



ADAMS COUNTY
HEALTH DEPARTMENT

— Your Health. Our Mission. —

Child Care Virtual Inspection Example Questions

Purpose: This document was created as a guide to help Child Care operators prepare for the virtual inspection that may be scheduled with child care operations during the COVID-19 pandemic in-lieu of the in-person health and sanitation inspection by Tri-County Health Department.

The example questions within this document are only provided as examples as additional questions may be asked during the inspection to gain a better understanding of the health and sanitation controls being practiced, and some example questions may not pertain to the operation, depending on the size and scope of the services offered.

Each example question has been grouped by the room or area they would pertain to and have also been grouped by section and subject matter to align with the *Rules and Regulations Governing the Health and Sanitation for Child Care Facilities in the State of Colorado*.

Rooms/Areas (Linked):

1. [Infant Areas](#)
2. [Toddler Areas](#)
3. [Child Areas](#)
4. [Food Service](#)
5. [General](#)

I. Infant Areas	
Section	Question(s)
7.8 Sanitary Facilities and Controls Handwashing & Hygienic Practices	1. Show the hand washing station, demonstrate hot, cold water, take water temperature, soap drying devices.
7.9 Interior Design Napping, Sleeping Areas & Equipment	1. Are cribs labeled for each child or do multiple children use the same crib? 2. How often are sheets and linens laundered? Are they laundered on site or sent home with parents? 3. What is the procedure for when the crib, mattresses, linens, are contaminated with high-hazard body fluids? 4. Show how the cribs are spaced. Approximately how far are they spread apart?
7.9 Interior Design Toys, Furnishings and Equipment	1. Are you using any sensory tables in this room? 2. How are toys and furnishings taken care of after contamination with high hazard body fluids? Hard surfaces vs. soft? 3. With COVID, how have the materials in this room been assessed for cleanability and ability to be disinfected?
7.10 Disease Prevention Handwashing & Hygienic Practices	1. Explain how staff are required to wash their hands. Explain how and when children's hands are washed. 2. Is any hand sanitizing gel used in this room? For who and where is it stored? 3. Provide some examples of how staff in this room are practicing good personal hygiene and how is this monitored. 4. Do any staff in this room participate in kitchen food preparation? 5. How and where are staff and/or child personal items stored in this room?

<p>7.10 Disease Prevention</p> <p>Sanitizers</p>	<ol style="list-style-type: none"> 1. What sanitizer is used in this room (if different from the facility) and for what. What is the frequency? 2. How do staff in this room obtain the sanitizer? Where is the bulk container/working containers stored? 3. Show the bottle of sanitizer being used. 4. How and when is the sanitizer tested for required concentration for this room? What is the required concentration? 5. Perform a test of the concentration (if applicable). 6. Where do toys get washed, rinsed and sanitized?
<p>7.10 Disease Prevention</p> <p>Disinfectants</p>	<ol style="list-style-type: none"> 1. What disinfectant is used in this room? 2. When and where is the disinfectant used? (COVID: commonly touched items throughout the day and between groups and/or at the end of the day). 3. How are soft materials disinfected? 4. Where is the disinfectant stored? Bulk and working containers. 5. Show the bottle of disinfectant being used. 6. How is the disinfectant tested and how often?

<p>7.12 Infant and Toddler Programs</p> <p>Feeding</p>	<ol style="list-style-type: none"> 1. Describe the steps a staff member might take, before, during and after, feeding an infant. 2. Where and how are bottles and food stored and how are they identified? 3. What happens with any formula or breast milk that is left over after a feeding? Both used and unused. 4. How/where are the bottles warmed or mixed? 5. What happens with the bottles at the end of the day? 6. How is breast milk differentiated from formula? 7. How is baby food dispensed? Do infants ever share the same container of food? If so, how is that done? What happens to left overs?
<p>7.12 Infant and Toddler Programs</p> <p>Diapering</p>	<ol style="list-style-type: none"> 1. How are diaper changes monitored and tracked? 2. Show where the diaper changing area is. Show where the hand sink is. 3. From start to finish, keeping in mind the importance of order in the process, describe the diapering process. Additional questions may be asked at the end for more details.
<p>7.13 Care of Animals</p>	<p>Are there any live animals in the room?</p>
<p>7.14 Toxic Materials Management</p> <p>Poisonous or Toxic Materials</p>	<ol style="list-style-type: none"> 1. What kinds of chemicals are kept in the room and where? Please show those areas. 2. What live plants are in the room? 3. Are sanitizers and disinfectants being used correctly and in a way that does not leave a residue on potential hand/mouth contact surfaces?

