



MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES  
SECTION FOR CHILD CARE REGULATION  
**SANITATION INSPECTION REPORT**  
**LICENSED CENTERS, GROUP HOMES**  
**AND LICENSE-EXEMPT FACILITIES** (PAGE 1 OF 3)

Arrival Time <b>9:35</b>	<input checked="" type="radio"/> a.m. <input type="radio"/> p.m.	<b>CODES</b> X = Non-Compliances Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider
Departure Time <b>12:23</b>	<input type="radio"/> a.m. <input checked="" type="radio"/> p.m.	
DATE <b>SEPTEMBER 11, 2019</b>		

Initial    Annual    Reinspection    Lead    Special Circumstances \_\_\_\_\_

FACILITY NAME <b>SARZI AND MEYMOIS RUBBER DUCKS dba RUBBER DUCKS</b>	DVN <b>002721406</b>	COUNTY CODE <b>157</b>
ADDRESS (Street, City, State, Zip Code) <b>4 KIEFNER STREET, PENNYVILLE, MO 63775</b>	INSPECTOR'S NAME (Print) <b>JOHN PEACOCK</b>	

An inspection of your facility has been made on the above date. Any non-compliances are marked below with an X.

A. GENERAL	E. FOOD PROTECTION																		
1. Clean and free of unsanitary conditions. (COS) X	1. Food from approved source and in sound condition; no excessively dented cans. *																		
2. No environmental hazards observed.	2. No use of home canned food. No unpasteurized milk.																		
3. No evidence of insects, spiders, rodents or pest entry points, or past harborage. (COS) X	3. 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. Food requiring refrigeration stored at 41° F or below.																		
6. No indication of lead hazards.	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp at time of inspection <b>37, 37, 22</b> ° F.																		
7. No toxic or dangerous plants accessible to children.	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)																		
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.	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.																		
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	9. Food, toxic agents, cleaning agents not in their original containers properly labeled.																		
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of inspection <b>114, 115</b> ° F.	10. No food or food related items stored or prepared in diapering areas or bathrooms. *																		
11. Pets free of disease communicable to man. NA	11. Food stored in food grade containers only.																		
12. Pets living quarters clean, and well maintained.	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).																		
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	13. No animals in food preparation or food storage areas. NA																		
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	14. No eating, drinking, and/or smoking during food preparation. *																		
15. A minimum of 18" separation between drinking fountains & hand sinks. NO-	15. Food served and not eaten shall not be re-served to children in care.																		
16. No high hazards cross-connections.	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.																		
B. WATER SUPPLY (circle type)	F. CLEANING AND SANITIZING																		
<table border="1"> <tr> <th style="background-color: #e0e0e0;">COMMUNITY</th> <th style="background-color: #e0e0e0;">NON-COMMUNITY</th> <th style="background-color: #e0e0e0;">PRIVATE</th> </tr> <tr> <td colspan="3" style="text-align: center;"><b>PRIVATE SYSTEMS ONLY</b></td> </tr> <tr> <td>1. Constructed to prevent contamination. NA</td> <td colspan="2"></td> </tr> <tr> <td>2. Meets DHSS-SCCR water quality requirements.</td> <td colspan="2"></td> </tr> <tr> <td>A. Bacteriological sample results. _____</td> <td colspan="2"></td> </tr> <tr> <td>B. Chemical (Prior SCCR Approval Needed) _____</td> <td colspan="2"></td> </tr> </table>	COMMUNITY	NON-COMMUNITY	PRIVATE	<b>PRIVATE SYSTEMS ONLY</b>			1. Constructed to prevent contamination. NA			2. Meets DHSS-SCCR water quality requirements.			A. Bacteriological sample results. _____			B. Chemical (Prior SCCR Approval Needed) _____			1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. *
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2. Meets DHSS-SCCR water quality requirements.																			
A. Bacteriological sample results. _____																			
B. Chemical (Prior SCCR Approval Needed) _____																			
	2. All utensils and toys air dried.																		
	3. 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.																		
	4. The following items are washed, rinsed and sanitized at least daily:																		
	A. Toilets, urinals, hand sinks.																		
	B. Non-absorbent floors in infant/toddler spaces.																		
	C. Infant/Toddler toys used during the day.																		
	5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.																		
	6. Appropriate test strips available and used to check proper concentration of sanitizing agents. <b>CLOROX TEST STRIPS OBSERVED</b>																		
	7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items. *																		
C. SEWAGE (circle type)																			
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1. DNR Regulated System: Type: _____ NA																			
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D. HYGIENE																			
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. *																			
2. 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.																			
3. Personnel preparing/serving food is free of infection or illness.																			

FACILITY NAME: SARAH AND MELINDA'S RUBBER DUCKS dba RUBBER DUCKS DVN: 002721406 DATE: 9/11/19

G. FOOD EQUIPMENT AND UTENSILS

- 1. Single service items not reused.
2. All food equipment and utensils in good repair.
3. Food preparation and storage areas have adequate lighting.
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.
5. Facilities shall have mechanical refrigeration for facility use only.
6. No carpeting or absorbent floor coverings in food preparation area.
7. Adequate preparation and storage equipment for hot foods.
8. Facilities with a capacity of 20 children or less shall have:
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2 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 preparation area labeled as:
1) Hand washing only 2) Food preparation only.
9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in 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 preparation area labeled as:
1) Hand washing only 2) Food preparation only.
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:
A. Facility located in provider's residence shall have separate food preparation and storage areas.
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.

