



**ORANGE COUNTY  
HEALTH DEPARTMENT**

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Animal Control Services

Central Administrative  
Services

Dental Health Services

Environmental Health Services

Health Promotion and  
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Personal Health Services



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Environmental Health Services

**Sanitation Requirements for a Proposed Pre-K Child Care Center**

Facility will be licensed for \_\_\_\_ children and will prepare meals on-site using multi-use eating and drinking utensils.

These requirements are based on 15A North Carolina Administrative Code 18A .2800, "Rules Governing the Sanitation of Child Care Centers".

**Floors**

The finish material for floors of all food preparation, food storage, utensil-washing areas, toilet rooms, and laundry rooms shall be nonabsorbent, easily cleanable material such as sealed concrete, terrazzo, quarry tile, commercial grade linoleum or vinyl composition tile. Carpeting used as a floor covering in sleep and play areas shall be of closely woven construction and easily cleanable. Floors in all rooms shall be free of identified lead poisoning hazards.

**Walls and Ceilings**

The walls and ceilings, including doors and windows, of all rooms shall have a finish material which is nonabsorbent and easily cleanable. An example of an approved finish material would be a washable water-based latex enamel paint. In food preparation areas, fiberglass reinforced polyester panels (FRP) installed as a wall finish is a good choice. Walls and ceilings of all rooms and areas shall be free of identified lead poisoning hazards.

**Lighting and Thermal Environmental**

All rooms shall be lighted by natural or artificial means. Lighting shall be capable of illumination to at least 50 foot-candles at work surfaces such as food preparation or diaper changing areas. At least 10 foot-candles of illumination, at 30-inches above the floor, shall be provided in all other areas, including storage rooms. Completely shielded or shatterproof bulbs shall be used in food preparation, food storage, and serving areas and in all rooms used by children. All rooms used by children shall be heated, cooled, and ventilated to maintain a temperature between 65° and 85°F. Ventilation may be in the form of operable windows which are screened or by mechanical ventilation to the outside air.

## **Communicable Diseases and Conditions**

Each child care center shall include a designated area for a child who becomes ill. When in use, such area shall be equipped with a bed, cot or mat and a vomitus receptacle. If the area is not a separate room, it shall be separated from space used by other children by a partition, screen or other means approved by the Environmental Health Specialist. This designated area shall be proximate to a toilet and lavatory.

## **Solid Wastes**

Solid wastes including food waste and other putrescible material, shall be kept in durable, rust-resistant, nonabsorbent, water-tight, easily cleanable containers such as standard garbage cans which shall be covered with tight-fitting lids when filled or not in continuous use. Facilities shall be provided for the washing and storage of all garbage containers and mops and for disposal of mop water. Facilities shall include a combination faucet, hot and cold water supply lines, threaded nozzle, and curbed impervious pad sloped to drain into an approved sanitary sewage system. The recommended minimum size of the basin is 3 ft. x 3 ft. with a 4-inch curb. Where containerized systems [dumpsters] are used for garbage storage, facilities shall be provided for the cleaning of such containers. A contract for off-site cleaning shall constitute compliance with this requirement.

## **Wastewater**

All wastewater shall be disposed of in a public [municipal] wastewater system or by an approved properly operating on-site sewage system.

## **Toilets**

All toilet fixtures shall be easily cleanable and in good repair. Fixtures shall be child-sized, properly adapted adult toilets or potty chairs for young toddlers. If potty chairs are used, they shall be located in a toilet room equipped with a spray rinse toilet or utility sink.

## **Lavatories**

All lavatories shall be equipped with hot and cold running water through mixing faucets except that automatic mixing faucets or pre-mixing devices may be provided. Soap and disposable towels shall be provided at each handwash lavatory. Lavatories shall be mounted at an appropriate height to accommodate the children or otherwise made accessible.

## **Diaper Changing Facilities**

Infants and toddlers shall be diapered at areas designated exclusively for diapering. Diaper changing surfaces must be smooth, nonabsorbent, and easily cleanable. Each diaper changing station shall include a handwash lavatory for caregivers.

## **Storage**

Individual cubicles, lockers, or coat hooks shall be provided for storage of coats, hats or similar items. Coat hooks not in individual cubicles shall be spaced at least 12 inches apart horizontally. Medications shall be stored in a separate locked cabinet or other container. Rooms or spaces shall be provided for the storage of equipment, furniture, toys, clothes, cots, mats and other supplies. Shelving units or other approved storage shall be provided for orderly storage of all supplies and equipment. All corrosive agents, insecticides, herbicides, bleaches, detergents, and any other toxic materials shall be stored in a locked room or cabinet.

## **Furniture and Toys**

Toys, furniture, cribs, or other items accessible to children shall be free of peeling, flaking, or chalking paint. Furniture and toys provided by the child care center shall be of easily cleanable construction and be kept clean.

## **Water Supply**

Running water under pressure shall be provided in sufficient quantities to meet the needs of cooking, cleaning, drinking, toilets and outside uses while maintaining a minimum water pressure as prescribed by the North Carolina Plumbing Code. No cross-connections with an unapproved water source shall exist. Water heating equipment sufficient to meet the maximum expected requirements of the center shall be provided. Capacity and recovery rates of the water heating equipment shall be based on the hot water demand of sinks, dishwashing machines, laundry equipment, mop basin, and food service and cleaning needs. Hot water supplied to those areas accessible to children, including lavatories serving diaper changing stations, shall be no less than 90°F and shall not exceed 110°F. Hot water at a minimum temperature of 130°F shall be supplied at the point-of-use when hot water is not used for sanitizing. When hot water is used for sanitizing, a minimum temperature of 140°F shall be provided at point-of-use.

## **Food Service Equipment**

For manual utensil washing, a 3-compartment utensil sink which complies with National Sanitation Foundation (NSF) standards shall be provided. The 3-compartment sink shall have drainboards which are at least 24-inches in length. A separate food preparation sink with drainboards shall be provided for the washing and processing of foods where plan review shows that the volume and preparation frequency requires such facilities. A commercial exhaust hood is required when foods are fried on-site. The hood must conform to the North Carolina Building Code. A separate lavatory for handwashing is required in food preparation and food service areas. Refrigeration equipment which complies with NSF standards shall be provided in such number and of such capacity to assure the maintenance of food products at

required temperatures. Hot food holding equipment shall be provided in such number to assure the maintenance of cooked foods at proper temperatures. If a dishwashing machine is used in addition to the 3-compartment sink, the machine shall conform to NSF standards and be equipped with clean and soiled drainboards. Adequate food storage facilities such as free-standing shelves, wall-mounted cabinets, rolling carts, tables or other approved equipment shall be provided. Food preparation equipment such as toasters, mixers, microwave ovens, ranges, etc. are not required to meet NSF standards.

### **Drinking Water Facilities**

Drinking fountains, if provided, shall be of sanitary angle-jet design. The pressure shall be regulated so that the individual's mouth does not come in contact with the nozzle.

### **Outdoor Areas and Premises**

The premises, including the outdoor play area, shall be kept clean, drained and free of litter. Grass and vegetation shall be maintained in a manner which does not encourage the harborage of vermin. All openings to the outer air shall be protected against the entrance of flying insects with the use of screens or fly fans. Outdoor play equipment shall be free of peeling, flaking, or chalking paint and be free of rust and corrosion.