Iowa Department of Human Services

CHILD CARE CENTER COMPLAINT

Name of Center: Stevie's Busy Bees **Enrollment:** 65 **License ID:** 52114

Street: 4502 Avenue O STE 18 **City:** Fort Madison **IA** **Zip Code:** 52627 **County:** Lee

Mailing Address: 4502 AVE O STE 18

Mailing City: Fort Madison **IA** **Zip Code:** 52627

Director's Name: Stevie Bethurem **Center Phone Number:** 319-250-9108

On-Site Supervisors: Nicole Rife **E-Mail Address:** steviesbusybees@gmail.com

Date of Complaint: 08-24-2023 **Date of Visit:** 08-29-2023

[ ] Scheduled **[X]** Unannounced **[ ]** NA

[X] Non-Compliance with Regulations Found **[ ]** Compliance with Regulations Found

RECOMMENDATION FOR LICENSE

[X] NO CHANGES to licensing status recommended

[ ] PROVISIONAL license from **to**

[ ] SUSPENSION of License

[ ] REVOCATION of License

Complaint Details:

Did this complaint result in a serious injury? ☐ Yes ☒ No

Did this complaint result in a death to a child? ☐ Yes ☒ No

Summary of Complaint:

It is alleged that several unknown children at Stevie's Busy Bees daycare have diarrhea and vomiting, possibly from a change in food at the daycare center. There is no information to indicate that the food caused the illness.

Licensing Rules Relevant to the Complaint:

109.10 Center shall establish health policies, including criteria for excluding a sick child. Policies shall be consistent with the recommendations of the National Health and Safety Performance Standards.

109.15(5) Food preparation and storage procedures are consistent with NHSPS.

Inspection Findings:

The determination of this report was based on information provided from OSS Rife and Director Bethurem. Child Care Nurse Consultant Amy Hayes was consulted regarding illness dates and causation/source. The reporter was not consulted in this matter as no contact information was given.

I phoned OSS Rife on 8/24/23 and read the allegations. She indicated two meat dishes (meatloaf and a pork loin) were cooked off site in the owner's home and brought to the center. We discussed this has been specifically covered with the center in the past and is not allowed. We discussed food issues have been covered many times with the center and rules on food preparation, storage and serving sent to the center.

She indicated she and another employee have had Serve Safe training and follow all food preparation, storage and sanitation rules.

HHS asked Nicole to reach out to CCNC Hayes on 8/24/23 for assistance/consultation on exposure control, etc…. regarding the illnesses. OSS Rife and Director Bethurem sent an email listing dates of illness the past week on 8/24/23 to HHS and IDPH. Several children, their parents and two staff have been out sick. This would indicate the illness is not caused by food consumed at the center since parents are also ill. Nicole provided exact numbers of staff and children and the days they were ill or sent home to CCNC Hayes so she could better assess center needs and make appropriate recommendations. She has provided information in the past regarding cleaning, disinfecting and sanitizing.

I contacted Cheryl Tolley, Cheryl Tolley, Administrative Consultant with the Iowa Department of Education - Bureau of Nutrition and Health Services. She reported, "The use of a food service management company is used as a broad term in CACFP for meals prepared off site. We would expect a vended meal contract to be in place for any meals not prepared at the center." She provided the following information in CACFP rule:

7 CFR226.2 "Food service management company" means an organization other than a public or private nonprofit school, with which an institution may contract for preparing and, unless otherwise provided for, delivering meals, with or without milk for use in the Program.

7 CFR 226.20(I) Sanitation. Institutions and facilities must ensure that in storing, preparing, and serving food proper sanitation and health standards are met which conform with all applicable State and local laws and regulations. Institutions and facilities must ensure that adequate facilities are available to store food or hold meals.

7 CFR 226.6(i)(3) The food service management company shall have Federal, State or local health certification for the plant in which it proposes to prepare meals for use in the Program, and it shall ensure that health and sanitation requirements are met at all times. In addition, the State agency may require the food service management company to provide for meals which it prepares to be periodically inspected by the local health department or an independent agency to determine bacteria levels in the meals being prepared. These bacteria levels shall conform to the standards which are applied by the local health authority with respect to the level of bacteria which may be present in meals prepared or served by other establishments in the locality. Results of these inspections shall be submitted to the institution and to the State agency.

I conducted an unannounced visit to the center on 8/28/23. I observed each room and the kitchen area and food storage. No concerns were found regarding food on the visit. We discussed proper gloving, and sanitation in the center and attempting to reduce transmission of disease.

1. 109.15(5) Food preparation and storage procedures are consistent with NHSPS. Any food prepared off site is considered a vended meal because it is prepared outside of the facility which would be regulated by HHS and/ or DIA inspections. The facility where meals are prepared must be inspected. Food has been prepared off site in a location not inspected. VIOLATION

2. 109.10 Center shall establish health policies, including criteria for excluding a sick child. Policies shall be consistent with the recommendations of the National Health and Safety Performance Standards. There is no information indicating food caused children or staff in the center illness. There is no information indicating children were left in care after illness was detected. Children arrived at childcare ill and were sent home when assessed by staff. NO VIOLATION

Special Notes and Action Required:

CCNC Hayes sent an email regarding food safety on 4/13/23 and covered the topic in person on 4/12/23. Consultant Love sent an email attempting to assist the center on food preparation/sanitation and CACFP requirements on 6/6/23. She and Consultant Norton provided in person consultation on food issues in August. OSS Rife reached out to the school and Hy Vee regarding future meals. HHS suggested Head Start or the hospital as a potential partner, or hiring a part time nutrition aide/cook. HHS has discussed off site preparation of food with the center Director and OSS in the past and again due to this report. Other suggestions have been made in the past by CCR&R.

The center should utilize resources previously provided by CCR&R Consultant Love the past several months including on 8/2/23 menus, recipe box, team nutrition website. The center was also referred to CACFP Sponsor Representative Lindsey Hohenberry, and Michelle Wilka CACFP Sponsor Representative. The center has reached out to other CACFP Sponsors for support. The recommendation remains. On the date of the HHS visit new menus were observed.

Comm 204 Care Centers and Preschools Licensing Standards and Procedures has been provided to the center many times. The director shall ensure services are provided for the children within the framework of the licensing requirements and the center's statement of purpose and objectives. The center director shall have overall responsibility for carrying out the program and ensuring the safety and protection of the children.

Consultant's Signature:

Jill Seibert

Date:

08-29-2023