

Deaner

FIRE & LIFE SAFETY/ENVIRONMENTAL HEALTH/FOOD SERVICE INSPECTION FORM

GROUP CARE CENTERS FOR MINORS/RESIDENTIAL TREATMENT CENTERS/INTENSIVE RESIDENTIAL TREATMENT CENTERS/MATERNITY HOMES

DATE: 15 July 24 FACILITY NAME: Siox Falls Childrens Home PHONE: 605-334-6004
 ADDRESS: 801 N. Sycamore CITY: Siox Falls ZIP CODE: 57101
 DIRECTOR/OPERATOR: Malea Holbeck LIC. CAPACITY: 62 # OF CHILDREN PRESENT: 62

I. FIRE & LIFE SAFETY

(ARSD 61:15:01/UFC 1994 Edition)

- | Yes | No | |
|------------|-----------|---|
| <u>X</u> | <u>X</u> | 1. Written fire escape plans are posted? 67:42:07:11 |
| <u>X</u> | <u> </u> | 2. Four fire drills conducted annually? 67:42:07:11
List dates: <u>14 Sep 23</u> <u>12 Feb 24</u> <u>15 March 24</u> <u>6 Jun 24</u> |
| <u>X</u> | <u> </u> | 3. Portable fire extinguishers are charged and operable? (Minimum 2A rated on each level. No more than 75 feet travel distance to an extinguisher.) |
| <u>X</u> | <u> </u> | 4. If 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.) |
| <u>N/A</u> | <u> </u> | 5. If 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 facility has more than one story, a detector shall be installed on each story and in the basement.) |
| <u>X</u> | <u> </u> | 6. If a fire sprinkler system is provided, is it operational? (Valves open, pressure gauge reading, sprinkler head condition, stock of spare heads.) |
| <u>X</u> | <u> </u> | 7. Does the main level have at least two remote exits that discharge directly to the outside? (Exits must be separated by at least 1/2 of the diagonal distance of the room or space served by the exits.) |
| <u>X</u> | <u> </u> | 8. If clients are located on any floor above the main level, are two remote exits provided from this level? |
| <u>X</u> | <u> </u> | 9. If clients are located below the main level, are two remote exits provided from this level? |
| <u>X</u> | <u> </u> | 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 |
| <u>X</u> | <u> </u> | 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.) |
| <u>X</u> | <u> </u> | 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? |
| <u>X</u> | <u> </u> | 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.) |
| <u>X</u> | <u> </u> | 14. In areas providing access to exits, walls are not covered with combustible materials. Combustible decorations may not exceed 10% of the wall area. |
| <u>X</u> | <u> </u> | 15. Is combustible rubbish removed from the building at least once each day? |
| <u>X</u> | <u> </u> | 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 | No | |
|------------|----|---|
| <u>X</u> | | 17. Electrical system being used properly and installed according to 20:44? (Check for overloads or frayed extension cords.) |
| <u>N/A</u> | | 18. If commercial cooking equipment produces grease-laden vapors, is a ventilating hood and duct provided? |
| <u>N/A</u> | | 19. An automatic hood suppression system is provided for the protection of deep fat fryers, griddles, upright broilers, charbroilers, range tops, and grills. Has the system been inspected every 6 months? |
| <u>N/A</u> | | 20. New Programs: All requirements identified at plan review have been completed. (Read letter issued by Fire Marshal's office regarding floor plan review.) |

