PROVIDER/DIRECTOR			FACILITY NAME	FACILITY TYPE: CCC	HOURS: Mon: 05:45AM - 05:30PM Tues: 05:45AM - 05:30PM Wed: 05:45AM - 05:30PM Thur: 05:45AM - 05:30PM Fri: 05:45AM - 05:30PM	
Justin '	Wisser		Busy Bumblebees	DATE 08/07/2020	TIME 01:00 PM	
STREE	T ADD	RESS	CITY	TELEPHONE NUMBER	CAPACITY	
4925 N	latrona	Ave.	Mills	307-267-4124	36	
ASST.	DIREC	TOR'S NAME /INFANT DIRECT	OR	NUMBER OF INFANTS ENR	OLLED	
CODES	5:	isit: <u>X</u> Facility Inspection t V - Violation N - Needed TA -	Compliance Monito	ring - Not Applicable D - Discussed		
POSTI	NG					
С	1.	License visibly posted.				
С	1.	All staff are at least 16 years old requirements.	l and are actively supervisin	g children. Supervision is maintaine	ed per Chapters 4 rule	
STAFF	REQU	IREMENTS				
С	2.	All staff ages 18 and older must have the required background checks. The facility staff summary shall be reviewed, including National Criminal Fingerprint Based background check, State Criminal Registry check for Wyoming and all states lived in in the past 5 years, Central Registry Abuse and Neglect check, National and State sex offender checks for Wyoming and all states lived in in the past 5 years and Tb risk assessment.				
POSTI	NG					
С	2.	Zoning Approval: (once, annual, none, other)				
С	C 3. Emergency numbers posted.					
STAFF	TRAIN	ING				
С	3.	All staff 16 years and older must federally required topics.	t have the required training	(Pre-service/Orientation and Ongoi	ng training) to include all	
RECO	SNIZIN	IG AND REPORTING CHILD ABO	JSE AND NEGLECT			
С	4.	All persons are required to report suspect abuse or neglect. All staff 16 years and older must have the required Recognizing and Reporting Child Abuse and Neglect training.				
POSTI	NG					
С	4.	Evacuation floor plans and proce	edures posted by all exits.			
MEDIO	ATION	AND FIRST AID				
С	5.	All medications safely stored. Me	edications are administered	according to licensing requirements	. (diaper bags)	
STAFF	:CHILD	RATIOS				
С	5.	Staff:Child ratios must be maint Licensing Rules.	ained during all hours of ope	eration. Ratios are determined by C	hapter 4, Section 2 of the Wy	
GUID	NCE A	ND DISCIPLINE				
С	Children are disciplined in accordance with the written policy and the Child Care Licensing Rules. Written policy shall be followed by all staff and shall not include any discipline that is in violation of applicable laws, outline methods of guidance that are age appropriate and explicitly describe positive guidance.					
MEDIC	CATION	AND FIRST AID				
С	6.	First Aid kit is complete and ava	ilable. (Also includes travel	kits.)		
SUPER	RVISIO	N/NAPPING				
NA	NA 7. FCCH/FCCC: Awake infants and toddlers must be directly supervised by staff at all times.					
INFAN	IT SAFE	SLEEP				

