

## MECKLENBURG COUNTY HEALTH DEPARTMENT

	<b>MECKLENBURG COUNTY HEALTH DEPARTMENT</b>
<b>Disclaimer</b>	The intent of this list is to provide child care center operators with the most common issues observed during child care center sanitation inspections. Consider this list a training tool and not a supplement to the child care center rules. All child care center operators are responsible for utilizing 15A NCAC 18A .2800 Rules Governing the Sanitation of Child Care Centers for all rule interpretations. Please contact the Health Department at 704-336-5101 to discuss any questions that you may have.
<b>Instructions</b>	<i>All critical items are highlighted in blue (or gray if you print in black and white).</i>
	<i>Any comment that addresses the care of mildly ill children will only be enforced in child care centers which are licensed to offer short term care to children who are mildly ill and who would otherwise be excluded from care as required by 10A NCAC 09 .0804.</i>
<b>Item Number</b>	<b>Comments</b>
	<b>HANDWASHING:</b>
1	**All mildly ill children shall have their hands washed after each diaper change, regardless if the child has head control or not. See rule .2836 (8)
1	**Caregivers shall wash their hands before leaving areas designated for mildly ill children. See rule .2836 (15).
1	**Wash hands when required. See rule .2803 (a)
2	**Handwashing procedure shall include: (1) using liquid soap and tempered water; (2) rubbing hands vigorously with soap and tempered water for 15 seconds; (3) washing all surfaces of the hands, to include the backs of hands, palms, wrists, under fingernails and between fingers; (4) rinsing well for 10 seconds; (5) drying hands with a paper towel or other hand-drying device; and (6) turning off faucet with a paper towel or other method without recontaminating hands. See rule .2803 (c).
	<b>FOOD:</b>
3	**Food prepared and sent from home to be shared with other children shall be limited to non-potentially hazardous baked goods. See rule .2804 (a).
3	**Food shall be free from spoilage, filth, or other contamination and shall be safe for human consumption. See rule .2804 (a).
3	**Food shall be obtained from approved sources. See rule .2804 (a) and (e).
4	**All potentially hazardous food products shall be maintained at 45 F, or below, or 140 F or above. See rule .2806 (f)
5	** Raw fruits and raw vegetables shall be washed with potable water before being cooked or served. See rule .2804 (g).
5	**All centers that prepare formula for children shall have a doctor's or parent's written permission to prepare the formula. See rule .2804 (d).
5	**All food shall be stored in a manner that protects it from contamination. See rule .2806 (f).
5	**All open containers of staff food must be stored below facility food. See rule .2804 (a) and (f).
5	**All potentially hazardous food shall be properly thawed. See rule .2807 (i).
5	**All potentially hazardous foods shall be cooked to the applicable temperature indicated under rules .2807 (e),(f), and (g).
5	**Baby food served out of the jar, directly to one child, shall be discarded after each feeding. See rule .2804 (d).
5	**Breast milk that has been thawed shall be refrigerated and used within 24 hours. See rule .2804 (d).
5	**Bulk containers of milk must be stored on ice during transport. See rule .2806 (f). Or, use a pitcher to dispense the milk to classrooms. Unused milk in pitchers shall be discarded. See rule .2808 (a)
5	**Children shall not be in kitchen except when participating in a supervised activity. See rule .2808 (f)
5	**Do not store food products below exposed sewage lines. See rule .2806 (e)
5	**Family style food service is prohibited in careroms with mildly ill children. See rule 2836 (13).
5	**Food must be transported in a covered container. See rule .2806 (f)

5	**Food preparation shall occur in the approved kitchen or at an approved food preparation area. See rule .2807 (a).
5	**Food shall be prepared on surfaces that have been cleaned, rinsed, and sanitized prior to use. See rule .2807 (b).
5	**Food shall not be stored in toilet or laundry rooms. See rule .2806 (f).
5	**Food storage in classrooms shall be limited to foods that are individually packaged unless the room is equipped with a food preparation area. See rule .2806 (b)
5	**Frozen breast milk can be stored frozen at the facility for up to seven days and shall be labeled with the child's name, date received and date thawed for use. See rule .2804 (d).
5	**Ice shall be made, handled, transported, and dispensed in such a manner as to be protected against contamination. See rule .2808 (b).
5	**Ice used for cooling stored food and food containers shall not be used for human consumption. See rule .2806 (h) (3).
