

**CHILD CARE CENTER COMPLIANCE RECORD**  
**PART 2. ENVIRONMENTAL HEALTH PROVISIONS**

Michigan Department of Licensing and Regulatory Affairs  
 Bureau of Community and Health Systems

1. License Number

2. Date of Review

3. Name of Center		
4. Date of Most Recent Environmental Health Inspection	5. Rating	6. In the most recent environmental health inspection, was compliance cited for all rules? <input type="checkbox"/> Yes <input type="checkbox"/> No (If No, list rules below)
Rules		
<b>C = Compliance    V = Violation    NR = Not reviewed</b>		

C	V	NR	REQUIREMENTS
<b>R 400.8305 Plan review; approval; inspections.</b>			
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(1) All local health department requirements regarding plan reviews and specifications are followed. Written confirmation to the department that this has occurred is submitted.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(2) An inspection is conducted by the local health department and an approval granted:
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(a) Before issuance of an original license.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(b) Every 2 years, at the time of renewal if the center has a private well and/or septic.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(c) Every 2 years, at the time of renewal, if the center provides food service where the food is prepared and served on-site, unless the kitchen is currently licensed to provide food.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(d) Prior to adding a food service program.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(e) Prior to adding an infant/toddler program.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(f) When requested by the department.
<b>R 400.8310 Food preparation areas.</b>			
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(1) Food contact surfaces are smooth, nontoxic, easily cleanable, durable, corrosion resistant, and nonabsorbent.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(2) Carpeting is prohibited in food preparation areas.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(3) Mechanical ventilation to the outside is required for all commercial cooking equipment.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(4) If residential hood ventilation is used, the cooking equipment is limited to a residential stove and oven combination.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(5) Mechanical ventilation to the outside may be required if a problem is evidenced.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(6) The use of deep fryers is prohibited.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(7) Live animals are prohibited from food preparation and eating areas.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(8) When the only food preparation is for feeding infants and toddlers, there is a sink that is used exclusively for food preparation and clean up.
<b>R 400.8315 Food and equipment storage.</b>			
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(1) Refrigerator has an accurate working thermometer indicating a temperature 41° Fahrenheit or below.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(2) Artificial lighting fixtures near food storage, preparation, and service areas are properly shielded.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(3) Unpackaged bulk foods is stored in clean covered containers, dated, and labeled.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(4) Food not subject to further washing or cooking before serving is stored to protect it from cross-contamination.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(5) Packaged food is not stored in contact with water or undrained ice.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(6) Poisonous or toxic materials are not stored with food, food service equipment, utensils, or single-service articles.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(7) Food, food service equipment, and utensils are not located under exposed or unprotected sewer lines, open stairwells, or other sources of contamination.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(8) The storage of food, food service equipment, or utensils in toilet rooms is prohibited.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(9) Food and utensils are stored in a cabinet or a shelf above the floor.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(10) All food service equipment is above the floor, moveable, or be properly sealed to the floor.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(11) Meals that are transported are prepared in commercial kitchens and delivered in carriers approved by the local health department.
<b>R 400.8320 Food preparation.</b>			
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(1) Food is in sound condition, free from spoilage, filth, or other contamination and is safe for human consumption.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(2) Food is prepared on food grade surfaces that have been washed, rinsed, and sanitized.

- (3) Raw fruits and vegetables are thoroughly washed before being cooked or served.

C V N R	REQUIREMENTS
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(4) Staff minimize bare-hand contact with foods that will be cooked.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(5) Ready to eat foods are not prepared or served using bare hands.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(6) Food is cooked to heat all parts of the food to the safe temperature.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(7) Potentially hazardous foods are thawed using an approved method.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(8) The temperature of potentially hazardous foods is 41° F or below, or 135° F or above, at all times, except during necessary periods of preparation.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(9) Potentially hazardous foods that have been cooked and refrigerated or frozen are reheated rapidly to 165° F or higher before being served.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(10) Accurate metal stem-type food thermometers are used to assure the proper internal cooking, holding, reheating, or refrigeration temperatures of foods.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(11) On field trips, all foods is protected from contamination.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(12) In the absence of proper hand washing facilities, people preparing and serving food wear disposable food service gloves.

