

Facility Safety Fire & Life Safety / Environmental Health Compliance Plan

Provider's Name: **Abiding Savior Under Christ's Care**

City: **Sioux Falls**

Provider Number: **010605802**

Inspector: **Michael Czmowski**

Date of Inspection: **10/27/2022**

Time of Inspection: **3:09 PM**

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

A. FIRE AND LIFE SAFETY

11. Are exit signs provided over each exit, and where necessary to identify a change in the direction of egress travel? 61:15:05:05 NOTE: Exit signs must be interior or exterior illuminated or self-luminous.

<p>Corrections To Be Made:</p> <p>Exit signs in the following areas did not illuminate when tested. Main Sanctuary Entrance, Auditorium main exit, NW Gym, Youth room etc.</p> <p>*Correction: all lights have been repaired or replaced.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Suggested Completion Date:</td> <td style="width: 50%;">Actual Completion Date:</td> </tr> <tr> <td style="text-align: center;">11/28/2022</td> <td style="text-align: center;">12/21/2022</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	11/28/2022	12/21/2022
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C. FOOD SERVICE

72. If meals are catered by an outside, approved food management business, does the day care have a copy of a current Dept. of Health license for that food management business? 67:42:10:13 NOTE: Once meals are delivered, it is the licensed facility's responsibility to have the equipment and knowledge to properly store, heat, & serve the meals according to the food handling practices identified in this section.

<p>Corrections To Be Made:</p> <p>Has 2021 food service license available. Update to the 2022 or 2023 license for your meal provider.</p> <p>*Correction: copy of current license observed.</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table border="0"> <tr> <td>Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td>11/28/2022</td> <td>12/08/2022</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	11/28/2022	12/08/2022
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80. Are potentially hazardous foods requiring cooking, cooked to heat all parts of the food to a temperature of at least 140 degrees F and held at that temperature until served or immediately refrigerated at 41 degrees F or below? 67:42:11:16

<p>Corrections To Be Made:</p> <p>Observed day care cooler to be set at 44.7 degrees F. Adjust temperature accordingly to maintain cooler temperatures at or below 41 degrees F.</p> <p>*Correction: Temperature observed at 38 degrees</p>	<p>Agency Action:</p> <p>Compliance Plan</p> <table border="0"> <tr> <td>Suggested Completion Date:</td> <td>Actual Completion Date:</td> </tr> <tr> <td>11/28/2022</td> <td>12/21/2022</td> </tr> </table> <p>Status: Corrected</p>	Suggested Completion Date:	Actual Completion Date:	11/28/2022	12/21/2022
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Fay Fisher

 Provider Signature

10/27/2022

 Date

Michael Czmowski

 Inspector Signature

10/27/2022

 Date