5	**Keep all food stored off the floor and in a manner that permits easy cleaning of the storage area. See rule .2806 (d)
5	**Label all baby bottles, sippy-cups, and bottled beverages sent from home with the child's name and date it was brought into the facility. See rule .2804 (d)
5	**Label all dry food products that are not readily identifiable. See rule .2806 (c)
5	**Label all food brought from home with the child's name (First initial and last name or full name) and the date that the food was brought into the facility. See rule .2804 (f)
5	**Meals, non-frozen breast milk, formula, and other bottled beverages brought from home shall be returned to the child's home or discarded at the end of each day. See rule .2804 (d) and (f).
5	**Opened baby food jars, intended to be finished on another day, must be labeled with the date opened, and discarded after 2 days. See rule .2804 (d).
5	**Packaged food such as milk or other fluid containers may be stored on ice as long as the individual units are not submerged in water. See rule .2806 (g).
5	**Potentially hazardous food requiring refrigeration shall be cooled to an internal temperature of 45 F or below in a manner consistent with rule .2806 (h) (2).
5	**Potentially hazardous foods that have been cooked and then refrigerated, if served above 45F, shall be reheated to an internal temperature of 165 F or higher. Or, to an internal temperature of at least 190 F if a microwave is used. See rule .2807 (g).
5	**Properly thaw all food products. See rule .2807 (i).
5	**Raw meats, poultry, fish, shellfish, and eggs shall be stored on shelving beneath and separate from other foods. See rule .2806 (f)
5	**Staff shall prepare food with the least possible manual contact by using utensils or clean disposable gloves. See rule .2807 (b).
5	**Store all foods in approved re-sealable bags or containers once opened. See rule .2806 (a)
5	**Store and handle all food so that it will not become contaminated. See rules .2806 (d),(f), .2807 (b), and .2808 (e).
5	**Water from handwashing sinks shall not be used to prepare formula, mix dry cereals, or other foods. Food shall be free from spoilage, filth, or other contamination. See rules .2804 (a) and .2810 (f).
5	**Wrapped sandwiches and other foods shall not be stored in direct contact with ice. See rule .2806 (g).
5	**Microwaves shall not be used to thaw or warm breast milk, baby food, formula or other bottled beverages. See rule .2804 (d).
6	**Food shall not be re-served (Once food has been served to a child, staff cannot re-serve the food to another child). See rule .2808 (d)
7	** Hot food storage equipment and ovens, used to hold hot food, shall have an accurate thermometer available to assure that the unit is properly maintaining the required temperature of the food. See rule .2806 (i) (1).
7	**All thermometers in refrigerators shall be stored in the warmest part of the refrigerator and located to be easily readable. See rule .2806 (h) (1).
7	**Facilities shall maintain an accurate and calibrated metal stem thermometer. See rule .2807 (h) and .2809 (12).

7	**Provide accurate thermometer in all refrigerators. See rule .2806 (h)
7	**Provide metal stem thermometer ranging from 0 to 220 F in order to assure adequate food and water temperatures. See rule .2807 (h)
	<b>FOOD SERVICE EQUIPMENT &amp; UTENSILS:</b>
8	**All areas where food preparation occurs shall have an approved hand washing sink. See rule .2810 (b)
8	**All kitchens shall have a 2 or 3 compartment sink with adequate drain board space. See rule .2810 (a)
8	**All kitchens shall have a refrigerator. See rule .2810 (a)
8	**Child care centers, licensed for 13 or more children, are not approved to use domestic refrigerators to cool food. See rule .2810 (d).
8	**Keep the handwashing sink in the kitchen functioning at all times. See rule .2810 (b)
8	**Child Care centers using multi-service utensils shall have a 2 compartment sink and a dishwasher. In lieu of a dishwasher and two-compartment sink, a three compartment sink of sufficient size and depth can be used. See rule .2810 (a).
8	**When food is prepared in a classroom, the classroom shall be equipped with an approved handwashing sink, and when needed, an adequate refrigerator. See rule .2810 (f).
8	**A separate lavatory for handwashing is required in all dishwashing areas that are separate from the approved kitchen. See Rule .2810 (b)
9	**Adequate counter, shelf or cabinet space shall be provide for food storage at all classroom food preparation areas. See rule .2810 (f) (4).