NA	7.	Providers must place newborn infants to twelve (12) months in a safe sleep environment. Safe sleep practices include on their backs, with nothing in or over the sleep space.
PEDI/	ATRIC A	AND ADULT CPR/PEDIATRIC AND ADULT FIRST AID
NA	8.	At least one adult staff in each area where children are located who has current certification on file. All staff must have current certification within 90 days of start date and prior to providing unsupervised, direct care.
SUPE	RVISIO	N/NAPPING
NA	8.	FCCH/FCCC: Children in Kindergarten or under 6 years old are directly supervised outside.
NA	9.	FCCH/FCCC: Children 6 and over in adjacent fenced outdoor areas if direct access, staff can clearly hear what happens and is attentive, moving from one area to the other every couple of minutes.
EXCLU	JSION	OF SICK CHILDREN/STAFF
NA	9.	Written procedures are available that outline what will be done if a child becomes ill in care. Staff and children with communicable diseases must not attend the facility while the illness is contagious.
IMMU	NIZAT	ON RECORDS
NA	10.	Each child over the age of 18 months needs immunization records or approved exemption on file, in accordance with W.S. 14-4-116.
SUPE	RVISIO	N/NAPPING
NA	10.	FCCH/FCCC: Napping Children: Not within sight, must be within easy hearing distance and be checked on every few minutes. Once awake all requirements are to be met.
NA	11.	FCCH/FCCC: All children on the same level of staff at all times.
EMER	GENCY	PREPAREDNESS
NA	11.	Written approved fire safety and evacuation plan are on file. Evacuation drills are conducted and recorded. An operable telephone is available at all times.
EMER	GENCY	EXITS, FIRE EXTINGUISHERS, SMOKE DETECTORS
С	12.	Current, approved fire inspection is available and on file. There is at least one fire extinguisher that is inspected annually. Smoke detectors are placed in appropriate areas. Only approved areas of the facility are in use.
SUPE	RVISIO	N/NAPPING
С	12.	CCC: Children are directly supervised by staff in each approved area of the facility.
С	13.	CCC: Napping children: At least one staff directly supervising napping children. Staff numbers maintained within facility to meet overall staff:child ratios.
EVAC	JATIO	N PLAN/POSTING
С	13.	Evacuation plan is posted at all exit locations.
MEDI	CATION	I/HAZARDOUS SUBSTANCES
С	14.	Bio-contaminants must be handled and disposed of properly. All chemicals and medications are stored out of reach of children or in a locked location. All chemicals are stored away from food and utensils and are used in a way that does not pose a hazard to children.
SUPE	RVISIO	N/NAPPING
С	14.	Infants are placed on a firm flat surface, on their back to sleep, without anything over their head or face, nothing placed in the crib, bassinet, or playpen, no swaddling without a written statement and instructions, a sleeper or sack available with instructions. Infants are actively surpervised every 5 minutes to see the infant's face and observe color and breathing.
С	15.	Cots or pads are spaced at least 2 feet apart on all sides.
HAND	WASH	ING FACILITIES AND PRACTICES
С	15.	A handwashing sink is within 12 feet of the diaper changing area. The kitchen sink is not used for handwashing. There is hot and cold water, as well as soap and single service towels present.
DIAPI	R CHA	NGING FACILITIES AND PRACTICES
С	16.	Soiled diapers must be changed promptly on a smooth, non-absorbent surface. Dirty diapers and soiled clothing are stored appropriately. Staff wash hands before and after each diaper change.
SUPE	RVISIO	N/NAPPING

С	16.	Cribs are spaced 3 feet apart on all sides and are compliant with CPSC standards.				
С	17.	Storage/Separate bedding is available for rest time.				
FIREA	TREARM STORAGE					
C	17.	Firearms are stored in a locked container and are inaccessible to children. Ammunition is stored in a separate locked container.				
WATE	R HAZ	ARDS (I.E. POOLS, PONDS)				
С	18.	Pools, hot tubs and other bodies of water are inaccessible to children. Wading and swimming pools are used according to the Licensing Rules and have written parent permission on file.				
SUPER	RVISIO	N/NAPPING				
С	18.	Bedding is washed once a week or more often as needed.				
HEALT	H AND	SAFETY				
NA	19.	Commercial Constant Air Inflatable Devices have parental permission slips on file.				
SMOK	ING/A	LCOHOL CONSUMPTION				
NA	19.	Use of alcohol is prohibited during operating hours. Tobacco products are not used in the facility or off premises when children are present and in care.				
CLEAN	ILINES	s				
С	20.	Sleeping cots, blankets and mats are kept clean and sanitized regularly. Keep play areas clean. Toys, tables, and chairs are washable and sanitized frequently. Sanitizer is mixed properly and test strips are available.				
HEALT	H AND	SAFETY				
С	20.	Unapproved areas of the facility are inaccessible to children.				
С	21.	Play areas, equipment, and toys shall be maintained in a clean, uncluttered, safe condition and free of hazards.				
HEAT,	LIGHT	AND VENTILATION				
С	21.	Adequate heat, light, and ventilation are required				
OUTD	OOR PL	AY AREA				
С	22.	Maintain areas free from hazards. Play equipment must be safe, in good condition and resilient surfacing is available and at appropriate depths in the required use zones for equipment over 24 inches.				
HEALT	H AND	SAFETY				
С	22.	Toys shall be suitable for age and development.				
С	23.	Porches, steps, stairs and walkways are in good repair and safe condition and free of clutter.				
GENE	RAL SA	FETY				
С	23.	Electric cords and outlets must be in good condition. Keep electric outlets covered/have tamper resistant outlets. Cords for blinds must be out of reach. Choking hazards may not be accessible to children. Building and physical premises must be safe, including protection from hazards that may cause bodily injury including but not limited to, electrical hazards and vehicular traffic.				
FOOD	AND A	LLERGIC REACTIONS				
C	AND A 24.	All children who have a food or other allergy shall have an emergency care plan in place. All persons who come into contact with the child shall be fully aware of the plan and the plan shall be followed.				
С	24.	All children who have a food or other allergy shall have an emergency care plan in place. All persons who come into contact				
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C HEALT C	24. TH AND 24. 25.	All children who have a food or other allergy shall have an emergency care plan in place. All persons who come into contact with the child shall be fully aware of the plan and the plan shall be followed. SAFETY Window wells are covered, but don't impede egress or allow for entrapment.				
C HEALT C	24. TH AND 24. 25.	All children who have a food or other allergy shall have an emergency care plan in place. All persons who come into contact with the child shall be fully aware of the plan and the plan shall be followed. SAFETY Window wells are covered, but don't impede egress or allow for entrapment. Potentially dangerous items shall be inaccessible.				

