



Eastern Idaho Public Health District is responsible for doing the required ICCP Health and Safety Inspection for your daycare facility (or home). Information explaining the requirements can be found at <http://www.idaho.gov/phd7/EH/Day%20Care/Day%20Care%20Main.htm>, or mailed when requested. Please contact your local EHS at the number below to schedule your inspection. If getting licensed, let your inspector know when setting up the inspection time. The license inspection fee must be paid prior to the inspection.

Bonneville, Clark, Fremont, Jefferson, Madison and Counties; Cities of Ammon and Iona call
Cindy Johnson.....533-3133
Custer and Lemhi Counties--Steve Adams.....756-2122

Please call the Idaho Care Line at 211 if you are interested doing childcare.

Health Inspection Checklist

- ☐ Proof of current First Aid and CPR certification from a licensed agency must be kept on file at all times. At least one person with current certification must be on premises at all times.
- ☐ Daycare should have a policy excluding children and staff from daycare when they are ill. Please have parents and/or guardian read and sign the policy.
- ☐ Within 14 days of a child's enrollment in a licensed and/or ICCP daycare the parents shall provide a copy of the child's immunization records. All children in daycare must be current on all of their immunizations. Properly documented exemptions are allowed. Daycare providers must keep a copy of the child's immunization records on file at all times.
- ☐ Daycares shall have installed properly working smoke alarms and a 5 lb fire extinguisher, (minimum size for a fire extinguisher is a 2A-10BC).
- ☐ Facility must have two emergency exits in case of fire. A land line or cell phone is required for emergency communication.

Health Inspection Checklist cont'd

- ☐ All food served in the daycare shall come from an approved source, no home canned goods. Food must not be thawed at room temperatures. Food must also be prepared in a sanitary manner; proper hand washing before and during preparation, minimize bare hand contact, cook meats to proper temperatures, avoid cross contamination.
- ☐ Food contact surfaces and equipment need to be kept clean and sanitized. Recipe for sanitizing solution: “½ teaspoon regular Clorox per 1 quart of water, or 1 tablespoon regular Clorox per 2 gallons of luke warm water.” Wiping clothes should be sanitized often and sanitizing solution should be changed throughout the day. Clorox wipes can be substituted for sanitizing solution.
- ☐ Dishes and utensils must be washed and sanitized by the three step method: wash, rinse, and sanitize. Utensils must be stored in a manner to keep them from being recontaminated after sanitization. Sharp knives must be kept out of reach of the children.
- ☐ Refrigerators must remain at 41°F or below, and shall have a thermometer in them at all times. Keep refrigerator clean and avoid cross contamination of foods.
- ☐ Medicines, cleaning supplies, and hazardous substances must be kept in child proof cabinets or out of reach.
- ☐ Garbage cans need to have lids or be inaccessible to children and must be kept from attracting vermin.
- ☐ Private water supplies shall be tested yearly and all plumbing must be in working order.
- ☐ Facilities must have a proper hand washing station that contains soap, hot and cold running water, and disposable towels.
- ☐ Diaper changing station and/or pads must have a surface that can be sanitized after each use.
- ☐ Sleep areas, play areas, restrooms, and all other areas that children will occupy must be kept clean and sanitary at all times.
- ☐ No smoking allowed inside the child care facility. Smoking outside is restricted if children are present.

By allowing children into your home you have now become responsible and liable for their safety and well being.