9	**All food service equipment shall be easily cleanable. See rule .2809 (1)
9	**All food service equipment shall be made of an approved material. See rule section .2809.
9	**All kitchen equipment shall be non-absorbent. See rule .2809 (3) and (5)
9	**Food preparation counters, bottle warming equipment, and food contact surfaces shall be kept out of reach of the children. See rule .2810 (f).
9	**Frying of foods is not allowed in facilities that do not have an approved commercial hood system in the kitchen. See rule .2810 (e)
9	**An additional food preparation sink with drain board may be needed when non-rewashed vegetables and fruits are prepared. See rule .2810 (c ). <b>(Contact the Health Department to discuss if your facility needs a food preparation sink, if you are preparing non-rewashed fruits and vegetables).</b>
9	**Only single use items made of glass, plastic, or other material intended for food storage, with smooth sides and constructed to be easily cleaned may be reused. See rule .2809 (11) and .2806 (a).
9	**When food is prepared in a classroom an easily cleanable countertop shall be provided. See rule .2810 (f).
9	**When food is prepared at the child care center, adequate cooking equipment shall be provided. See rule .2810 (a).
9	**Crock pots shall not be used to thaw or warm baby food, bottles, breast milk, or other bottled beverages. See rule .2810 (f).
10	** Food contact surfaces and utensils shall be cleaned and sanitized after preparing raw foods, prior to preparing ready to eat foods, and after any interruption of operations in which contamination may have occurred. See rules .2807 (c ) and .2812 (b).
10	**Completely air-dry all equipment and utensils before stacking or storing the items. See rule .2812 (h)
10	**Do not re-use single service items. See rule .2809 (9)
10	**Highchair feeding trays, shall be washed, rinsed, and sanitized after each use. (If the child eats directly off of the tray) See rule .2812 (e).
10	**Multi-service utensils must be washed, rinsed, and sanitized after each use. See rule .2812 (e)
10	**If hot water is used to sanitized the dishes in a dish washing machine, the dish machine must reach 180 F for at least one second in order to bring the temperature of the dishes up to 160 F. See rule .2812 (c) and (e)

10	All commercial dish machines, that use chemicals to sanitize the dishes, shall sanitize the dishes with an adequate sanitizing solution during the final rinse cycle. See rule .2812 (b)(5) and (c)
10	If your commercial dish machine is not sanitizing the dishes and/or not functioning properly. **Staff shall wash, rinse, and sanitize the multi-service dishes in the 3 compartment sink. See rule .2812 (b)
10	**If chlorine is used to sanitize multi-service utensils and equipment, the items must be immersed in a 50-200 ppm chlorine solution for at least 2 minutes. See rule .2812(b)(5)(B)
10	**If quaternary ammonium is used to sanitize multi-service utensils and equipment, the items must be immersed in a 200-400 ppm solution of quaternary ammonium for at least 2 minutes. See rule .2812(b)(5)(D)
10	**If hot water is used to sanitize multi-service utensils and equipment, the items must be immersed for 1 minute in clean, hot water at a temperature of at least 170 F using dish baskets. See rule .2812(b)(5)(A)
10	**All other approved sanitizing products must be used according to the manufacturer's instructions. See rule .2812 (b)(5)(E).
11	**Prepare a wipe-on or spray-on sanitizer daily at 50 to 200 ppm chlorine. See rule .2812 (d)
11	**Quaternary Ammonium sanitizing solutions shall be maintained between 200 - 400 ppm. See rule .2812 (b)(5)(D)
11	**Each facility shall maintain a sanitizer test kit for all chlorine and quaternary ammonium sanitizers. See rule .2812 (g)
12	**Bottle warming equipment shall be cleaned and sanitized at least daily and when visibly soiled. See rule .2810 (f) (1) and .2804 (d).
12	**Keep all food service equipment clean and in good repair. See rule .2812 (f)
12	**Keep all non-food contact surfaces and equipment clean and in good repair. See rule .2812 (f) and .2809 (1) and (3).
12	**Outdoor tables used for food service shall be cleaned or covered prior to use. See rule .2832 (e).
12	**Water filters or any other water conditioning devices shall be cleaned and maintained in accordance the manufacturers specifications. See rule .2809 (13).
13	**Do not store food service equipment on the floor. See Rule .2814 (a) and (b).