С	26.	Animals are in good health, vaccinated and do not have a history of biting.				
HEALT	LTH AND SAFETY					
С	26.	Cords and ropes are inaccessible.				
С	27.	Stairs, decks, and elevated porches shall have sturdy railings and child safety gates.				
FOOD	SOURC	CES, FOOD THAWING				
С	27.	Only pasteurized milk and juice is served. No home canned or processed foods/meats. Food is thawed safely.				
FOOD	HANDL	ING/PERSONAL HYGIENE				
С	28.	Meat is cooked to proper temperatures. Proper handwashing and cross contamination control during food preparation.				
HEAL1	H AND	SAFETY				
С	28.	Proper heating, ventilation, lighting.				
С	29.	Unused electrical outlets shall be covered with safety caps or are tamper resistant.				
FOOD	TEMPE	RATURES/THERMOMETERS				
С	29.	Food storage temperatures are accurate. Thermometer is available.				
FOOD	STORA	GE/CROSS CONTAMINATION				
С	30.	Cooked foods are stored above raw foods. Food is not stored on the floor or near chemicals. Food is properly covered for storage.				
HEAL1	H AND	SAFETY				
С	30.	Receptacle(s) with tight fitting lids are available for garbage disposal.				
NA	31.	Hot appliances shall be inaccessible.				
FOOD	OOD CONTACT SURFACES/SANITIZING					
NA	31.	Food contact surfaces must be kept clean (counters, tables, high chairs, cutting boards) and sanitized. Cutting boards, knives, counters, pots and pans, plates, cups, forks, and spoons must be clean and sanitized, in good repair, smooth, and easy to clean. Refrigerators, cabinet shelves, sinks, dish machines, utensil handles, must be clean, in good repair, smooth and easy to clean. Wiping cloths, dishcloths used for tables, counters, high chairs, etc. are rinsed in a correctly measured sanitizing solution before and after use.				
DISH	VASHI	NG/SANITIZING				
С	32.	Dishes, glasses/cups, utensils and silverware must be washed either in a dishwasher with a sanitizing cycle or by the 3 compartment sink method.				
HEALT	H AND	SAFETY				
С	32.	Disinfectant/ test strips present and in use in food prep and dining area.				
NA	33.	Heating appliances and electric fans shall be screened or not used.				
UTENS	SIL STO	DRAGE				
NA	33.	Protect clean utensils, glasses, dishes, pots and pans, from contamination. Drawers holding sharp utensils are secured.				
GARB	AGE CO	VERED/REMOVED				
NA	34.	Food waste and disposable diapers are in covered containers or closed garbage bags. Garbage is removed regularly. Garbage is stored inaccessible to children.				
HEAL1	TH AND	SAFETY				
NA	34.	Swimming and Wading Pools have parental permission slips. Check other Water Hazards.				
NA	35.	Hot Tubs, Spas and Full Sized Trampolines.				
PLUM	BING/S	SEWAGE DISPOSAL				
NA	35.	Plumbing must be in good condition and comply with local plumbing code. Sewage must be properly disposed of with no overflows or surfacing that may cause contamination.				
WATE	R SUPP	PLY/WELL SAMPLED				

