Iowa Department of Human Services

CHILD CARE CENTER COMPLAINT

Name of Center: West Branch Community Early Learning Center **Enrollment:** 70 **License ID:** 19820

Street: 400 W Orange ST **City:** West Branch **IA** **Zip Code:** 52358 **County:** Cedar

Mailing Address: 400 W Orange ST

Mailing City: West Branch **IA** **Zip Code:** 52358

Director's Name: Lisa Moore **Center Phone Number:** 319-643-7447

On-Site Supervisors: N/A **E-Mail Address:** director@westbranchearlylearningcenter.com

Date of Complaint: 05-15-2023 **Date of Visit:** 05-16-2023

[ ] 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:

-The center serves meat that is undercooked.
-The center serves fish when it is not on the menu.
-The center is not clean.

Licensing Rules Relevant to the Complaint:

109.11(3)a Center shall ensure that: Facility and premises are sanitary, safe, and hazard free. Adequate indoor and outdoor space is provided. The outdoor area shall include safe play equipment and area of shade. Sufficient space provided for dining. Sufficient lighting shall be provided. Sufficient ventilation. Sufficient heating. sufficient cooling. Sufficient bathroom and diapering facilities. Equipment, including kitchen appliances, are maintained so as not to result in burns, shock, or injury to children. Sanitation and safety procedures for the center are developed and implemented to reduce risk or injury or harm to children and reduce transmission of disease.

109.15(2) Center shall follow minimum CACFP menu patterns for meals and snacks.Menus planned one week in advance, made available to parents, and kept on file with substitutions noted.Avoid foods with high incident rate of causing choking.

109.15(5)b Sanitary and safe methods in food preparation, serving, and storage sufficient to prevent transmission of disease, infestation, and spoilage are followed.Staff preparing food that have injuries on hands wear protective gloves.Staff serving food use clean serving utensils and have clean hands/wear protective gloves.

Inspection Findings:

This worker arrived at the center. I inspected all of the classrooms and reviewed menus.

109.11(3)a. Center shall ensure that: Facility and premises are sanitary, safe, and hazard free. VIOLATED.
-The classroom floors and hallways do need to be vacuumed.
-The classroom floors have food that is stuck on them.
-Furniture (table and chairs) are in need of a power wash.
-Many of the toys need cleaned. Made several suggestions.

109.15(2) Center shall follow minimum CACFP menu patterns for meals and snacks. Menus planned one week in advance, made available to parents, and kept on file with substitutions noted. VIOLATED.
-Menus were not credible. CACFP guidelines can be found at: https://www.fns.usda.gov/tn/training-tools-cacfp

109.15(5)b. Sanitary and safe methods in food preparation, serving, and storage sufficient to prevent transmission of disease, infestation, and spoilage are followed. VIOLATED.
-The center needs working food thermometers. The temperature of the food is critical for food safety. Initial cooking or rewarming of food should occur at a temperature of 165 degrees or higher. Food should be served promptly after preparation or cooking or should be maintained at temperatures of not less than 135 degrees Fahrenheit for hot foods and not more than 41 degrees Fahrenheit for cold foods (CFOC). The temperature can be checked with a food thermometer at the thickest part of the food. Thermometers should be clearly visible, easy to read, and accurate, and should be kept in working condition and regularly checked.
-To prevent contamination by insects and rodents, food and food service items should not be stored on the floor. Ideally, items should be stored 4-6 inches off the floor, as this will also aide in the proper cleaning and disinfecting of the kitchen area.

109.12(5)e The provider shall follow safe sleep practices recommended by AAP for infants under one year of age: Infants shall always be placed on their back for sleep. Infants shall be placed on a firm mattress with a tight fitted sheet that meets Consumer Product Safety Commission federal standards. VIOLATED.
-Safe sleep practices were not observed. A child under one was sleeping on a cot. This is not permitted. A child had also fallen asleep on the floor on their stomach. The child was not moved for several minutes.

Special Notes and Action Required:

The center must ensure the following occurs:
1. The center will be maintained in a clean fashion.
-https://nrckids.org/files/appendix/AppendixK.pdf

2. The center will review CACFP guidelines and follow all requirements:
-The center director and cook will review: https://www.fns.usda.gov/tn/training-tools-cacfp

3. The center will ensure that safe sleep practices are followed.
-The center director will review the attachment with all staff:
https://nrckids.org/files/appendix/AppendixK.pdf
-The center director will schedule a safe sleep training for all staff through the Theo Wolf Foundation:
https://theowolffoundation.com/

Consultant's Signature:

Heidi Brown

Date:

06-05-2023