13	**Do not store food service equipment under exposed sewer lines. See Rule .2814 (b).
13	**Protect food service equipment from contamination. See Rule .2814 (a) and (b).
13	**Single-service articles must be kept clean and protected from contamination. See Rules .2809 (8), .2814 (a) and (b).
<b>WATER SUPPLY &amp; DRINKING WATER FACILITIES:</b>	
14	**All onsite wells utilized to provide water inside the facility shall meet 15A NCAC 18A .1700.
15	**The kitchen dishwashing sink shall be supplied with hot water at 120 F or above. See Rule .2815 (e).
16	**Hot water shall be maintained between 80 and 110 F at mop sinks and can washes accessible to children. See Rule .2815 (e).
16	**Hot water shall be maintained between 80 F and 110 F at handwashing sinks accessible to children. See Rule .2815 (e).
16	**Hot water supplied to clothes washing machines shall be 120 F or above. See Rule .2815 (e).
16	**Hot water used to warm bottles shall be maintained between 80 F and 110 F, unless the hot water is located in an approved bottle warming device. See Rule .2815 (e)
17	**Hot water at areas accessible to children shall not exceed 120F. See Rule .2815 (e).
17	**Hot water used to warm bottles shall be maintained between 80 F and 110 F, unless the hot water is located in an approved bottle warming device. Hot water exceeding 120 F is considered to be a burn hazard. See Rule .2815 (e)
18	**Maintain backflow prevention on all hose bibs and threaded faucets. See Rule .2815 (c).
18	**Maintain facility free of cross connections. See Rule .2815 (e).
19	**Drinking fountains shall be separate from hand washing sinks, or made inaccessible. See Rule .2815 (f).
19	**Drinking fountains shall not be used in areas used by mildly ill children. See rule .2836 (2).
19	**Keep water fountains clean at all times. See Rule .2815 (f).

19	**Outdoor drinking fountains shall be constructed to protect the spout from contamination and shall be kept clean. See rule .2815 (g).
19	**Water pressure at drinking fountains must be high enough so that water clears mouth nozzle, and so that water does not splash on the floor. See Rule .2815 (f).
	<b>LEAD POISONING HAZARDS:</b>
20	If the Health Department tests your facility for lead paint with a chemical spot test and the test result is positive, A lead hazard investigation will be conducted by this Department. Do not attempt to repair chipping paint until Lead EHS surveys facility. Operator may remove any loose and chipping paint on interior surfaces and then clean the surface with a soapy water solution. See rule .2816.
	<b>TOILET AND LAVATORY FACILITIES:</b>
21	**All toilet fixtures, used by children, shall be child-sized or adapted adult toilets. See rule .2817 (a).
21	**Keep handwashing sinks clean and in good repair. See rule .2818 (a).
21	**Keep toilets clean and in good repair. See rule .2817 (a).
21	**Lavatories used by the children must be mounted appropriately or otherwise made accessible. See rule .2818 (a).
21	**Potty chairs may only be used if restroom is equipped with spray-rinse toilet or utility sink. Discontinue use. See rule .2817 (c).
21	**Sinks shall be cleaned and disinfected at least daily, when visibly soiled, and before changing the use of the handwashing sink. See rule .2818 (c).
21	**Toilets shall be cleaned and disinfected at least daily and when visibly soiled. See rule .2817 (b).
21	**Toilets, potty chairs, utility sinks, and bathing equipment used in areas of the center with mildly ill children shall be cleaned and disinfected after each use. See rule .2836 (3).
22	**Disposable towels shall be provided at all hand washing sinks. See rule .2818 (d).
22	**Liquid soap and disposable towels shall be provided and accessible at all hand washing sinks. See rule .2818 (d).
22	**Liquid soap shall be provided at all hand washing sinks. See rule .2818 (d).
22	**Toilet tissue shall be provided in each toilet room. See rule .2817 (a).
23	**Hand washing signs shall be posted at all hand washing areas. See rule .2818 (e)
23	**Handwashing sinks must be free of storage. See rule .2818 (a).
23	**Limit storage in restrooms to toileting and diapering items only. See rule .2817 (a).
	<b>DIAPER CHANGING FACILITIES:</b>
24	**All diaper changing stations shall include an approved hand washing sink. See rule .2819 (a).
24	**Diapers shall be changed at a diaper changing station approved by the Department. See rules .2819 (a) and (b).