NA	36.	The water must be free of contamination. Well water shall have a bacterial test every six months. If infants are present, well water shall be tested for nitrates every 3 years.		
HEAL1	H AND	SAFETY		
NA	36.	Storage of weapons, ammunition, gunpowder, and archery equipment.		
NA	37.	Tobacco, Drug, & Alcohol Policy.		
С	38.	Operable telephone or cell phone is available.		
С	39.	Awake infants and toddlers are not confined to cribs, playpens, car seats, swings, high chair, and carriers or in one position for excessive periods of time.		
С	40.	Infants shall be provided with a designated and safe play area.		
NA	41.	Overnight Care requirements shall be met if overnight care is provided.		
С	42.	Floors, walls, and window coverings are kept clean.		
С	43.	Wet or soiled clothing, including disposable undergarments are changed promptly and clean clothing for emergency is available.		
С	44.	Diaper changing area is sanitary and within 12 feet of hand washing sink. Disinfectant is readably available.		
С	45.	Children and staff wash their hands as required.		
С	46.	Toys, phones, doorknobs, door casings, handles and railings must be cleaned and sanitized once a week or whenever visibly soiled. Food serving surfaces shall be sanitzed before and after each use.		
С	47.	Dirty laundry shall not be accessible to children.		
С	48.	A sturdy stool, soap, and single service hand towels are available to children at hand-washing sink.		
С	49.	Outdoor/Indoor play areas, equipment and surfacing are in safe condition.		
С	50.	Outdoor/Indoor play areas, space used at least one (1) time per day for at least 30 minutes.		
NA	51.	Vehicle used to transport children shall be maintained in safe condition and comply with all applicable motor vehicle laws.		
С	52.	Media, including movies and internet sites that are rated higher than PG shall be inaccessible to children.		
С	53.	Fire exits are clear and exit doors remain unlocked or have locks allowing all parties to safely exit.		
RECO	RD KEE	PING		
С	54.	Attendance records are maintained/verified by staff (sign in/sign out sheets available).		
С	55.	Current Fire Inspection Report. Completed: 02/04/2025 Expires: 02/04/2026		
С	56.	Current Sanitation Report. Completed: 01/06/2025 Expires: 01/06/2026		
NA	57.	Current Well-water Test Results. Completed: 01/01/1800 Expires: 01/01/1801		
С	58.	Policy statements and Emergency Preparedness plan is on file and given to parents. If changes in policy, new copies are received.		
С	59.	Required injury/Illness/Incidents are reported and kept on file.		
NA	60.	Explain the role of your board of directors and has the chairperson changed.		
С	61.	Infant documentation for diapering and feeding is made available to parents.		
С	62.	Menus are current and available for parental review.		
С	63.	Name of food program provider belongs to: CACFD		
С	64.	Written record(s) of emergency preparedness drills are complete and available.		