**R 400.8325 Sanitization.**

- (1) All tableware, utensils, food contact surfaces, and food service equipment is washed, rinsed, and sanitized after each use. Multi-purpose tables are thoroughly washed, rinsed, and sanitized before and after they are used for meals or snacks.
- (2) Enamelware utensils are not used.
- (3) Single service articles are not reused.
- (4) Centers using multi-use tableware and utensils use:
  - (a) A commercial dishwasher.
  - (b) A residential dishwasher with sanitizing capability.
  - (c) A 3-compartment sink/adequate drain boards.
  - (d) A 2-compartment sink for washing and rinsing with a third container for sanitizing, and adequate drain boards.
- (5) Centers manually washing:
  - (a) Rinse and scrape all utensils and tableware before washing.
  - (b) Thoroughly wash in detergent and water.
  - (c) Rinse in clear water.
  - (d) Sanitize by using one of the methods:
    - (i) Immersion for at least 30 seconds in clean, hot water of at least 170 o F.
    - (ii) Immersion for at least 1 minute in a solution containing between 50 and 100 ppm of chlorine or comparable sanitizing agent at a temperature of at least 75 o F. A test kit is used when a chemical is used for sanitizing.
  - (e) Air dry.
- (6) Sponges are not used.

**R 400.8330 Food services and nutrition generally.**

- (1) Snacks and meals are provided by the center, except when:
  - (a) A majority of the children are in attendance less than 2.5 hours.
  - (b) Food is provided by a parent.
- (2) A written agreement is kept on file if the parent has agreed to provide formula, milk, or food. The center provide an adequate amount of formula, milk, or food if the parent does not.
- (3) Beverages and food are appropriate for the child's individual nutritional requirements, developmental stages, and special dietary needs, including cultural preferences.
- (4) A center ensures a child with special dietary needs is provided with snacks and meals in accordance with the child's needs and with the instructions of the child's parent or licensed health care provider.
- (5) A center provides adequate staff so that food service activities do not detract from direct care and supervision of children.
- (6) A center makes water available to drink throughout the day to children 1 year of age and older.
- (7) Infants and toddlers are fed on demand.
- (8) A child is served meals and snacks in accordance with the following schedule:
  - (a) Two and a half hours to 4 hours of operation: a minimum of 1 snack.
  - (b) Four hours to 6 hours of operation: a minimum of 1 meal and 1 snack.
  - (c) Seven hours to 10 hours of operation: a minimum of 1 meal and 2 snacks or 2 meals and 1 snack.
  - (d) Eleven hours or more of operation: a minimum of 2 meals and 2 snacks.
- (9) A center does not deprive a child of a snack or meal if the child is in attendance at the time when the snack or meal is served.
- (10) Menus are planned in advance, dated, and posted in a place visible to parents. Food substitutions are noted on the menus the day the substitution occurs.

- (11) A center does not serve infants and toddlers or allow them to eat foods that may easily cause choking.

C	V	NR	REQUIREMENTS
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(12) Cereal is not added to bottles or beverage containers without written parental permission.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(13) If food, bottles, or beverage containers are warmed, then the warming is done in a safe, appropriate manner.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(14) Bottles and beverage containers are not warmed in a microwave oven or a crockpot.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(15) Bottle warmers are placed where children cannot access them or reach the cord for them.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(16) Bottle warmers are shut off when not in use. Staff do not hold children when removing the bottle from the bottle warmer.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(17) Warmed food, bottles, and beverage containers are shaken or stirred to distribute the heat, and the temperature is tested before feeding.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(18) The contents of a bottle or beverage container is discarded if: <ul style="list-style-type: none"><li><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> (a) The contents appear to be unsanitary.</li><li><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> (b) The bottle or beverage container has been used for feeding for a period that exceeds 1 hour from the beginning of the feeding.</li><li><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> (c) The bottle or beverage container requiring refrigeration has been unrefrigerated for 1 hour or more.</li></ul>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(19) Formula and milk, including breast milk, left in a bottle or beverage container after a feeding is not reused.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(20) Bottles are not propped.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(21) When feeding, staff hold infants except when infants resist being held and are able to hold their bottle.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(22) Infants or toddlers do not have bottles, beverage containers, or food in sleeping equipment.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(23) Children do not have beverage containers or food while they are walking around or playing.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(24) Staff foster and facilitate toddlers' independence, language, and social interactions by: <ul style="list-style-type: none"><li><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> (a) Encouraging self-feeding.</li><li><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> (b) Serving appropriate portion sizes.</li><li><input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> (c) Sitting and eating with toddlers during meal times.</li></ul>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(25) Breastfeeding is supported and accommodated.
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	(26) A designated place is set aside for mothers who are breastfeeding.