II. ENVIRONMENTAL HEALTH

- | Yes | No | |
|------------|----|---|
| <u>X</u> | | A. BUILDING CONSTRUCTION |
| <u>X</u> | | 1. Walls, ceilings, doors, window 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? Concrete or pumice blocks on interior walls in these areas are sealed so easily cleanable? 67:42:11:39 |
| <u>X</u> | | 2. Windows screened and in good repair? 67:42:11:36 |
| <u>X</u> | | 3. Outside appearance and construction in good repair? 67:42:11:39 |
| <u>N/A</u> | | B. PLAYGROUNDS |
| <u>X</u> | | 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 area. 67:42:11:02 |
| <u>X</u> | | 2. Playground equipment properly installed and maintained in good repair? Sandboxes free from animal excrement and permit drainage? 67:42:11:02 |
| <u>X</u> | | 3. Staff/child ratios met when children on play ground? 67:42:11:02 (1:8 Group Care Center/ShelterCare Facility [1:4 if < four years of age in shelter care facility]; 1:6 Residential Treatment Center; 1:3 Intensive Residential Treatment Center) |
| <u>N/A</u> | | 4. Swimming pool that is not emptied after each use is secured by 5 foot high fence on all sides that is constructed to discourage climbing? A wall of the facility with door access to the pool is not used as a side of the fence. Exits from and entrances to the pool have self-closing, latching gates that are locked when children are present. 67:42:11:02 |
| <u>X</u> | | 5. Playground is free of litter, trash, and weeds? 67:42:11:02 |
| <u>X</u> | | C. FACILITY DESIGN |
| <u>X</u> | | 1. Sleeping areas provide at least 50 square feet of floor space for first client and 30 square feet for each additional client? 67:42:11:05 |
| <u>X</u> | | 2. Separate toilet facilities are provided for males and females with 1 toilet and handsink for each 12 males or females and 1 shower/bathtub for each 5 male and 5 female residents? 67:42:11:06 |
| <u>N/A</u> | | 2a. Toilet training equipment is provided for children being toilet trained? 67:42:11:06 |
| <u>X</u> | | 3. Natural or mechanical ventilation is provided in all restrooms? 67:42:11:06 |
| <u>N/A</u> | | 3a. Metal ventilation hood required in food preparation area if serving > 20 clients. 67:42:11:08 |
| <u>X</u> | | 4. Heating and cooling systems maintained and inspected annually? 67:42:11:12 |
| <u>N/A</u> | | 4a. Electric fans have guard blade openings < 1/4"? 67:42:11:12 |
| <u>X</u> | | 5. Floors and carpeting properly constructed and maintained? 67:42:11:37 & 38 |
| <u>N/A</u> | | 6. In food service areas, light fixtures are shielded or contain shatterproof bulbs? 67:42:11:16 |

Yes X No

X

X

N/A

X

X

X

X

X

X

X

X

X

X

N/A

X

X

X

7. 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

8. Wall openings, open-sided stairs, platforms, decks etc. 30" or more above ground are guarded by a railing or barrier that is constructed to prevent a child from crawling or falling through or becoming entrapped? 67:42:11:14

9. 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

10. Traffic is not allowed by unauthorized persons through food preparation, food storage and ware washing areas. 67:42:11:15:01

D. HOUSEKEEPING

1. Floors, walls & ceilings clean; area neat and free of litter/rubbish; cleaning supplies available and kept in safe, sanitary condition in enclosed cabinet inaccessible to children? 67:42:11:40

2. Toilet rooms and fixtures are easily cleanable, clean and in good repair? There is a supply of toilet tissue at all toilets? Waste receptacles are easily cleanable and clean, metal receptacles have plastic liners and toilet rooms used by women have a covered waste receptacle? 67:42:11:06

3. Laundry equipment properly installed; if not physically separate from food prep area, written procedures developed and followed; cleaning materials are safely stored? 67:42:11:41

4. Soiled or clean clothing and linens are properly handled and stored? 67:42:11:41

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

E. GARBAGE, RUBBISH AND INSECTS

1. Garbage and refuse are kept in containers that are durable, easily cleaned, nonabsorbent and insect/rodent proof? 67:42:11:34

2. Garbage and refuse is stored in a manner and disposed of often enough to prevent attraction of insects and animals? Unprotected plastic bags are not stored outside? 67:42:11:34

3. Effective measures taken to minimize presence of rodents, flies, cockroaches and other insects? 67:42:11:36

4. All outside openings protected by tight-fitting, self-closing doors, closed windows, screening, controlled air currents, or other means and maintained in good repair? 67:42:11:36