С	65.	Confidentiality.
С	66.	Children's names, pictures and any other information shall have parental permission for use.
С	67.	All equipment and products used in child care facilities shall be used per manufacturer instructions. Manufacturer instructions/guidelines, including but not limited to Indoor/Outdoor equipment, Cribs, Sleepers/Sleep Sacks shall be on file.
FOOD	PREPA	RATION/CARE/SERVICE
	68.	Food prepared and served is of sound condition and approved source (no wild game)
	69.	No "home-canned" food
70. Pasteurized eggs, egg products and juice (children 9 and under)		Pasteurized eggs, egg products and juice (children 9 and under)
	71.	Milk and milk products Pasteurized and Grade A Quality standards - including dry ($\frac{1}{2}$ or 1 gallon for serving and no reuse of milk, refrigerate after pour) No dry powdered milk for drinking
	72.	Sufficient cold and hot storage equipment present for potentially hazardous food
	73.	Refrigerator food contents held at or below 41 degrees
	74.	Freezer food maintained in frozen condition at or below 32 degrees
	75.	Are potentially hazardous prepared foods held at or above 135 degrees.
	76.	Food is cooked to the proper internal temperatures
	77.	Beef roast 140
78. Steak/ chops /fish 145 79. Ground beef and pork 155		Steak/ chops /fish 145
		Ground beef and pork 155
	80.	Poultry and stuffed meats/ all leftovers 165
81. In refrigerator 41 degrees F or lower		In refrigerator 41 degrees F or lower
	82. Under potable water @ 70 degrees F or lower	
83. Microwave		Microwave
	84.	Food protected from contamination
	85.	No unwrapped leftovers
	86.	Food storage (clean, covered, labeled) at least 6" above the floor
	87.	Cross-contamination prevention: least possible manual contact with clean & sanitized surfaces and utensils.
	88.	Food preparation and service surfaces are constructed with safe materials and are in good repair (corrosion resistant, cleanable, durable)
	89.	Food preparation and service surfaces are cleaned and sanitized
	90.	Adequate lighting, vent covers, wall-mounted fans, and similar equipment in good repair
	91.	Hair control for food prep practiced
EQUIP	MENT	STORAGE, CLEANING & SANITIZING
	92.	All equipment and utensils for food preparation and service are cleaned & sanitized and stored 6" above floor level
	93.	Warewashing method: with a water temp reaching a minimum of 150 degrees.
	94.	3 compartment sink with sanitizing basin Air drying sanitizer strength:
	95.	Sanitizer is mixed at the proper strength (50-100ppm Chlorine/ 200ppm QuaternaryAmmonia/ or according to product label)

96.	Single-service articles store 6" above floor level
97.	No reuse of single-service articles
98.	Toys are sanitized no less than weekly or more often if visibly soiled.
PHYSICAL F	ACILITIES
99.	Floors, floor coverings, walls, wall coverings, and ceilings in good repair and not soiled
100.	Sufficient ventilation in all rooms
101.	Lead-based paint does not exceed dust levels
RESTROOMS	
102.	Soap and single service towels are available in the restroom.
103.	Hot water at the handwashing sink does not exceed 120 degrees F (minimum temp 60 degrees F)
104.	Handwashing sinks are 24-36" in height and located in or adjacent to restrooms
105.	A covered garbage receptacle is available in the restroom
106.	A ratio of 1:4 potty training chairs is utilized for children who are potty training.
DIAPER CHA	INGING AREAS
107.	The diaper changing area is within 12 feet of the handwashing sink
108.	Hand washing is done immediately before and after changing diapers
109.	Changing pad good condition & clean
110.	Sanitizer available in diaper changing area and used after every change (proper strength: 100-200 ppm Chlorine/ 200ppm quantaray ammonia/ or according to product label)
111.	Proper disposal (covered garbage receptacle)
LIQUID & S	DLID WASTE DISPOSAL
112.	Public sewage system or DEQ approved system
113.	Garbage storage covered, clean, lined, durable, cleanable and insect & rodent proof
ANIMALS	
114.	Excluded from food prep, dishwashing and dining areas (including dishes and litter boxes, etc.)
115.	Pet vaccination or psittacosis tests (for birds) current and available
116.	Only allowed animals (domestic dog, cat, ferret, ungulate, pet rabbit, pet rodent, aquarium fish, non-psittacine cage and aviary birds). No wild, aggressive or potentially harmful animals. No contact with ferrets, baby chicks, baby ducks (children under 5). No bats, raccoons, skunks and wild carnivores (including dead animals).
PEST CONTE	ROL
117.	Insect and rodent control measures in place
118.	Approved methods: stick-um fly strips, electronic killing devices and other non-toxic methods or pesticides
119.	Doors and windows effectively protect against all insects and rodents. Screen material less than 16 mesh to the inch
HEALTH REC	QUIREMENTS
120.	No person with communicable disease present
121.	Exclusion of ill staff and children as per rules
122.	Policy for notifying parents of ill children
<u> </u>	<u>!</u>