II. Toddler Areas	
Section	Question(s)
7.8 Sanitary Facilities and Controls Handwashing & Hygienic Practices	1. Show the hand washing station, demonstrate hot, cold water, take water temperature, soap drying devices. 2. Are cloth towels used for handwashing or any other use?
7.9 Interior Design Napping, Sleeping Areas & Equipment	1. Are mats or cots labeled for each child or do multiple children use the same mates/cots? Linens? Blankets? 2. How often are sheets and linens laundered? Are they laundered on site or sent home with parents? 3. What is the procedure for when the mats, cots, mattresses, linens, are contaminated with high-hazard body fluids? 4. Describe (or show if set up) how the mats/cots are spaced. Approximately how far are they spread apart?
7.9 Interior Design Toys, Furnishings and Equipment	1. Are you using any sensory tables in this room? 2. How are toys and furnishings taken care of after contamination with high hazard body fluids? Hard surfaces vs. soft? 3. With COVID, how have the materials in this room been assessed for cleanability and ability to be disinfected?
7.10 Disease Prevention Handwashing & Hygienic Practices	1. Explain how staff are required to wash their hands. Explain how and when children's hands are washed. Monitoring method? 2. Is any hand sanitizing gel used in this room? For who and where is it stored? 3. Provide some examples of how staff in this room are practicing good personal hygiene and how is this monitored.

	<p>4. Do any staff in this room participate in kitchen food preparation?</p> <p>5. How and where are staff and/or child personal items stored in this room?</p>
<p>7.10 Disease Prevention</p> <p>Sanitizers</p>	<p>1. What sanitizer is used in this room (if different from the facility) and for what. What is the frequency?</p> <p>2. How do staff in this room obtain the sanitizer? Where is the bulk container/working containers stored?</p> <p>3. Show the bottle of sanitizer being used.</p> <p>4. How and when is the sanitizer tested for required concentration for this room? What is the required concentration?</p> <p>5. Perform a test of the concentration (if applicable).</p> <p>6. Where do toys get washed, rinsed and sanitized?</p>
<p>7.10 Disease Prevention</p> <p>Disinfectants</p>	<p>1. What disinfectant is used in this room?</p> <p>2. When and where is the disinfectant used? (COVID: commonly touched items throughout the day and between groups and/or at the end of the day).</p> <p>3. How are soft materials disinfected?</p> <p>4. Where is the disinfectant stored? Bulk and working containers.</p> <p>5. Show the bottle of disinfectant being used.</p> <p>6. How is the disinfectant tested and how often?</p>
<p>7.12 Infant and Toddler Programs</p> <p>Feeding</p>	<p>1. Do any children in this room, still require bottle feeding or drink breast milk? *If so, use Infant feeding questions.</p>

<p>7.12 Infant and Toddler Programs</p> <p>Diapering</p>	<p>Are there any children in this room that require diapering?</p> <ol style="list-style-type: none"> 1. How are diaper changes monitored and tracked? 2. Show where the diaper changing area is. Show where the hand sink is. 3. From start to finish, keeping in mind the importance of order in the process, describe the diapering process. Additional questions may be asked at the end for more details.
<p>7.13 Care of Animals</p>	<p>Are there any live animals in the room?</p> <p>If yes:</p> <ol style="list-style-type: none"> 1. How and who cleans the cages? 2. Describe the feeding process. 3. When does handwashing take place?
<p>7.14 Toxic Materials Management</p> <p>Poisonous or Toxic Materials</p>	<ol style="list-style-type: none"> 1. What kinds of chemicals are kept in the room and where? Please show those areas. 2. What live plants are in the room? 3. Are sanitizers and disinfectants being used correctly and in a way that does not leave a residue on potential hand/mouth contact surfaces?

