

|                  |                                       |        |        |
|------------------|---------------------------------------|--------|--------|
| Date Issued      | March 04, 2026                        | Status | Closed |
| Provider Name    | CROOKS COMMUNITY CHILD CARE CENTER    |        |        |
| Provider ID      | 011515297                             |        |        |
| Provider Address | 105 S West Ave, Crooks, SD 57020, USA |        |        |
| Provider Contact | Melissa Boehms                        |        |        |

The items listed below are those that the provider was not in compliance with at the time of the inspection.

### Compliance Plan Action #1

**Administrative Rule:**

67:42:17:33

A provider shall meet the following requirements regarding bathrooms:

- (1) Bathroom facilities must be easily accessible by children and providers;
- (2) Hot water for faucets normally used by children in care may not exceed one hundred twenty degrees Fahrenheit;
- (3) Toilets and hand sinks must be kept clean and in good repair; and
- (4) For child care centers and school-age programs:
  - (a) All bathrooms must have natural or mechanical ventilation;
  - (b) Separate bathrooms must be available for males and females;
  - (c) Ratios for toilet and hand sinks must align with the minimum standards for plumbing and plumbing systems published by the plumbing commission.

Except in a family day care, hand sinks must be in the same room, or an unobstructed room adjacent to the diaper changing area. A handwashing sink used after diapering and toileting may not be used for food preparation.

**Summary of Non-Compliance Finding:**

At the time of inspection, the infant room handwashing sink was being used for bottle cleaning.

**Corrections to be Made:**

The provider will ensure that the handwashing sink is not used for bottle cleaning.

**Corrections Made:**

Verification that the handwashing sink will not be used for bottle cleaning moving forward was obtained.

**Anticipated Completion Date:**  
March 24, 2026

**Date Completed:**  
March 04, 2026

### Compliance Plan Action #2

**Administrative Rule:**

67:42:17:32

All walls, ceilings, floors, and equipment must be easily cleanable, kept clean, and in good repair. Heating and cooling systems must maintain a temperature between sixty-five degrees Fahrenheit and seventy-five degrees Fahrenheit. For a child care center and school-age program, all heating and cooling systems must be inspected annually, by a certified technician.

Food preparation areas, including tables and countertops, must be made of a smooth, nonporous material, kept clean and sanitized, be free of cracks, and be in good repair. Center and school-age programs, in which more than twenty children are cared for, must provide a ventilation hood over all cooking areas. The hood must be appropriate for the type of appliance and intended use, as required in § 61:15:01:01.

**Summary of Non-Compliance Finding:**

At the time of inspection, documentation of the required annual heating and cooling system inspection was not available for review.

**Corrections to be Made:**

The provider will ensure that documentation showing a heating and cooling system inspection is obtained.

**Corrections Made:**

Verification of compliance was received.

**Anticipated Completion Date:**

March 24, 2026

**Date Completed:**

March 30, 2026

**Compliance Plan Action #3**

**Administrative Rule:**

67:42:17:31

An infant shall be fed according to the infant's schedule. The provider shall hold the infant's bottle when feeding the infant. The provider may not feed an infant by propping up the infant's bottle.

Food, including breast milk and formula, must be properly stored, kept at the proper temperature, and protected from potential contamination according to the preparing, feeding, and storing standards contained in **Caring for Our Children: National Health and Safety Performance Standards, 4th Edition**.

**Summary of Non-Compliance Finding:**

During the inspection, several single-use food items were observed stored on the floor, and raw meat was observed stored above cooked meat in the cooler.

**Corrections to be Made:**

The provider will ensure that all food items are stored off the floor and that raw and cooked foods are stored in a manner that prevents cross-contamination.

**Corrections Made:**

Verification of compliance was received.

**Anticipated Completion Date:**  
March 24, 2026

**Date Completed:**  
March 04, 2026

**Your signature below certifies you have read and understand the non-compliance findings and agree to make corrections to be compliant with the identified administrative rules.**

Mel Peterson

Printed Name of Provider/Agency Contact



Signature of Provider/Agency Contact

March 04, 2026

Date

**The Department of Social Services, Office of Licensing and Accreditation has reviewed and accepted the above plan.**

Morgan Giraldo

Printed Name of DSS Staff



3/4/2026, 9:45:15 AM

Signature of DSS Staff:

March 04, 2026

Date