

TOE RIVER HEALTH DISTRICT

Avery & Mitchell County Health
Departments



Environmental Health Section

Child Care/Adult Day/School Building Application

Type of Construction:	□ New	□ Exis	sting	□ Remodel					
Was the building built p	rior to 1978?	□ Yes	□ No)					
If yes, a lead investigation must be conducted before plans will be reviewed.									
Water Supply:	☐ City/Municip	oal	□ Well						
Waste Disposal:	☐ City/Municip	ty/Municipal							
Type of Establishment:	 □ Child Care Center - Hours of operation: □ Adult Day Care □ School Building 								
Establishment Name:									
Address:					Zip:				
Establishment Phone: _	Email:								
Applicant's Name:Applicant's Title (Owner, M	Manager, Architect): _								
	City: _								
Phone:	Fax:			Email:					
Owner of the Establishme	nt (if different from a	applicant):	:						
Address:		City:		State	e: ZIP:				
Phone:	Fax:			Email:					
Projected Start Date of Projec	on in this applicati	ion is cor	rect and I	understand that a					
Applicant's Name Printed	:								
Applicant's Signature:									

THE FOLLOWING ITEMS MUST BE SUBMITTED TO BEGIN PLAN REVIEW

- Copies of all menus or list of food source(s)
- Site plan showing specific location of the property and playground
- Floor plan drawn to scale (minimum 1/4" = 1") of establishment with <u>all</u> equipment rooms, bathrooms, diaper changing and infant feeding stations, ice machines, hand washing sinks, washer and dryers, showers, cubbies/lockers, locked storage areas, mixing sink for chemicals, employee bathrooms, chemical storage area, cleaning cart storage areas and location for cleaning the carts, storage areas for toiletries, paper products, furniture, potty chairs, cribs & mats, can wash/mop basin, sick child area, and etc.
- Equipment specification sheets for <u>all</u> food service equipment (refrigeration, sinks, hot water heaters, etc.).
- Plumbing Plan (show floor drains, floor sink, water heater)
 Hot and cold water is required at all points of use in adult day and child care centers. Adult
 Day (90°F-120°F) Child Care Centers (80°F-110°F) Kitchen (120°F)
- Diagram showing the age and number of children for each class room

NC DHHS Plan Review Guidelines:

http://ehs.ncpublichealth.com/faf/food/planreview/index.htm

NC DHHS Child Care Center Rules:

https://ehs.ncpublichealth.com/docs/rules/401432-1-SanitationRulesForm.pdf

NC DHHS Adult Day Service Rules:

https://ehs.ncpublichealth.com/docs/rules/294306-14-3300.pdf

NC DHHS Sanitation of Public, Private and Religious School Rules:

https://ehs.ncpublichealth.com/docs/rules/294306-8-2400.pdf

Will multi-use plates, silverware, cups or sippy cups be provided? ☐ Yes ☐ No
If yes, where will they be stored and how will they be washed and sanitized?
Will foodservice occur in the classrooms? ☐ Yes ☐ No
How will milk bottles be heated and in what areas?
How will toys, equipment and furniture be cleaned and sanitized?
Will linens be washed on-site? ☐ Yes ☐ No
If off-site linen service is used, provide specific details on where linens will be washed and how they wil be transported:
Will live animals be kept on premises? ☐ Yes ☐ No If yes, describe:
Can wash must be large enough to accommodate the cleaning of all trash cans. A minimum 3'x 3' curbed floor sink sloped to drain, hot and cold mixing water with backflow prevention, 4" curb, backsplash and impervious surface.
Finish Schedule: Describe what materials will be used in each area:

Applicants need to fill in materials (i.e. quarry tile, 6" plastic cove molding, carpeting, etc.)

	Floors	Walls	Ceilings
Bathrooms			
Classrooms			
Diaper Changing Areas			
Food Service Areas			
Hallways			
Infant Feeding Areas			
Laundry			
Stairs			

Additional Comments:						
Completed by:		Date:	<u>-</u>			