<p>7.14 Toxic Materials Management</p> <p>Art and Science Materials</p>	<ol style="list-style-type: none"> 1. Describe the different art and science materials used in this room. 2. Where are they stored? 3. How are children supervised? 4. Is food used as science or art materials?
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<p>III. Child Areas</p>	
<p>Section</p>	<p>Question(s)</p>
<p>7.8 Sanitary Facilities and Controls</p> <p>Handwashing & Hygienic Practices</p>	<ol style="list-style-type: none"> 1. Show the hand washing station, demonstrate hot, cold water, take water temperature, soap drying devices. 2. Are cloth towels used for handwashing or any other use?
<p>7.9 Interior Design</p> <p>Napping, Sleeping Areas & Equipment</p>	<ol style="list-style-type: none"> 1. Are mats or cots labeled for each child or do multiple children use the same mats/cots? Linens? Blankets? 2. How often are sheets and linens laundered? Are they laundered on site or sent home with parents? 3. What is the procedure for when the mats, cots, mattresses, linens, are contaminated with high-hazard body fluids? 4. Describe (or show if set up) how the mats/cots are spaced. Approximately how far are they spread apart?
<p>7.9 Interior Design</p> <p>Toys, Furnishings and Equipment</p>	<ol style="list-style-type: none"> 1. Are you using any sensory tables in this room? 2. How are toys and furnishings taken care of after contamination with high hazard body fluids? Hard surfaces vs. soft?

	<p>3. With COVID, how have the materials in this room been assessed for cleanability and ability to be disinfected?</p>
<p>7.10 Disease Prevention</p> <p>Handwashing & Hygienic Practices</p>	<p>1. Explain how staff are required to wash their hands. Explain how and when children's hands are washed. Monitoring method?</p> <p>2. Is any hand sanitizing gel used in this room? For who and where is it stored?</p> <p>3. Provide some examples of how staff in this room are practicing good personal hygiene and how is this monitored.</p> <p>4. Do any staff in this room participate in kitchen food preparation?</p> <p>5. How and where are staff and/or child personal items stored in this room?</p>
<p>7.10 Disease Prevention</p> <p>Sanitizers</p>	<p>1. What sanitizer is used in this room (if different from the facility) and for what. What is the frequency?</p> <p>2. How do staff in this room obtain the sanitizer? Where is the bulk container/working containers stored?</p> <p>3. Show the bottle of sanitizer being used.</p> <p>4. How and when is the sanitizer tested for required concentration for this room? What is the required concentration?</p> <p>5. Perform a test of the concentration (if applicable).</p> <p>6. Where do toys get washed, rinsed and sanitized?</p>
<p>7.10 Disease Prevention</p> <p>Disinfectants</p>	<p>1. What disinfectant is used in this room?</p> <p>2. When and where is the disinfectant used? (COVID: commonly touched items throughout the day and between groups and/or at the end of the day).</p>

	<p>3. How are soft materials disinfected?</p> <p>4. Where is the disinfectant stored? Bulk and working containers.</p> <p>5. Show the bottle of disinfectant being used.</p> <p>6. How is the disinfectant tested and how often?</p>
<p>7.12 Infant and Toddler Programs</p> <p>Diapering/Toileting</p>	<p>Are there any children in this room that require diapering or have special needs for toileting?</p> <p>1. How are diaper changes monitored and tracked?</p> <p>2. Show where the diaper changing area is. Show where the hand sink is.</p> <p>3. From start to finish, keeping in mind the importance of order in the process, describe the diapering process. I may ask questions at the end for additional details.</p>
<p>7.13 Care of Animals</p>	<p>Are there any live animals in the room?</p> <p>If yes:</p> <p>1. How and who cleans the cages?</p> <p>2. Describe the feeding process.</p> <p>3. When does handwashing take place?</p>
<p>7.14 Toxic Materials Management</p> <p>Poisonous or Toxic Materials</p>	<p>1. What kinds of chemicals are kept in the room and where? Please show those areas.</p> <p>2. What live plants are in the room?</p> <p>3. Are sanitizers and disinfectants being used correctly and in a way that does not leave a residue on potential hand/mouth contact surfaces?</p>

