

VII. SMOKE SYSTEMS	Requirement Met
1. Smoke alarms are powered from the building electrical system with an alarm that is audible in all sleeping areas, installed on all levels including basement but excluding crawl spaces and unfinished attics, and additional alarms are installed for living rooms, dens, day rooms and similar spaces. 67:61:10:02 or 67:62:09:02	N/A
2. The automatic sprinkler activates the fire alarm system in accordance with 33.2.3.4.1. 67:61:10:02 or 67:62:09:02	N/A

COMMENTS

VIII. OPERATING FEATURES	Requirement Met
1. Utilities shall comply with Section 9.1, 32.2.5.1, 33.2.5.1. 67:61:10:02 or 67:62:09:02	Yes
2. New upholstered furniture within board and care facilities have been tested in accordance with the provisions of 10.3.2(1) and 10.3.3, unless owned by a resident and located in their bedroom that has a smoke alarm. Battery-powered single station alarms are permitted. 67:61:10:02 or 67:62:09:02	N/A

VIII. OPERATING FEATURES	Requirement Met

COMMENTS

IX. PHYSICAL FACILITY STANDARDS	Requirement Met
1. Hot water and cold water are supplied through a mixing faucet to all lavatories, showers, and tubs. 44:02:07:66	Yes
2. Maximum water temperature is set so that it does not exceed 120 degrees Fahrenheit. 44:02:07:68	Yes
3. Water heaters are capable of providing a continuous supply of water heated to 120 degrees Fahrenheit. 44:02:07:68	Yes
4. All food service areas have light fixtures that contain shielded or shatterproof bulbs. 44:02:07:78	N/A
5. Food is free from spoilage, filth or other human contamination and safe for human consumption. 44:02:07:15	N/A
6. All food items are protected at all times from potential contamination including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, coughs, sneezes, flooding, drainage, and overhead leakage or dripping from condensation. 44:02:07:20	N/A
7. The temperature of potentially hazardous food is maintained at 41 degrees Fahrenheit or below, or 140 degrees Fahrenheit or above at all times except as otherwise directed. 44:02:07:19	N/A
8. Effective measures taken to minimize presence of rodents, flies, cockroaches and other insects on the premises. 44:02:07:87	N/A
9. Garbage and refuse are kept in durable, easily cleanable, insect proof and rodent proof containers that do not leak and do not absorb liquid. 44:02:07:73	Yes
10. Carpeting, walls and ceilings are maintained in good repair. 44:02:07:77	Yes
11. An inspection company inspected fire extinguishers annually. 67:61:10:02	Yes

COMMENTS

X. FOOD STORAGE	Requirement Met
1. Raw food is prepared removed from the original container and stored in a clean, covered container except during necessary period of preparation. 44:02:07:23	N/A
2. All food items are stored a minimum of six in. above the floor in a manner that protects from splash and other contamination and that promotes easy cleaning of the food storage area. 44:02:07:22	N/A

X. FOOD STORAGE	Requirement Met
3. All food items are stored away from exposed or unprotected sewer lines or water lines, except for automatic fire protection sprinklers that may be required by law and away from toilet rooms or vestibules. 44:02:07:22	N/A
4. All food that does not need further washing or cooking before serving is stored in a way that prevents cross contamination by foods that required additional washing or cooking before serving. 44:02:07:22	N/A
5. All bulk foods not stored in their original container are clearly identified or identifiable. 44:02:07:22	N/A

COMMENTS

XI. KITCHEN EQUIPMENT - CLEANING	Requirement Met
1. All kitchen equipment and utensils are cleaned, rinsed and sanitized after each use. 44:02:07:55	N/A
2. All kitchenware and food contact surfaces are washed with a solution of ¼ oz or one and one half tsp of household bleach or approved equivalent sanitizer to 1 gallon of water. This is done after each use of dining tables and other food preparation surfaces and after any interruptions of operations during which contamination might have occurred. 44:02:07:56	N/A
3. All kitchen equipment is free from accumulations of dust, dirt, food particles and other debris. 44:02:07:54	N/A
4. All countertops that are used for food preparation or service are free of damaged or corroded surfaces. 44:02:07:54	N/A
5. All items used for cleaning food surfaces are rinsed thoroughly and cleaned or disposed of as required (cleaning rags into bleach solution between uses/when not in use). 44:02:07:56	N/A

COMMENTS

XII. KITCHEN EQUIPMENT - HANDLING	Requirement Met
1. All cleaned and sanitized utensils and kitchen equipment are handled in a way that protects them from contamination. 44:02:07:60	N/A
2. There is a place where everyone can wash their hands prior to handling food or food preparation items. 44:02:07:68	N/A
3. There is a policy and training evidence requiring everyone to wash hands prior to handling food or food preparation items. 67:61:10:01	N/A

COMMENTS

XIII. PERSONAL CLEANLINESS	Requirement Met

XIII.	PERSONAL CLEANLINESS	Requirement Met
1.	All people involved with food preparation thoroughly wash hands and exposed portions of their arms with soap and warm water before starting and as often as necessary during food preparation to keep them clean. 44:02:07:14	N/A
2.	All people involved with food preparation thoroughly wash their hands and exposed portions of their arms with soap and warm water after smoking, eating, drinking, or using the toilet. 44:02:07:14	N/A
3.	All people involved with food preparation keep their fingernails and clothing clean. 44:02:07:14	N/A

COMMENTS

XIV.	OTHER HAZARDOUS CONDITIONS	Requirement Met
1.	Facility is free of other hazardous conditions that may cause injury or illness to clients or staff. 67:61:09:02	Yes

COMMENTS

Additional Comments

All applicable requirements of this inspection have been met	Yes

Signature of Individual Receiving Report	Title of Individual Receiving Report
Travis Olsen	
12/17/2025, 12:38:32 PM	December 17, 2025
Inspector	**Date**