| A CONTRACTOR OF THE OWNER |
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Initial

ADDRESS (Street, City, State, Zip Code)

FACILITY NAME

Annual

MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVIC SECTION FOR CHILD CARE REGULATION SANITATION INSPECTION REPORT LICENSED CENTERS, GROUP HOMES AND LICENSE-EXEMPT FACILITIES

Lead

Reinspection

| | | | | Page 1 | of | |
|--------------------------|--------------------|--|-----------------------------|--|---|--|
| | | Arrival Time | | | | |
| IIOR SERVICES | | | | | CODES | |
| | | Departure Time | Departure Time | | X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance | |
| ES | | | | | | |
| | | Date | Date | | | |
| | | | | | | |
| Special Circumstand | ces | | | | | |
| | | | DVN | | COUNTY CODE | |
| | | | | | | |
| | | | INSPECTOR'S NAME (Print) | | | |
| | | | | | | |
| ite. Any non-complian | | | | | | |
| | | PROTECTION | | | | |
| | | | and in sound condition; r | - | ented cans. | |
| 2. No use of home canned | | | | | | |
| pest harborage. | | und beef cooked to 155° F;poultry and pooled eggs to 165° F; pork to 145° all other foods cooked to at least 140° F. All hot food kept at 140° F or abo | | | | |
| | 4. Preco | oked food reheated to | o 165°. | | | |
| bair. 5. | | d requiring refrigeration stored at 41°F or below. | | | | |
| | | | , accessible readable ther | mometer require | d. Foods in | |
| | | er frozen solid. | ion | °F | | |
| child contact items | | | | | | |
| s, cleaning agents | | Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.) | | | | |
| with hot and cold | | | and utensils covered, sto | | | |
| | | | | c agents, cleaning agents, water drain lines, . No bare-hand contact of ready-to-eat foods. | | |
| D° F. Temp at | | | | | | |
| | 9. Food, labele | | ing agents not in their o | original containe | rs properly | |
| | 10 No foo | d or food related items | stored or prepared in diane | ring areas or hat | aroome | |