F. WATER AND SEWER

1. Source from public water system or approved system with sufficient supply to meet program needs? 67:42:11:09

2. Private system tested annually? 67:42:11:09

3. Adequate supply; continuous supply of hot water during peak periods that does not exceed 120°F? 67:42:11:09

4. Hot and cold water is supplied through a mixing faucet to all lavatories, showers or tubs? 67:42:11:06

G. EMPLOYEE AND OCCUPANT HEALTH AND SAFETY

1. Handsinks near food preparation and diaper changing areas and in each toilet room? 67:42:11:33

Yes	No
☒	☐
☒	☐
☒	☐
<u>N/A</u>	☐
☒	☐
<u>N/A</u>	☐
<u>N/A</u>	☐
☒	☐
<u>N/A</u>	☐

2. Supply of soap and single-use towels provided at each handsink? 67:42:11:33
3. Staff members wash hands after use of toilet room, diaper changing, working with soiled clothing/linens, and before food handling? 67:42:11:33
4. Food handling and preparation - employees free of infection, contagious disease, boil or infected wound; clothing is clean; hair restraint used; good hygienic practices; fingernails clean and trimmed; no jewelry worn on hands or wrists? 67:42:11:23, 24 & 25
5. If caring for infants, there is a diaper changing table, properly constructed with smooth non-absorbent top, and maintained, sanitized after each use with bleach or product acceptable to DSS/DOH, and proper diaper disposal followed? A hand lavatory not used for food preparation is near the diaper changing area? 67:42:11:06.01
6. Smoking is not allowed in the facility? SDCL 34-46-14
7. Pets living quarters kept clean; litter boxes covered and kept clean; food supply not accessible to children? 67:42:11:44
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
9. Facility is free of other hazardous conditions that may cause injury or illness to clients or staff? 67:42:11:15
10. **New Program: All requirements identified at plan review have been completed. (Read letter issued by Department of Health regarding floor plan review).**

III. FOOD SERVICE

Yes	No
☒	☐
☒	☐
☒	☐
☒	☐
<u>N/A</u>	☐
☒	☐

A. FOOD SUPPLIES

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 - only used in food preparation; only use pasteurized egg products or whole, intact-shelled eggs? 67:42:11:16
2. Home-canned and home-prepared food is not used? (Use is prohibited) 67:42:11:16

B. FOOD PROTECTION

1. Potentially hazardous food kept below 41°F or 140°F or above at all times unless otherwise directed? 67:42:11:16
2. Food removed from original container/package is stored in clean, covered container that is made of food grade material, with cover that is impervious and non-absorbent (napkins/linens can cover bread/roll containers)? 67:42:11:18
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
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
5. Frozen foods are kept frozen and stored at a temperature of 0°F or below and are properly thawed, i.e. in refrigerated unit with temp not exceeding 41°F, under potable running water with temp 70°F or below, in uninterrupted cooking process in microwave oven, or as part of conventional cooking process? 67:42:11:16

Yes No

N/A

X

N/A

N/A

X

N/A

N/A

X

X

X

N/A

N/A

X

X

X

X

X

6. Raw fruits and vegetables are thoroughly washed with potable water before being cooked or served? 67:42:11:20
7. 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

C. FOOD EQUIPMENT AND UTENSILS

1. Food used and tobacco used only in designated areas where there will not be contamination of food, equipment or utensils, and soiled tableware is handled in a way that minimizes contamination of the hands? 67:42:11:25
2. Food contact surfaces are free of breaks, open seams, cracks, chips, pits and other similar imperfections, difficult-to-clean corners and crevices and have self-draining sinks and drainboards? 67:42:11:07
3. Tableware is cleaned, rinsed and sanitized? 67:42:11:07
4. Equipment, utensils, kitchenware, dining tables, and food contact surfaces of equipment are washed, rinsed and sanitized using a solution of one ounce bleach to two gallons water or other approved sanitizing solution 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? 67:42:11:07 & 44:02:07:55
5. 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
6. 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
7. Single-service articles are only used once? 67:42:11:07
8. 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 sprinkler lines? 67:42:11:29
9. Utensils not air dried are stored in 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
10. Mechanical sanitization includes a hot water sanitizing cycle with water maintained at 150°F? 67:42:11:07
11. 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

D. OTHER CLEANING AND SANITIZING NEEDS

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?
 - (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?
 - (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?

X _____

2. Toys capable of being placed in a child's mouth are washed, rinsed and sanitized daily using a solution of one ounce household bleach to two gallons water or product acceptable to DSS/DOH? 67:42:11:07

COMMENTS:

1. Dining Hall building is not complete, and still under construction. Anticipated completion date 1 Aug 2024 - 15 Aug 2024.

COMPLIANCE PLAN

FACILITY NAME:

Item #	CORRECTIONS TO BE MADE	Correction Date
I. 1.	Fire escape plans posted	

Paul Han Facilities Supervisor
Person receiving report (Signature & Title)

Patrick Walthman
Inspected by (Signature)

15 July 2024
Date

Distribution: Original - DSS/CPS

Allow Provider to make a copy of the final document before leaving facility.

#604
Patrick Walthman