

# Facility Safety Fire & Life Safety / Environmental Health Compliance Plan

Provider's Name: **Bloom & Grow Academy**

City: **Harrisburg**

Provider Number: **018043120**

Inspector: **Michael  
Czmowski**

Date of Inspection: **11/22/2022**

Time of Inspection: **1:35 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

12. Are exits and exit corridors maintained in a safe manner? 61:15:05:05 NOTE: Exits can't pass through storeroom, bathroom, kitchen; corridor & aisle widths of 36 inches; exits cannot be obstructed.

<p>Corrections To Be Made:</p> <p><b>Because of construction, kitchen appliances, supplies and miscellaneous items are blocking corridors. Ensure proper clean up is accomplished prior to children returning to center</b></p> <p><b>Exit and exit corridors must be maintained safely.</b></p> <p><b>Correction: The area was cleaned up and the items were removed before the children returned from break.</b></p>	<p>Agency Action:</p> <p><b>Compliance Plan</b></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;"><b>11/28/2022</b></td> <td style="text-align: center;"><b>11/25/2022</b></td> </tr> </table> <p>Status: <b>Corrected</b></p>	Suggested Completion Date:	Actual Completion Date:	<b>11/28/2022</b>	<b>11/25/2022</b>
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<b>11/28/2022</b>	<b>11/25/2022</b>				

16. If domestic cooking equipment is installed, is a ventilating hood and duct provided - vented to the outside of the building -- to handle grease-laden vapors? 67:42:11:08

<p>Corrections To Be Made:</p> <p><b>Kitchen currently under remodel, including the installation of a ventilation hood above domestic oven.</b></p> <p><b>Ventilating hood and duct, which is vented to the outside of the building, must be provided.</b></p> <p><b>Correction: The Provider installed a vent hood and duct that is vented to the outside of the building.</b></p>	<p>Agency Action:</p> <p><b>Compliance Plan</b></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;"><b>11/28/2022</b></td> <td style="text-align: center;"><b>11/25/2022</b></td> </tr> </table> <p>Status: <b>Corrected</b></p>	Suggested Completion Date:	Actual Completion Date:	<b>11/28/2022</b>	<b>11/25/2022</b>
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### C. FOOD SERVICE

81. Are frozen foods kept at a temperature of zero degrees or below? 67:42:11:16

Corrections To Be Made:	Agency Action:	
<b>Freezers in Mobiles, Kitchen and Two's rooms were not at or below 0 degrees F. Suggest adjusting thermostat accordingly to hold freezer temperature at or below 0 degrees F.</b>	<b>Compliance Plan</b>	
<b>All frozen foods need to be kept at a temperature of zero degrees or below.</b>	Suggested Completion Date: <b>11/28/2022</b>	Actual Completion Date: <b>11/28/2022</b>
<b>Correction: The freezers were lowered to below 0 and maintained at below 0.</b>	Status: <b>Corrected</b>	

**Sara Stolsmark**

**11/22/2022**

Provider Signature

Date

**Michael Czmowski**

**11/22/2022**

Inspector Signature

Date