24	**When cloth diapers are emptied (feces removed), the diaper changing area shall be located next to a toilet room. See rule .2817 (d).
25	**To clean and disinfect diapering surface: 1) Spray soapy water onto surface 2) Wipe off soapy water 3) Spray disinfectant onto surface until surface is glistening wet 4) Let disinfectant sit for at least 2 minutes or until air dry. See rule .2819 (d).
26	** Provide test strips for the chlorine disinfectant. See rule .2819 (c)
26	**Cleaning and disinfecting solutions shall be provided at each diaper changing station. See rule .2819 (c).
26	**Disinfectant and soapy water solutions shall be stored in hand pump spray bottles. See rule .2819 (c).
26	**Prepare disinfectant between 500-800 ppm chlorine daily. See rule .2819 (c) and .2801 (7).
27	**All cleaning and disinfectant solutions shall be properly labeled (i.e. soapy water, disinfectant). See rule .2819 (c) and .2820 (c).
27	**Caregivers shall not rinse soiled cloth diapers, training pants, or clothes. See rule .2819 (f).
27	**Caregivers shall wear disposable gloves when changing a mildly ill child's diaper. See rule .2836 (7).
27	**Cloth diapers shall not be used on mildly ill children. See rule .2836 (5).

27	**Diaper changing surface must be easily cleanable, non-absorbent, smooth, and intact. see rule .2819 (b).
27	**Each diaper changing station shall have a diaper changing sign and a handwashing sign posted. See rule .2819 (h).
27	**Each mildly ill child shall have an individually labeled moist wipe container. See rule .2836 (6).
27	**Follow the correct diaper changing procedure as described in rule .2819 (d).
27	**Keep the diaper changing table free of non-diaper changing related storage. See rule .2819 (b).
27	**Soiled cloth diapers, training pants, or clothes shall be placed in a tightly closed plastic bag or equivalent container. See rule .2819 (f).
27	**Soiled cloth diapers, training pants, or clothes shall be sent home daily to the child's home or diaper service. See rule .2819 (f).
27	**Soiled cloth diapers, training pants, or clothes shall be stored out of reach of the children. See rule .2819 (f).
27	**Vinyl or latex gloves shall be used by caregivers during the diaper changing process if their hands are chapped or if their hands have sores or cuts. See rule .2819 (e).
	<b>STORAGE:</b>
28	** All medications must be stored behind lock and key. See rule .2820 (d).
28	**Designated emergency medications shall be stored out of reach of children (5 ft above the floor). See rule .2820 (d).
29	**All hazardous items must be stored behind lock and key. See rule .2820 (b).
29	**Hazardous products shall be stored in its original container or in another labeled container. See rule .2820 (b).
29	**Keys used to access hazardous item storage must be out of reach of children ( 5 ft above the floor) and stored separately from lock. See rule .2820 (b).
29	**Purses that contain hazardous items shall be stored behind lock and key. See rule .2820 (b)
30	**All chlorine sanitizing solutions shall be labeled with the word "sanitizer". If a commercial disinfectant is used, the product's name must be on the spray bottle. See rule .2820 (c ).
30	**Approved non-hazardous products must be stored 5 ft above the floor or behind lock and key. See rule .2820 (b), (c ) and (d).
30	**Purses, that do not contain hazardous items, must be stored 5 ft above the floor, behind lock and key, or behind a child safety lock. See rule .2820 (f).
31	**Adequate space shall be provided for the storage of equipment, furniture, toys, clothes, linens, backpacks, book bags, diaper bags, beds, cots, mats, and supplies and shall be kept clean. See rule .2820 (a).
31	** Do not store clean items under exposed sewage lines. See rule .2820 (a)
31	**Children's personal items shall not be touching each other or the floor. See rule .2820 (a) and (e)
31	**Coat hooks must be 12 inches apart. See rule .2820 (e).
31	**Combs shall be labeled and stored individually. See rule .2820 (e).
31	**Keep all storage equipment clean and in good repair. See rule .2820 (a).
31	**Keep all storage off the floor. See rule .2820 (a).
31	**Medications stored in a room with food or chemicals, shall be stored in a separate and locked container or cabinet. See rule .2820 (d).
31	**Soiled laundry shall be handled and stored separately from clean laundry using cleanable containers. See rule .2820 (a).
