

# ENVIRONMENTAL INSPECTION REPORT

 INSPECTION

 FOLLOW-UP INSPECTION

 COMPLAINT

Connecticut Office of Early Childhood

Town \_\_\_\_\_

410 Capitol Ave., MS#12 CBR, P.O. Box 340308, Hartford, Connecticut 06134-0308

Date of Inspection \_\_\_\_\_

### INSTRUCTIONS

*Check = Compliance; Circle = Non-Compliance; 3 = Not Observed; 4 = Not Applicable*

Date of Expiration \_\_\_\_\_

Licensed Capacity \_\_\_\_\_ Under 3 Endorsement \_\_\_\_\_ # Children Present \_\_\_\_\_ # Staff Present \_\_\_\_\_

Program Name \_\_\_\_\_ License # \_\_\_\_\_ Telephone # \_\_\_\_\_

Address \_\_\_\_\_ Operator \_\_\_\_\_

Licensed for:  Under 3 Yrs  Pre-School (3-5 Years)  School Age  Night Care

### Physical Plant/Indoor Space 19a-79-7a

- 1 License premises clean/good repair
- 2 Equipment clean, in good repair, safe/non-toxic
- 3 Free from observable hazards

4 Water Supply in compliance with all PHC requirements

- 4a Customer of a Water Company  
 Water Company Name: \_\_\_\_\_  
 Lead Water Test Date: \_\_\_\_\_  
 Within Limits  Exceeds Limits

-or-

- 4b On-Site Well  
Classification of Well - Check One:  
 Public Well - Well supplies 25 or more adults and  
 Children, daily at least 60 days per year.  
 (If not, then private well)  
 Private Well - Serves less than 25 adults & children

Review of Water Quality Test Results

- i. Lead Water Test Date: \_\_\_\_\_  
 Within Limits  Exceeds Limits  
 ii. Bacteriological Analysis Test Date: \_\_\_\_\_  
 Within Limits  Exceeds Limits  
 iii. Chemical Analysis Test Date: \_\_\_\_\_  
 Within Limits  Exceeds Limits

Inspection of Well

Well meets construction and separation distance  
 requirements of CT Public Health Code Sections  
 19-13-B51a-m.  Yes  No

4c Other (Please specify) \_\_\_\_\_

- 5 Required toilets/sinks/supplies
- 6 Adequate ventilation in toilet room
- 7 Sewage disposal adequate

### Outdoor Space 19a-79-7a

- 8 Swimming pool complies with PHC 19-13-B33b
- 9 Playground free from observable hazards
- 10 Drinking water available, adequate, safe

### Health and Safety 19a-79-6a

- 11 Refrigeration no more than 45°
- 12 Food prep area clean/good repair
- 13 Food safely stored
- 14 Food prep hand washing
- 15 Adequate dishwashing
- 16 Kitchen separated
- 17 Mark as appropriate:  
 Snacks served  Cold breakfast  
 Meals served  Meals transported
- Other \_\_\_\_\_

- Building: Pre 1978 Construction (Lead Inspection Required)
- No Lead-Based Paint Identified
  - Lead Hazards Identified and Eliminated  
 (Plan of Correction on file with Local Health Department)
  - Intact Lead-Based Paint Identified  
 (Management Plan on file with Local Health Department)

Building: Post 1978 Construction

### "REMARKS"

- Approval recommended. No code violations identified.
- Approval recommended with conditions (see below).
- Approval not recommended due to existing serious code violations.

Signed (Inspector) \_\_\_\_\_

Date Corrections Due \_\_\_\_\_

Signed (Person in Charge) \_\_\_\_\_