



Waco-McLennan County Public Health District
Environmental Health Division
225 West Waco Drive
Waco, TX 76707-3897
254-750-5464

Inspection #: _____

Case #: _____

CHILD CARE CENTER INSPECTION REPORT

Facility Name: _____ Date: _____

Street Address: _____

Licensed for _____ children.

1. Buildings, grounds, facilities, equipment, toys, and furniture are safe, clean, repaired and maintained. Free of safety hazards.
2. Drinking water always available. Served in a safe and sanitary manner. Water supply approved by the T.C.E.Q.
3. Adequate lighting, ventilation, and heating provided.
4. No evidence of pests, insects, rodents, or stray animals. Preventative measures in place to keep buildings, grounds and facilities free of pests, insects and rodents. If chemicals are used, applied by a pest control company.
5. All garbage and trash inaccessible to children. Stored in containers with lids. Removed as necessary to maintain sanitary conditions and prevent nuisances, inside and outside the buildings.
6. Adequate and safe flush toilets. Properly equipped, maintained, repaired, and supplied.
7. Sewage and wastewater disposal into public sewer or onsite sewage facility approved by T.C.E.Q. or local authorized agent.
8. Children and Staff have washed hands correctly and as often as necessary. Gloves available for diaper changing.
9. Hand wash sink in diaper changing area and other areas available for adults and children. Convenient, accessible, supplied. Sinks used only for hand washing. Warm running water. Water temperature supplied to children does not exceed 120 ° F.
10. Diapering facilities equipped, clean, disinfected, and in good repair. Gloves available. Correct diaper changing procedures demonstrated.
11. Washed and Sanitized: cribs, toys, high chairs, tables, laundry, sleeping equipment, potty chairs, restroom surfaces, water play tables, wading pools, diapering areas, kitchen equipment, dishes and utensils.
12. All food and drink of safe quality from approved sources. Stored in covered containers. Prepared, distributed, and served under sanitary, safe conditions. Temperatures correct in refrigerator and freezer. Thermometers in all refrigerators and freezers and for cooking. Food equipment, dishes, and utensils washed and sanitized. If meals are prepared on site, complies with Texas Food Establishment Rules and Food Code. (Complete food establishment report.)
13. Cleaning supplies, chemicals, medications, other toxic items, stored properly, separate from food, inaccessible to children. Containers and spray bottles properly labeled.
14. Areas for children free of safety hazards including safety precautions, guards, and barriers for electrical and 220 volt outlets, fans, heaters, air conditioners. Glass doors marked at children's eye level. No toxic materials or poisonous plants.
15. Containers and bodies of water inaccessible to children.
16. Animals vaccinated and treated. Animal areas kept safe and clean. No stray animals.
17. Swimming pools maintained and fenced. Water quality correct. (Complete pool/spa inspection report.)
18. No smoking allowed by any persons.

CORRECTIONS AND RECOMMENDATIONS

Inspector: _____

Provider Signature: _____