31	**Toothbrushes shall be individually identified, allowed to air dry, and protected from contamination. See rule .2820 (e).
31	**Toxic substances shall be stored below or separate from medications and food. See rule .2820 (b)
31	**When a container of toothpaste is used for multiple children, the toothpaste shall be dispensed onto an intermediate surface (i.e. wax paper). See rule .2820 (e).
	<b>BEDS, COTS, MATS, AND LINENS:</b>
32	**A list has not been established which associates each child with the labeled mat. Provide a "mat list." See rule .2821 (c ).

32	**All crib and play pens, used for sleeping, shall have an easily cleanable, waterproof, washable, firm, and tight fitting mattress that is at least 2 inches thick. See rule .2821 (b).
32	**All cribs, beds, cots and mats must be labeled with each individual child's name. See rule .2821 (c).
32	**All sleeping mats, used during nap time, shall be waterproof, washable, and at least 2 inches thick. See rule .2821 (b).
32	**Individual linen shall be provided for all beds, cots, or mats. See rule .2821 (c).
32	**Keep all mats, cots, and cribs clean and in good repair. See rule .2821 (a).
32	**Linens shall be large enough to cover the entire sleeping surface of mats, cots, and crib mattresses. See rule .2821 (f).
32	**Mildly ill children must be spaced at least 36 inches apart or separated by a partition while napping. See rule .2836 (9).
32	**Sleeping mats, cribs, and cots shall be stored to prevent contamination. See rule .2821 (a).
32	**Store all sleeping mats so that the floor side of the mats are only touching. See rule .2821 (d).
32	**Children must be spaced at least 18 inches apart or separated by a partition while napping. See rule .2821 (e).
33	**Individual linen must be kept clean and in good repair. See rule .2821 (f).
33	**Linens for children less than 12 months old shall be changed and laundered when soiled and at least daily. See rule .2821 (f).
33	**Linens for children older than 12 months shall be changed and laundered when soiled and at least weekly. See rule .2821 (f).
33	**Linens shall be stored with each child's cot or mat or placed in the child's labeled cubbie. See rule .2821 (f).
33	**Wash cloths, bibs, and burping clothes shall be laundered after each use. See rule .2821 (g).
<b>TOYS, EQUIPMENT, FURNITURE:</b>	
34	**Hard plastic toys may be washed, rinsed, and sanitized in a dishwasher, food preparation handwashing sink, or in the kitchen sink. See rule .2822 (a) and .2810 (f).
34	**Clean and sanitize water play centers and associated toys daily (if used) and when visibly soiled. See rule .2822 (c).
34	**Furniture in areas used by mildly ill children shall be non-absorbent. See rule .2836 (10).
34	**Soft, cloth material toys used by mildly ill children shall be brought from home or sanitized between each user. See rule .2836 (11).
34	**Toys, equipment, furniture, and any other items accessible to the children shall be kept clean and in good repair. See rule .2822 (a), (b).
34	**Hard plastic toys may be washed and rinsed in a dishwasher, food preparation handwashing sink, or in the kitchen sink. See rule .2822 (a) and .2810 (f).
35	**Cloth toys should be laundered and mechanically dried after each use. See rule .2822 (a).
35	**In areas where children are not toilet trained, large mouth contact toys and toys not designed to be submerged shall be washed, rinsed in place, sprayed with a sanitizing solution, and allowed to air dry, after use and more frequently when visibly dirty. See rule .2822 (a).
35	**In areas where children are not toilet trained, small mouth contact toys shall be washed, rinsed, sanitized (submerged for 2 minutes), and allowed to air dry, after use and more frequently when visibly dirty. See rule .2822 (a).
<b>PERSONNEL:</b>	
36	** Caregivers shall wear hair restraints when preparing food in the kitchen. See rule .2808 (c).
36	**All employees shall have clean clothing. See rule .2823 (a).
36	**Caregivers shall keep all potentially draining lesions covered. See rule .2827 (d).
36	**Employees engaged in food preparation in the kitchen shall keep their finger nails trimmed, clean, and shall not wear fingernail polish or artificial fingernails unless wearing intact gloves. See rule .2808 (c).
36	**Employees shall keep their fingernails clean. See rule .2823 (a).
36	**The use of tobacco products inside the child care center and the outdoor learning environment is prohibited. See rule .2823 (b).