123.	3. Policy for notifying parents and staff of exposure to a communicable disease				
124. Plan for separation and supervision of child seriously or suspiciously ill with a communicable disease					
125.	25. Plan for separation of staff seriously or suspiciously ill with a communicable disease				
126.	Report communicable diseases to the public health office				

Comments:

Facility Inspection completed this date. Discussed sanitizing and cleaning of facility due to the COVID, gave information email was sent with this information from the health department. There is an infant bouncer seat on the playground that is tearing and stuffing is coming out - this needs to be thrown away. There is also some trash that needs picked up and thrown away. Carmen will clean this up after the inspection. Received staff record summary, application for recertification for renewal. Received change request for Justin to become director. Will send director checklist for Justin, need TB assessment, physician's statement, central registry, DCI/FBI, CPR/FA, sex offender registry for him to be changed to director.

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DH 11/4/15, KH 7/5/18 LF 4/15/2020 All children's records current and file.

70. Staff/Volunteer Record Notes

Verified staff records, 3 central registry screens expired in May and Sex Offender expired in May. Central Registry screens were completed while at facility and scanned and emailed to central registry to be ran emergent. There is a fully qualified staff person at the facility.

71. Staff Child Ratios and Supervision

There are 21 children present at time of visit. Happy Honeycomb - 1 infant, 2 1 yr olds, 2 2 yr olds, 1 3 yr old with Alyssa Humming Hive - 4 2 yr olds, 5 3+ yr olds with Savannah Silly Stingers 1 2 yr old, 5 3+ yr olds, with Rochelle

Licensor Signature:	 Date:
5	
Director Signature:	 Date:

STATE OF WYOMING Department of Family Services

CCL-301

STATEMENT OF CHILDCARE ALLEGATIONS

Notice To: Justin Wisser CPL-45874

Facility Name: Busy Bumblebees Site Address: 4925 Natrona Ave. City/State/Zip: Mills, WY 82644

The Department of Family Services has received a complaint alleging violations of the Wyoming Child Care Rules or Certification Law. The Department is legally mandated to investigate all child care complaints. This complaint was received on: 08/07/2020.

The Department requests your cooperation. In the absence of such cooperation, the Department may take whatever steps necessary to assure the safety of the children.

The Department's information may be shared with authorized individuals or agencies which include, but are not limited to, the Attorney General, County Attorney, and law enforcement.

The Department is not permitted to reveal the name of the person who made the original complaint(s).

Information is listed below for each individual alleged violation of the Wyoming Child Care Licensing Rules:

Reported Allegation:

- 1. Regulation: Chapter 4. General Requirements
 - Section 3. Provider, Director, and Staff Requirement
 - (a) Before the provider, director, their staff, household member, substitute or volunteer assume responsibility for the direct care of children, work in the facility or move into the Family Child Care Home or Family Child Care Center, the following shall be on file:
 - (iii) A child abuse/neglect Central Registry check which does not reveal any disqualifying information.

Explanation: During the 08/07/2020 Central Registry screens expired in 5/2020 for Justin, Carmen, and Alyssa.

2. Regulation: Chapter 10. Fire Standards for Child Care Centers and Family Child Care Centers - Education Classification (Group E)

Section 8. Exits

(a) The building or fire official in accordance with the International Building and Fire Codes shall determine number of exits, placement and adequacy. General requirements are:

(v) Egress doors shall be readily openable from the inside without the use of a key or any special knowledge or effort, the door knob system shall be an "emergency exit feature type, no unlocking required". Use of dead bolts, chains, night latches, manually operated flush bolts or surface bolts are not permitted during child care hours;

Explanation: North exit door leading to play area was deadbolted shut and had to be unlocked in order to exit from building.

If you have any quest	tions regarding the matte	r, contact the Facility	y Licenser for your
county at the address	listed below:		-

Licenser: Madison Johnson

Address: 444 W. Collins Ste. #2100 City/State/Zip: Casper WY 82601 Phone: 307-473-3985 Email: Madison.Johnson@wyo.gov

Licensor Signature:	 Date:
Director Signature:	 Date:

cc: Licenser

Director/Provider