**R 400.8335 Food services and nutrition; provided by center.**

- (1) Food and beverages provided by the center are of sufficient quantity and nutritional quality to provide for the dietary needs of each child according to the minimum meal requirements of the CACFP.
- (2) Solid foods are introduced to an infant according to the parent's or licensed health care provider's instructions.
- (3) Infants are only served formula to drink unless written authorization is provided by the child's licensed health care provider.
- (4) Children 12 months of age until 2 years of age are served whole homogenized Vitamin D-fortified cow's milk.
- (5) Formula is commercially prepared and ready-to-feed.
- (6) All fluid milk and fluid milk products are pasteurized and meet grade "A" quality standards.
- (7) Milk is served from any of the following:
  - (a) A commercially filled container stored in a mechanically refrigerated bulk milk dispenser.
  - (b) A commercially filled container not to exceed 1 gallon.
  - (c) A sanitized container only if poured directly from the original container.
- (8) All of the following applies to milk:
  - (a) Containers are labeled with the date opened.
  - (b) Milk is served within 7 days of opening.
  - (c) Milk is not served if the contents appear to be unsanitary or have been unrefrigerated for a period exceeding 1 hour.
  - (d) Milk is not combined with contents of other partially filled containers.
- (9) Contents remaining in single-service containers of milk are discarded at the end of the snack or meal time.
- (10) All containers of ready-to-feed formula, once opened, are labeled with the date and time of opening, refrigerated, and used within 48 hours or discarded.
- (11) Prepared bottles and beverage containers of milk and formula are refrigerated and labeled with the child's first and last name, date, and time of preparation.
- (12) Contents of unused bottles of formula are discarded, along with any bottle liners, after 48 hours.
- (13) All liners, nipples, formula, milk, and other materials used in bottle preparation are prepared, handled, and stored in a sanitary manner.
- (14) Reusable nipples and bottles are washed, rinsed, and sanitized before reuse.
- (15) Bottle liners and disposable nipples are for single use only, by an individual child, and are discarded with any remaining formula or milk after use.

(16) Commercially packaged baby food is served from a dish, not directly from a factory-sealed container, unless the entire container will be served to only 1 child and will be discarded at the end of the feeding period.

**C V NR REQUIREMENTS**

(17) Uneaten food that remains on a dish is discarded.

(18) Food, already served and handled by the consumer of the food, may not be served again, unless it is in the original, unopened wrapper.

(19) Home canned products are not used.

**R 400.8340 Food services and nutrition; provided by parents.**

(2) Breast milk, formula, milk, or other beverages provided in a same-day supply are furnished daily in:

(a) Clean, sanitary, ready-to-feed bottles or beverage containers.

(b) A clean, sanitary, beverage container. The beverage is poured into a clean, sanitary bottle or beverage container before each feeding.

(3) Breast milk, formula, milk, other beverages, and food furnished in a same-day supply are covered and labeled with the child's first and last name and the date.

(4) Any food or beverages furnished in a same-day supply are returned to the parent at the end of the day or discarded.

(5) Milk, other beverages, and non-perishable food items may be furnished in a multi-day supply in an unopened commercial container.

(6) Breast milk supplied in a multi-day supply is in a clean, sanitized container kept in the refrigerator for up to 4 days or in the freezer for no more than 2 weeks.

(7) Milk and other beverages furnished in a multi-day supply are labeled with the child's first and last name and the date of opening and are returned to the parent or discarded 7 days after opening.

(8) Non-perishable food items furnished in a multi-day supply are labeled with the date of opening and when applicable, the first and last name of the child for whom its use is intended.

(9) Beverages and food are fed only to the child for whom the item is labeled.

(10) Breast milk, formula, and milk are refrigerated until used.

(11) Other perishable beverages and food items are refrigerated or otherwise kept at a safe temperature until used. Fresh, whole fruits and vegetables may be unrefrigerated for up to 3 calendar days and are stored in a clearly labeled and dated container.

**R 400.8345 Water supply; plumbing.**

(1) The water system complies with the local health authority requirements.

(2) Plumbing is designed, constructed, installed, and maintained to prevent cross-connection with the water system.

(3) Sinks, lavatories, drinking fountains, and other water outlets are supplied with safe water, sufficient in quantity and pressure, to meet conditions of peak demand.

(4) All plumbing fixtures and water and waste pipes are properly installed and maintained in good working condition.

