

Barry-Eaton District Health Department An Accredited Public Health Agency

www.barryeatonhealth.org

CHILD CARE CENTER PLAN REVIEW WORK SHEET

To help assist our Department in the review of the proposed new, remodeled, or relocated Child Care Center, please complete and return this plan review worksheet to the appropriate county office. Questions may be forwarded to the program supervisor, Jodi Pessell at ipessell@bedhd.org or by calling (517) 541-2617.

Child Care Center Name:			
Address, City, Zip:			
Establishment Phone:	·		
Location Information:	Between	&	
Child Care Center Administr	ator	Building Owner	
Name		Name	
Address		Address	
City, State, Zip		City, State, Zip	
Phone # Fax #		Phone # Fax #	
E-Mail		E-Mail	
DHS Licensing Consultant		Contact Person (if different from Administrator)	
Name		Name	
Address		Address	
City, State, Zip		City, State, Zip	
Phone # Fax	<pre>< #</pre>	Phone # Fax #	
E-Mail		E-Mail	
Proposed date for opening:			
For Health Department use on	lv.		
Date Received:	-	Assigned to:	
Remarks:			

Barry County Office: 330 W. Woodlawn Ave, Hastings MI 49058 * Phone: (269) 945-9516 * Fax: (269) 818-0237 **Eaton County Office**: 1033 Health Care Dr, Charlotte, MI 48813 * Phone: (517) 541-2615 * Fax: (517) 541-2686

General Information

Type of Child Care Center (che	eck all that apply):		
Full Service Day Care (ir	fants, toddlers, & schoo	ol age)	
Preschool		-	
Before / After School School Age			
Other (explain):			
Proposed Child Capacity:			
Bu	ilding and Sit	e Information	
The proposed building for the ch	ild care center was buil	t in what year?	
Note: If the building was built pride Health Department that shows the			
If a lead assessment is needed, Department of Community Healt			m the Michigan
Water Supply: Municipal _	On-Site Well & S	Sewage Disposal: N	Municipal On-Site System
Provide a layout drawing of th drawing doesn't have to be are is either scaled (1/8" or 1/4" =	chitecturally designed	plans, but must be a	
 Show the location of the changing stations. 	door(s), windows, water	er fixtures, lights, as well	l as any applicable diaper
If applicable, provide a layout include dimensions.	drawing of the outdoo	or playground area in r	elation to the building;
 If the playground has equipment of copy of playground insp 		playground inspection,	then please provide a
Room Finishes (specify the	construction materials t	peing used)	
Room	Floor	Walls	Ceiling
	I		

Room Ventilation (check all that apply): Windows with screens & Size of windows (length x height in inches)				
Center Air Conditioning				
Mechanical exhaust ventilation in the restrooms				
Room Lighting: Are the lights in the food preparation, storage, service areas, and where utensils are to be washed properly shielded from breakage? Yes No				
Food Service				
Food Service Operations (check all that apply): Food comes from a licensed commissary (i.e. school kitchen) Home prepared sack lunches Prepackaged snacks Snacks with limited fruit/vegetable preparation Other (explain):				
Note: Provide a proposed menu (meals and snacks).				
Food Service Equipment: List any food service equipment and the proposed number (i.e. 2 refrigerators, 1 freezer, 1 stove, etc.):				
Food Storage: In order to calculate the anticipated food storage needs of the child care center for refrigerated, frozen, and/or shelf stable foods, the following information is needed:				
Estimated number of children served per day				
Estimated number of days between food restocking: Refrig/Frozen Food Shelf Stable Food				
Total cubic volume of refrigeration space (cu. ft.)				
Total cubic volume of freezer space (cu. ft.)				
Total square footage of dry storage space: Total shelving length (ft.) x shelving width (ft.)= Total (sq. ft.)				
Note: All food storage shelving must be designed for easy cleaning underneath with a minimum of six (6) inches clearance between the bottom shelf and floor.				
Food Preparation: List any foods that will be prepared a day or more in advance:				
Will any produce/fruit be cleaned on-site? Yes No				
If yes, then specify where the cleaning will be done:				

Cleaning and Sanitization

Dishwashing: What type of dishwashing method(s) will be provided (check all that apply)?
3-Compartment sink Commercial Dish Machine
Residential Dish Machine (w/hot water sanitizing cycle)
Type of sanitizer being used: Chlorine Bleach Quaternary
Does the Center have a test kit for measuring chemical sanitizer concentrations? Yes No
High Touch Surfaces (tables, chairs, door knobs, faucets, etc.): Specify the steps or method for cleaning and sanitizing high touch surfaces:
Garbage/Solid Waste Disposal
Will the Center be sharing a garbage dumpster with another business? Yes No
Will the outside dumpster be stored on an impervious surface? Yes No
What is the estimated frequency for garbage pick-up by the waste hauler?
Miscellaneous
Is there a swimming pool on the premises? Yes No
If yes, will the swimming pool be used by the children? Yes No
Pest Control
Provide a copy of the center's integrated pest management (IPM) plan.

Health Care Plan

Provide a copy of the center's health care plan (policies and resources).