

Facility Safety Fire & Life Safety / Environmental Health Compliance Plan

Provider's Name: **Sprouting Ivy**

City: **Sioux Falls**

Provider Number: **018042542**

Inspector: **Sarah Boese**

Date of Inspection: **08/30/2024**

Time of Inspection: **9:12 AM**

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

19. In storage rooms, are combustible materials maintained at least 2 feet below the ceiling or 18 Inches below sprinkler head deflectors? 61:15:01:01

Corrections To Be Made:

Both storage rooms have items within 2 feet from ceiling or 18 inches from sprinkler head deflectors.

Storage rooms should have combustible materials maintained at least 2 feet below the ceiling or 18 Inches below sprinkler head deflectors.

Correction: Combustible materials were moved in the storage rooms to maintain at least 2 feet below the ceiling or 18 Inches below sprinkler head deflectors.

Agency Action:

Compliance Plan

Suggested
Completion
Date:

09/13/2024

Status: **Corrected**

Actual
Completion
Date:

09/06/2024

23. Is there a carbon monoxide detector installed according to the manufacturer's directions if there is a furnace or appliances utilizing fossil fuels such as propane, natural, gas, etc.? 61:15:01:01

Corrections To Be Made:

There is not a carbon monoxide detector installed.

A carbon monoxide detector needs to be installed according to the manufacturer's directions if there is a furnace or appliances utilizing fossil fuels such as propane, natural, gas, etc.

Correction: A carbon monoxide detector was installed.

Agency Action:

Compliance Plan

Suggested
Completion
Date:

09/13/2024

Status: **Corrected**

Actual
Completion
Date:

10/16/2024

B. Environmental Health

48. Is the heating and cooling system maintained and inspected annually by a certified technician?
67:42:17:32

Corrections To Be Made:	Agency Action:	
Documentation of the current HVAC inspection was not available at the time of the inspection.	Compliance Plan	
The heating and cooling system is to be maintained and inspected annually by a certified technician.	Suggested Completion Date:	Actual Completion Date:
Correction: The program obtained documentation for the heating and cooling systems being inspection within the previous year.	09/13/2024	09/06/2024
	Status: Corrected	

C. Food Service

69. In food preparation areas, including tables and countertops, are surfaces smooth, non-porous, kept clean and sanitized, free of cracks and in good repair? 67:42:17:32

Corrections To Be Made:	Agency Action:	
Refrigerator in the kitchen was not kept cleaned.	Compliance Plan	
Food preparation areas, including tables and countertops, are surfaces smooth, non-porous, are to be kept clean and sanitized, free of cracks and in good repair.	Suggested Completion Date:	Actual Completion Date:
Correction: Verification received that the refrigerator has been cleaned.	09/13/2024	09/24/2024
	Status: Corrected	

Jeanne Beuckens

Provider Signature

08/30/2024

Date

Sarah Boese

Inspector Signature

08/30/2024

Date