(5) Each water heater is equipped with a thermostatic temperature control and a pressure relief valve in good working condition.

**R 400.8350 Toilets; handwashing sinks.**

(1) 1 toilet and 1 handwashing sink for every 15 children or fraction thereof. For a center operating less than 5 continuous hours/day at least 1 toilet and 1 handwashing sink for every 20 children or fraction thereof.

(2) After 12-6-06, a center that is new, relocates, adds an infant/toddler component, or increases the licensed infant/toddler capacity, has a diapering area with a designated handwashing sink.

(3) After December 6, 2006, a separate hand washing sink is in the kitchen for:

(a) A new center with a food service component.

(b) A center with a food service component that remodels the kitchen.

(c) Any center that adds a food service component.

(4) Handwashing sinks are accessible to children by platform or installed at children's level.

(5) Handwashing sinks have warm running that does not exceed 120° F.

(6) Soap and single service towels or other approved hand drying devices are provided.

(7) Toilet rooms for school-age children provide for privacy.

**R 400.8355 Sewage disposal.**

(1) Sewage and other water-carried wastes are disposed of through a municipal or private sewer system.

(2) Private sewer/septic systems meet the criteria of the environmental health department.

**R 400.8360 Garbage and refuse.**

(1) All garbage is removed from the center daily.

(2) Garbage containers are washed when soiled.

(3) Garbage stored outside is in sealed plastic bags in watertight containers with tight-fitting covers or in a covered dumpster.

(4) Outside garbage and refuse is picked up or removed at a minimum of once a week.

**R 400.8365 Heating; temperature.**

(1) The temperature in child use areas is maintained at a safe and comfortable level.

<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(2) The indoor temperature is at least 65° F in child use areas at a point 2 feet above the floor.
<b>C V N R</b>	<b>REQUIREMENTS</b>
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(3) If temperatures exceed 82° F, measures are taken to cool the children.
<b>R 400.8370 Light, ventilation, and screening.</b>	
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(1) The total ventilation area in every habitable room, as provided by openable windows, is at least 4½ % of the floor area, unless central air conditioning is provided.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(2) If ventilation is dependent on a mechanical system, the system is on at all times while the building is occupied and complies with the ventilation requirements of the appropriate mechanical code.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(3) Windows and doors used for ventilation are supplied with screening of not less than 16 mesh, which is in good repair. This subrule does not apply to programs operating in school buildings.
<b>R 400.8375 Premises.</b>	
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(1) The center is located on land that provides good natural drainage or is properly drained.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(2) Stairs, walkways, ramps, landings, and porches:
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(a) If elevated, have barriers and handrails.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(b) Are maintained in a safe condition relative to the water, ice, or snow, and have nonslip surfacing.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(c) Landings are located outside exit doors where steps or stairs are necessary and are at least as wide as the door swing.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(d) Stairway steps are not more than 8 inches in height, with a minimum tread depth of 9 inches.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(e) If ramps are used, have a minimum rise-to-run ratio of 1 to 12.
<b>R 400.8380 Maintenance of premises.</b>	
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(1) The premises is maintained in a clean and safe condition and do not pose a threat to health or safety.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(2) The premises is maintained so as to eliminate and prevent rodent and insect harborage.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(3) Roofs, exterior walls, doors, skylights, and windows are weathertight, watertight, in sound condition and good repair.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(4) Floors, interior walls, and ceilings are sound, in good repair, and maintained in a clean condition.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(5) There is no flaking or decorating paint.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(6) All toilet room floor surfaces are easily cleanable, impervious to water and in a clean condition.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(7) Light fixtures, vent covers, wall-mounted fans and similar equipment attached to walls and ceilings are easily cleanable and in good repair.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(8) Child care centers located in structures built before 1978 have a lead hazard risk assessment. Any lead hazards identified are addressed. The results of the assessment are on file.
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	(9) The center develops and implements an integrated pest management program in compliance with section 8316 of the natural resources and environmental protection act, 1994 PA 451, MCL 324.8316.
<b>R 400.8385 Poisonous or toxic materials.</b>	
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Containers of poisonous or toxic materials labeled and stored out of the reach of children.

**NOTES:**

Click or tap here to enter text.

**Instructions for use:**

Use to make notes and observations during the inspection.

**Verbally discuss** cited rule violations with the licensee/designee at the exit conference.

Discard once this information has been included in the appropriate report.

LARA is an equal opportunity employer/program.