

Facility Safety Inspection

Fire & Life Safety / Environmental Health

Before & After School Center - School Location

Compliance Plan

Provider's Name: **WASP - Wall After School Program**

City: **Wall**

Provider Number: **016598670**

Inspector: **Jeremy Rieger**

Date of Inspection: **10/06/2022**

Time of Inspection: **3:37 PM**

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

C. FOOD SERVICE

41. Are kitchenware & food contact surfaces of equipment washed, rinsed, and sanitized after use and following any interruption of operations, and between use with raw & cooked foods by sanitizing with 1 oz. bleach to 2 gallons of water? 67:42:11:07

Corrections To Be Made:

The kitchen is set up with a two compartment sink and utensils are not being sanitized.

Provider needs to obtain a third compartment for the purpose of sanitizing dishes and utensils.

Correction: Provider purchased a bucket to use as a third compartment to sanitize dishes and utensils.

Agency Action:

Compliance Plan

Suggested
Completion
Date:

10/21/2022

Actual
Completion
Date:

10/26/2022

Status: **Corrected**

Jennifer Johnson

Provider Signature

10/06/2022

Date

Jeremy Rieger

Inspector Signature

10/06/2022

Date