| An inspection of your facility has been made on the above date. Any non-compliances are marked below. | | | | | |
|--|---|---|--|---|--|
| A. G | ENERAL | Ε. | FOOD PROTECTION | | |
| 1. | Clean and free of unsanitary conditions. | | . Food from approved source and in sound condition; no excessively dented cans. | | |
| 2 | No environmental hazards observed. | 2 | 2. No use of home canned food. No unpasteurized milk. | - | |
| 3 | No evidence of insects, spiders, rodents or pest entry points, or pest harborage. | 3 | B. Ground beef cooked to 155° F;poultry and pooled eggs to 165° F; pork to 145° F and all other foods cooked to at least 140° F. All hot food kept at 140° F or above. | | |
| 4. | Well ventilated, no evidence of mold, noxious or harmful odors. | 4 | Precooked food reheated to 165°. | | |
| 5. | Screens on windows and doors used for ventilation in good repair. | 5 | 5. Food requiring refrigeration stored at 41°F or below. | | |
| 6. | No indication of lead hazards. | 6 | 5. Refrigerator 41° F or below, accessible readable thermometer required. Foods in | | |
| 7. | 7. No toxic or dangerous plants accessible to children. | | freezer frozen solid. | | |
| 8. | Medicines and other toxic agents not accessible to children. Child contact items stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines. | | Temp at time of Inspection° F. 7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.) | | |
| | 9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure. | | 8. Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods. | | |
| | Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F. | 9 | 9. Food, toxic agents, cleaning agents not in their original containers properly | | |
| | Pets free of disease communicable to man. | | labeled. | | |
| | Pets living quarters clean, and well maintained. | | 0. No food or food related items stored or prepared in diapering areas or bathrooms. | | |
| 13. | Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. | | 1. Food stored in food grade containers only. | | |
| 14. | 14. Swimming/wading pools filtered, treated, tested and water quality records main- | | Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process). | | |
| tained. Meets local codes. | | | 3. No animals in food preparation or food storage areas. | | |
| 15. | A minimum of 18" separation between drinking fountains & hand sinks. | | No eating, drinking, and/or smoking during food preparation. | | |
| | | | | | |
| | No high hazards cross-connections. | 15 | 5. Food served and not eaten shall not be re-served to children in care. | | |
| | No high hazards cross-connections. ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIV. | ATE 16 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. | | |
| | ATER SUPPLY (circle type) | ATE 16 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING | | |
| B. W | ATER SUPPLY (circle type) | ATE 16 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved | | |
| B. W | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIVA PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. | ATE F. (| Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. | | |
| B. W 1. 2. A. | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIVA PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. | ATE 16 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. All utensils and toys air dried. | | |
| B. W 1. 2. A. | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIVA PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. | ATE 16 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. All utensils and toys air dried. The following items washed, rinsed and sanitized after each use: | | |
| B. W 1. 2. A. B. | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIVA PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) | ATE 16 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. All utensils and toys air dried. The following items washed, rinsed and sanitized after each use: A. Food utensils | | |
| B. W 1. 2. A. B. | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIVA PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. | ATE 16 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. All utensils and toys air dried. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. | | |
| B. W 1. 2. A. B. | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) | ATE 16 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. All utensils and toys air dried. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. | | |
| B. W 1. 2. A. B. | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIVA PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY | ATE 16 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. All utensils and toys air dried. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. | | |
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| 1. 2. A. B. C. SI | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIV. PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY DNR Regulated System: | ATE 16 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. All utensils and toys air dried. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids. | | |
| 1. 2. A. B. C. SI | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIV. PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System: Type: | ATE 16 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. All utensils and toys air dried. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids. The following items are washed, rinsed and sanitized at least daily: | | |
| B. W. 1. 2. A. B. C. SI 1. 2. | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type) COMMUNITY ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System: Type: Meets DHSS-SCCR requirements. | ATE 16 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. All utensils and toys air dried. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks. B. Non-absorbent floors in infanVtoddler spaces. C. Infanl/Toddler toys used during the day. | | |
| B. W. 1. 2. A. B. C. SI 1. 2. 3. | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIV. PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System: Type: | ATE 16 F. (1 2 3 4 4 4 4 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. All utensils and toys air dried. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks. B. Non-absorbent floors in infanVtoddler spaces. | | |
| B. W. 1. 2. A. B. C. SI 1. 2. 3. D. H 1. | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIV. PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System: Type: Meets DHSS-SCCR requirements. Meets local requirements. Care givers and children wash hands using soap,warm running water and sanitary hand drying methods. | ATE 16 F. (1 2 3 4 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. All utensils and toys air dried. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks. B. Non-absorbent floors in infanVtoddler spaces. C. InfanI/Toddler toys used during the day. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when | | |
| B. W 1. 2. A. B. C. SI 1. 2 3. D. H1 2. | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIV. PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System: Type: Meets DHSS-SCCR requirements. Meets local requirements. Meets local requirements. Care givers and children wash hands using soap,warm running water and sanitary hand drying methods. Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER :toileting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary. | ATE 16 F. (1 2 3 4 4 4 4 5 6 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. All utensils and toys air dried. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks. B. Non-absorbent floors in infanVtoddler spaces. C. InfanI/Toddler toys used during the day. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids. | | |
| B. W 1. 2. A. B. C. SI 1. 2 3. D. H1 2. | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIV. PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System: Type: Meets DHSS-SCCR requirements. Meets local requirements. Meets local requirements. EXTEMPLE Care givers and children wash hands using soap,warm running water and sanitary hand drying methods. Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER :toileting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating. | ATE 16 F. (1 2 3 4 4 4 4 5 6 | Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. All utensils and toys air dried. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diaperingsurface E. All toys that have had contact with body fluids. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks. B. Non-absorbent floors in infan/Vtoddler spaces. C. Infanl/Toddler toys used during the day. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids. Appropriate test strips available and used to check proper concentration of sanitizing agents. | | |

| Centers, Group Homes and License-Exempt Facilities | |
|--|--|
| Sanitation Inspection Report | |