<p>7.14 Toxic Materials Management</p> <p>Art and Science Materials</p>	<ol style="list-style-type: none"> 1. Describe the different art and science materials used in this room. 2. Where are they stored? 3. How are children supervised? 4. Is food used as science or art materials?
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IV. Food Service	
Section	Question(s)
<p>7.11 Food Service</p>	<ol style="list-style-type: none"> 1. Describe the meals that are prepared. 2. Describe how the meals are served. 3. Show the three-compartment sink, food preparation sink, and handwashing sink(s). 4. Describe how dishes and food equipment is washed prior to re-use or storage. 5. Describe your date-marking process (if applicable). 6. What foods are brought in by parents? Who are they for and where are they stored? 7. Where do you buy food for the operation? Is it prepared anywhere else? 8. Show the food probe thermometer that you use. 9. How are foods kept hot, kept cold, reheated, cooled, thawed, and cooked? 10. Do you serve honey? 11. Do you serve any unpasteurized juice or milk? 12. Discuss the staff that work in the kitchen. Do they have any other job responsibilities? 13. Do children ever help with meal preparation? 14. How are fruits and vegetables washed before preparation or service? 15. What are the requirements for handwashing for food preparation? 16. How and when are gloves used for food preparation?

V. General	
Section	Question(s)
7.6 Grounds Hazards	<ol style="list-style-type: none"> 1. Do you have any sand boxes? 2. Do you utilize any wading or “kiddie” pools? 3. Describe how social distancing is being maintained between children and between staff. 4. Describe activities that might require more physical contact than others.
7.7 Building Hazards	<ol style="list-style-type: none"> 1. What is the age of the building or the year it was built? 2. Have you done any remodeling or renovations recently?
7.8 Sanitary Facilities and Controls Water Supply	<ol style="list-style-type: none"> 1. Is the facility on a well? 2. Do you have a septic system? 3. How do children access drinking water?
7.8 Sanitary Facilities and Controls Custodial Areas	<ol style="list-style-type: none"> 1. Show the laundry facility, if applicable. 2. Where/how is mop water disposed of?
7.8 Sanitary Facilities and Controls Handwashing Access and Supplies	<ol style="list-style-type: none"> 1. Show the location of the handwashing sinks. 2. Show the soap and hand drying devices.
7.9 Interior Design Ill/Injured Child Area	<ol style="list-style-type: none"> 1. Describe what happens if a child becomes ill during the day. 2. Describe what happens if a child becomes injured during the day. 3. Show the Ill/ injured child area. 4. Describe what you do when a child becomes ill with COVID-19-like symptoms during the day. How do staff care for this child?
7.10 Disease Control Personal Health	<ol style="list-style-type: none"> 1. Describe what happens if a staff member calls into work ill or comes to work ill. 2. Describe what happens if you suspect an outbreak of illness at the facility. 3. Describe how children and staff are being monitored for signs of illness at the time of arrival and throughout the day. 4. Show the thermometer you use to take human temperatures. 5. Describe how you track illness of staff and children. 6. Describe how you screen staff and children for signs of illness. 7. Describe the mask use at the facility. When and who are they required for? What happens if the mask breaks or gets lost?

	8. Describe how staff protect themselves when they come into contact with high-hazard body fluids.
7.10 Disease Control Medication and First Aid	<ol style="list-style-type: none"> 1. Show the first aid kit. 2. Show where personal medications are stored. 3. What do you do with waste medications?
7.14 Toxic Materials Management Insect and Rodent Control	<ol style="list-style-type: none"> 1. How are insects and rodents controlled at the facility? 2. What pesticides are used and where are they stored?
7.14 Toxic Materials Management Poisonous or Toxic Materials	<ol style="list-style-type: none"> 1. Provide the radon test results.