	<b>FLOORS, WALLS &amp; CEILINGS:</b>
37	** Carpets cleaned with hot water shall be completely dry within 12 hours of cleaning. See rule .2824 ( c ).
37	**Carerooms used by mildly ill children shall not have carpet. See rule .2836 (14).
37	**Floors in carerooms used by mildly ill children shall be cleaned and disinfected immediately when contaminated with body fluids. See rule .2836 (14).
37	**Keep all floors, walls, and ceilings, clean and in good repair. See rule sections .2824 and .2825.
37	**Walls in rooms in which food is stored, handled or prepared, utensil-washing rooms, and toilet rooms shall be non-absorbent. See rule .2825 (b).
37	**Ceilings in restrooms that do not have adequate ventilation shall be non-absorbent. See rule .2825 (b). (This rule does not apply to child care centers licensed for fewer than 13 children and located in a residence).
37	**Floors and floor coverings of all food preparation, food storage, utensil-washing areas, toilet rooms, and laundry areas shall be constructed of nonabsorbent, easily cleanable material. See rule .2824 (a).
37	**Provide a non-absorbent ceiling in the kitchen. See rule .2825 (b). (This rule does not apply to child care centers licensed for fewer than 13 children and located in a residence).
37	**Throw rugs in carerooms used by mildly ill children shall be laundered when contaminated and at least weekly. See rule .2836 (14).
37	**Vacuum cleaners shall be emptied when children are not present in the room. See rule .2824 ( c ).
37	**Vacuum cleaners shall be kept in good repair. See rule .2824 ( c ).
37	**Vacuum cleaners used with the children present shall have a HEPA filter rated at the level described in rule .2824 ( c ).
37	**Carpet extraction must be completed once every 6 months and records maintained.
	<b>LIGHTING AND THERMAL ENVIRONMENT:</b>
38	**Maintain the indoor temperature of the facility between 65 F and 85 F. See rule .2826 (b).
39	**All carerooms and restrooms shall be ventilated to the outside by means of mechanical ventilation or an operable screened window. See rule .2826 (b).
39	**Keep all ventilation related equipment clean and in good repair. See rule .2826 (b).
39	**Keep all light fixtures clean and in good repair. See rule .2826 (a).
39	**Light bulbs must be shatterproof or shielded. See rule .2826 (a).
39	**Lighting shall be capable of illumination to at least 10 foot-candles of light, 30 inches above the floor in areas describe in rule .2826 (a).
39	**Lighting shall be capable of illumination to at least 50 foot-candles at work surfaces describe in rule .2826 (a).
	<b>COMMUNICABLE DISEASE CONTROL:</b>
40	**Caregivers with a communicable disease shall be excluded from situations in which transmission can be expected to occur. See rule .2827 (d).
41	**Caregivers for mildly ill children shall not prepare food in the kitchen or serve food to well children. See rule .2836 (12).
42	**Designated sick areas shall be equipped with a bed, cot, or mat and a vomitus receptacle. See rule .2827 (b).
42	**All sick children shall be placed in a designated sick area that is separate from the other children. See rule .2827 (a).
	<b>WASTEWATER:</b>
43	**Keep the septic system in good repair and functioning properly (only if facility is not connect to the city sewage system). See rule .2829.
	<b>SOLID WASTE:</b>
44	**Keep dumpsters and garbage containers free of holes and in good repair to prevent insect and vermin nuisances. See rule .2830 ( c ).



44	** In areas with mildly ill children, all waste shall be disposed of in a plastic-lined, covered receptacle. See rule .2836 (16)
44	**Food scraps and other putrescible materials shall be placed in a plastic lined, cleanable, covered container. See rule .2830 (a).
44	**Food scraps and other putrescible materials shall be removed to an exterior garbage area at least daily. See rule .2830 (a).
44	**Garbage containers, mops and other cleaning equipment shall be kept clean. See rule .2830 (b).
44	**Keep dumpster lids and doors closed to prevent insect and vermin nuisances. See rule .2830 ( c ).
44	**Maintain a fully operating can wash or mop sink at all times. See rule .2830 (b).
44	**Solid waste must be covered, and dumpster area must be kept clean. See rule .2830 ( c ) and (d).
44	**Solid wastes shall be disposed of in a manner that prevents insect breeding and public nuisances. See rule .2830 (d).
