

Date Issued	June 01, 2026	Status	Closed
Provider Name	IPSWICH TIGER POST CEC INC.		
Provider ID	011100998		
Provider Address	309 7th St, Ipswich, SD 57451, USA		
Provider Contact	Jada Sauseda		

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:

67:42:17:32

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:

The heating and cooling system was last inspected on 1/22/25.

Corrections to be Made:

The heating and cooling system needs an annual inspection.

Corrections Made:

Documentation verifying the heating and cooling system has been inspected by a service technician is on file at the daycare.

Anticipated Completion Date:
June 08, 2026

Date Completed:
May 28, 2026

Compliance Plan Action #2

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:

The temperature of the refrigerator in the kitchen was 51 degrees. The thermometer on the outside stated the temperature was 47 degrees.

Corrections to be Made:

The refrigerator temperature needs to be at 41 degrees or lower for food safety.

Corrections Made:

The refrigerator temperature was turned down to 38 degrees.

Anticipated Completion Date:

June 08, 2026

Date Completed:

May 20, 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.

Jada Saucedo

Printed Name of Provider/Agency Contact



Signature of Provider/Agency Contact

May 18, 2026

Date

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

Julie Hermansen

Printed Name of DSS Staff



5/15/2026, 11:04:11 AM

Signature of DSS Staff:

May 15, 2026

Date