



STATE OF MONTANA
Environmental Health & Food Safety Section
Department of Public Health & Human Services

Date _____

Daycare Center Environmental Health Inspection Report

Page ____ of ____

Facility Name _____	Number of Staff _____	Infants (< 2yrs) _____	Children _____
Director _____	Phone _____		
Location Address _____	City _____	County _____	
Inspection Purpose: Regular ____ Follow-up ____ Complaint ____ Illness Investigation ____ Pre-opening ____ Other _____			

REQUIREMENT (Reference ARM Title 37, Chapter 95, Subchapter 2)	YES	NO	Not Observed	N/A
Water supply is a public system. <i>Complete Attachment A if new license or problems noted.</i> Water supply is a private system. <i>Complete Attachment A.</i>				
Wastewater system is public. <i>Complete Attachment A if new license or problems noted.</i> Wastewater system is private. <i>Complete Attachment A.</i>				
Solid waste containers w/ tight lids, water-proof, cleaned, non-tipping. Storage area cleanable. Weekly removal to approved landfill, in covered containers/vehicles.				
Laundry separated, stored, sorted to prevent contamination of clean w/ dirty. Dirty laundry not stored in food prep/dining/food storage. Not accessible to children. Wash temp $\geq 140^{\circ}\text{F}$ for ≥ 8 min. Hot air dry. Dryer vented to outside. Bedding washed when soiled & between children. Aired out to prevent mildew.				
Cleaning sufficient to prevent insect/rodent/vermin harborage inside & outside. Floors, walls, ceilings, furnishings, equipment easily cleanable & clean. No dry dusting/mopping. Toys cleaned, sanitized ($\frac{1}{4}$ C bleach/gal water), air dried, rinsed, air dried at least weekly. Chemicals/cleaners/pesticides storage separately, unreachable to kids. Used properly.				
Handwashing sink water 100-120°F. Supplied with soap, paper towels/air dryer.				
Bathroom toilet tissue always available. Cleaners contain fungicide/germicide. Supplies separated by purpose to prevent contamination.				
Temperature $\geq 65^{\circ}\text{F}$ in all areas.				
Infant cribs/playpens/toys cleaned, sanitized, air dried, rinsed, air dried daily. Separate cribs or bedding laundered between infants. Bathing facilities separate from food/play/sleeping areas. Diaper area adequate/cleanable, separate from food/play, cleaned, sanitized, air dried, rinsed, air dried. Diaper receptacle lined/cleanable, not accessible to kids, emptied/cleaned at least daily. Staff & infants hands washed after diapering. Handwashing sink ≥ 6 ft from food prep/washing/equipment. Variance for handwashing sink location approved, poses no health hazard. Adequate diapers, ≥ 1 change of clean clothes requested of parents. Cloth diapers allowed, sacked & labeled, rinsed/launched off-site, removed $\geq 2x$ per week.				
Food service meets ARM 37.110.2, <i>except for the following:</i> <i>Family kitchen ok for food prep. Exempt from licensure/inspection/training as food service establishment.</i> Domestic dishwasher ok if has heating element, washes all dishes from 1 meal, 2-bay sink back-up. Sanitizes w/ $\geq 165^{\circ}\text{F}$ or heat cycle completed w/ heating element. 1 st sink clean hot detergent solution, 2 nd sink ≥ 50 ppm chlorine at $\geq 75^{\circ}\text{F}$ for 1 min, air dried. Food from approved sources. No home canned foods. Food served family-style thrown away after meal. Potentially hazardous foods ≤ 45 or $\geq 140^{\circ}\text{F}$. Ground beef cooked to 155°F. Food thermometer used. Water always available. Eating supervised. Infants held upright. Food labeled with name.				
Swimming pool on site. <i>Complete Attachment A.</i> No drowning hazards. Bathtubs, buckets, other water receptacles emptied immediately after use.				
Nutrition requirements checked by DPHHS-CACFP, agreement # _____ -or- by registered dietitian, report date _____ registration # _____				
Immunization records checked by local public health authority (usually RN).				

Report Received By _____ Title _____

Inspector _____ Phone _____ Follow-up Inspection Required: Yes / No