44	**Waste materials from animal cages shall be bagged, sealed, and immediately disposed of in an exterior garbage container. See rule .2831 (a) and .2830 (a).
44	**Maintain a plug in the dumpster's drain hole to prevent insect and vermin nuisances. See rule .2830 ( c ).
<b>ANIMAL &amp; VERMIN CONTROL, OUTDOOR LEARNING ENVIRONMENT &amp; PREMISES:</b>	
45	**Chromated Copper Arsenate (CCA) pressure-treated wood shall not be installed at child care centers. See rule .2831 (e).
45	**Do not apply pesticide products when children are present. See rule .2831 (d).
45	**Pesticides shall be stored in a locked storage room or cabinet separate from foods and medications. See rule .2831 (d).
45	**Pesticides shall be used in accordance with the directions on the label. See rule .2831 (d).
46	**All exterior non-painted wood installed before 1/1/05 must be sealed or stained at least every 2 years. Seal wood with either an oil-based, semi-transparent sealant, oil-based clear stain, or water-based clear stain. Records must be maintained available for review. See rule .2831 (e), (f), and (g).
47	**Copies of vaccination records shall be available for review for all animals present on the premises. See rule .2831 (a).
47	**Animals are not permitted in food preparation areas or at the entrances to food preparation areas. See rule .2831 (a).
47	**Any animals kept as pets shall be examined by a veterinarian to determine that they are free from vermin. See rule .2831 (a).
47	**Pets shall not use outdoor areas used by the children. Provide a designated area that is maintained and separate from the outdoor area used by the children. See rule .2831 (j).
47	**Turtles, iguanas, frogs, salamanders, and other reptiles or amphibians shall not be kept on the premises as pets. See rule .2831 (a).
47	**Unless a supervised activity is occurring, all animals must be in a cage or restrained. See rule .2831 (a).
48	**All openings to the outer air shall be protected against the entrance of flying insects. See rule 2831 ( c ).
48	**Composting areas and worm bins shall be covered and maintained to prevent attracting rodents or vermin. See rule .2831 (h).
48	**Keep the facility free of rodents, insects and vermin. See rule .2831 (b).
48	**Only use approved methods to control flying insects in food preparation areas. See rule .2831 ( c ).
48	**Traps used to control vermin, insects, and rodents shall only be placed in areas inaccessible to children. See rule .2831 (b).
49	**All play ground equipment must be kept clean and in good repair. See rule .2832 ( c ).
49	**Animals cages shall be kept clean. See rule .2831 ( c ).
49	**Keep the premises clean and free of dilapidated structures and equipment. See rule .2832 (a).
49	**Keep the property free of high vegetation. See rule .2831 (i).
49	**Keep the property free of standing water. See rule .2831 (b).
49	**Outdoor storage areas shall be kept clean. See rule .2832 (g).
49	**Sandboxes must be covered when not in use and kept clean. See rule .2832 ( c ) (2).
49	**Wells, grease traps, cisterns and utility equipment shall be made inaccessible to children. See rule .2832 (a).

49	**Children diagnosed with asthma or with coughing or wheezing symptoms should participate in indoor physical activity on days with a code orange, red or purple air quality forecast. See rule .2832 (d).
49	If a code orange ozone action day is in place. **The children shall not participate in physical activity outside between noon and 8:00 pm for longer than 1 hour on code orange days. See rule .2832 (d).
49	If a code red ozone action day is in place today. **The children shall not participate in physical activity outside between noon and 8:00 pm for longer than 15 minutes on code red days. See rule .2832 (d).
49	If a code purple ozone action day is in place today. **The children shall not be outside between the hours of noon and 8:00 pm on code purple days. See rule .2832 (d).
49	**Keep the premises clean and free of dilapidated structures and broken play equipment. See rule .2832 (a).
49	**At child care centers, the premises, including the outdoor learning environment, shall be kept clean. See rule .2832 (a).
	<b>SWIMMING AND WADING POOLS:</b>
50	**All swimming pools shall comply with 15A NCAC 18A .2500. See rule .2833
	Updated 8/27/2010 (New comments added under item #8 and item #37)
	Updated 10/08/2010 (New comments added under item #9, item #10, and item #49)
	Updated 2/24/2011 (New comments added under item #9, item #16 and item #17)
	Updated 3/23/2011 (New comments added under item #29 and item #30)