| FACILITY NAME | DVN | DATE | | | |
|---|---|---------------------------|--|--|--|
| G. FOOD EQUIPMENT AND UTENSILS | I. BATHROOMS | | | | |
| 1. Single service items not reused. | 1. Cleaned as needed or at least daily. | | | | |
| 2. All food equipment and utensils in good repair. | 2.Paper towels stored and dispensed in a manner that minimize | s contamination. All | | | |
| 3. Food preparation and storage areas have adequate lighting. | equipment in good repair. | | | | |
| 4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat | 3. Facilities approved AFTER October 31, 1991 have: | | | | |
| is properly vented. | Enclosed with full walls and solid doors. Doors closed when | not in use. | | | |
| 5. Facilities shall have mechanical refrigeration for facility use only. | 4. Facilities approved AFTER October 31, 1998 have: | | | | |
| Exception: License-Exempt facilities approved <u>BEFORE October 31, 1997</u> | Mechanically vented to prevent molds and odors. | | | | |
| 6. No carpeting or absorbent floor coverings in food preparation area. | 5. Hand washing sinks located in or immediately adjacent to the | bathroom. | | | |
| 7. Adequate preparation and storage equipment for hot foods. | 6. No carpeting or absorbent floor coverings. | | | | |
| 8. Facilities with a capacity of 20 children or less shall have: | 7. Sufficient lighting for cleaning. | | | | |
| A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in | 8. No storage of toothbrushes or mouthable toys. | | | | |
| conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2 | J. INFANT / TODDLER UNITS | | | | |
| compartment sink with a third portable compartment for the final sanitizing step. B. If a mechanical dishwasher is used, a minimum of two sinks located in food | If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. | | | | |
| preparation area labeled as: 1) Hand washing only 2) Food preparation only. | 2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment. | | | | |
| Facilities with a capacity of more than 20 children approved <u>BEFORE</u> October 31, 1991, shall have: | K. DIAPERING AREA | | | | |
| | 1. No utensils or toys washed, rinsed or stored in the diaper cha | •• | | | |
| A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in | Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface. | | | | |
| conjunction with the mechanical dishwasher; or use a 3 compartment sink. B. If a mechanical dishwasher is used, a minimum of two sinks located in food | 3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair. | | | | |
| preparation area labeled as: | 4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located | | | | |
| 1) Hand washing only 2) Food preparation only. | indiapering area. | | | | |
| Facilities with a capacity of more than 20 children approved <u>AFTER</u> October 31, 1991 shall have: | 5. Soiled diaper container emptied, washed, rinsed and sanitize | d dally. | | | |
| 1001 Shall Have. | L. REFUSE DISPOSAL 1. Adequate number of containers. | | | | |
| A. Facility located in provider's residence shall have separate food preparation and | 2. Clean, norabsorbent, insound condition. | | | | |
| storage areas. B. A commercial dishwasher or a 3 compartment sink in addition to a separate | 3. Outside refuse area clean; containers covered at all times. | | | | |
| hand washing sink. | 4. Inside food refuse containers covered as required. | | | | |
| C. If a commercial dishwasher is used, a sink located in food preparation area | 5. Restrooms used by staff have covered refuse containers. | | | | |
| labeled as food preparation. | SECTION # OBSERVATIONS | | | | |
| H. CATERED FOODS | | | | | |
| 1. Catered food from inspected and approved source. | | | | | |
| 2. Safe food temperature maintained during transport. Temperature at arrival °F. | | | | | |
| Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area. | | | | | |
| Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10). | | | | | |
| 5. Food and food related items protected from contamination during transport. | | | | | |
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| The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services -Section for Child Care Regulation | The inspector has discussed the issues marked by an asterisk (* on this form. I agree to comply with these requirements. |) and/or marked by an (X) | | | |
| SIGNATURE OF INSPECTOR TELEPHONE DATE | SIGNATURE OF CHILD CARE PROVIDER | DATE | | | |

| Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report | | | | | |
|---|----------------------------------|---|--------------------|--|--|
| FACILITY NAME: | | DVN: | DATE | | |
| SECTION # O | BSERVATIONS | | | | |
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| The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation. | | the issues marked by an asterisk (* comply with these requirements. |) and/or marked by | | |
| SIGNATURE OF INSPECTOR TELEPHONE DATE | SIGNATURE OF CHILD CARE PROVIDER | Nu | DATE | | |