I. BATHROOMS

- 1. Cleaned as needed or at least daily.
2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.
3. Facilities approved AFTER October 31, 1991 have:
Enclosed with full walls and solid doors. Doors closed when not in use.
4. Facilities approved AFTER October 31, 1998 have:
Mechanically vented to prevent molds and odors.
5. Hand washing sinks located in or immediately adjacent to the bathroom.
6. No carpeting or absorbent floor coverings.
7. Sufficient lighting for cleaning.
8. No storage of toothbrushes or mouthable toys.

J. INFANT/TODDLER UNITS

- 1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.
2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.

K. DIAPERING AREA

- 1. No utensils or toys washed, rinsed or stored in the diaper changing area.
2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.
3. Diapering surface smooth, easily cleanable, nonabsorbent, and in good repair.
4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.
5. Soiled diaper container emptied, washed, rinsed and sanitized daily.

L. REFUSE DISPOSAL

- 1. Adequate number of containers.
2. Clean, nonabsorbent, in sound condition.
3. Outside refuse area clean; containers covered at all times.
4. Inside food refuse containers covered as required.
5. Restrooms used by staff have covered refuse containers.

H. CATERED FOODS

- 1. Catered food from inspected and approved source.
2. Safe food temperature maintained during transport.
Temperature at arrival \_\_\_\_\_ ° F.
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), or G(9), or G(10).
5. Food and food related items protected from contamination during transport.

SECTION # OBSERVATIONS

Table with 2 columns: SECTION # and OBSERVATIONS. A large diagonal line is drawn across the table.

The above facility has been inspected and [X] 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 (\*) and/or marked by an (X) on this form. I agree to comply with these requirements.

SIGNATURE OF INSPECTOR: [Signature] TELEPHONE: (314) 416-2740 DATE: 9/11/2019

SIGNATURE OF CHILD CARE PROVIDER: [Signature] DATE: 9/11/19



Centers, Group Homes and License-Exempt Facilities  
**Sanitation Inspection Report** O = OBSERVED R = REFERRED COS = COMMENTS ON SITE

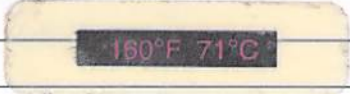
FACILITY NAME: **SARALI AND MELINDA'S RUBBER DUCKS dba RUBBER DUCKS** DVN: **002721406** DATE: **9/11/19**

**SECTION # OBSERVATIONS**

NOTE: HOT WATER 115F AT ADA RESTROOM HANDSINK, 115°F AT BOY'S AND GIRLS RESTROOM HANDSINKS ON FIRST FLOOR.

NOTE: WAITS CHECK VALVES INSTALLED ON OVERHEAD WATER SPRAY HOSES LOCATED IN ART ROOM. THESE HOSES WERE OBSERVED TO EXTEND INTO SINK BASINS. ACCORDING TO MR. HOELSCHER, SHE HAS SPOKEN WITH MR. CRAIG SWANAN, MD DASH, DEC PROGRAM AND THE SINGLE CHECK VALVE WAS ACCEPTABLE. NORMALLY, AN A.I.S.I.E. RATED BACKFLOW PREVENTION DEVICE SHOULD BE INSTALLED. THIS DEVICE SHOULD BE RATED FOR CONTINUOUS PRESSURE. (AN IN-LINE VALVE BREAKER IS RECOMMENDED AND SHOULD BE INSTALLED BY ROUTINE INSPECTION.)

NOTE: UPSTAIRS KITCHEN:  
 WARMPOOL SINK - BY-SIDE REFRIGERATION (BLACK) 37F AMBIENT FRODGE  
 WARMPOOL SINK - BY-SIDE REFRIGERATION (WHITE) 37F AMBIENT FRODGE

NOTE: NOBLE COMMERCIAL DISH WASHING HOT WATER SANITIZING DISH MACHINE THERMO-GLASS ATTACHED TO WHITE AND CANNON SINKS. (APPEARS TO FUNCTION CORRECTLY)  


NOTE: HANDSINK AT CHANG/STAFF RESTROOM (UPSTAIRS) 115F. HANDSINK IN UPSTAIRS RESTROOM (HOT WATER 114F) FIT ROOM.

NOTE: DEFRIGERATOR (GRANOMANIA BLACK) IN FIT ROOM 22F AMBIENT.

NOTE: RETRAIABLE SPRAY NOZZLE AT 2 VAT SINK IN UPSTAIRS FIT ROOM OBSERVED COMBINED INTO MIXING FAUCET. THE MIXING FAUCET AND SPRAY NOZZLE COMBINATION DO NOT ALLOW FOR SPRAY NOZZLE TO BE REMOVED WITHOUT FAUCET. MS. HOELSCHER STATES SHE DID NOT INTEND TO USE SPRAY NOZZLE. AS SPRAY NOZZLES WAS OBSERVED BELOW SINK. (PLEASE INSTALL A.I.S.I.E. RATED BACKFLOW PREVENTION DEVICE OR REMOVE SPRAY NOZZLE BY ROUTINE INSPECTION.)



A-1 O: PEELING PAINT OBSERVED ON POSTS AND OVERHEAD QUATER-BOARD ON OUTDOOR LANDSCAPE.

R: PEELING PAINT MAY NOT EXIST IN CHANG LANE SPACE (COS BY BEGINNING PAINTING BEFORE LEAVING)

A-3 O: LEVEL IN OLD GREENHOUSE NOT OPERATING WITH SCREENING WHEN OPEN

R: THE PROMISES SHALL BE FREE OF PEST ENTRY POINTS (COS BY RECENTLY SCREENING OVER OPENING PRIOR TO LEAVING)

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 (\*) and/or marked by an (X) on this form. I agree to comply with these requirements.

SIGNATURE OF INSPECTOR:  TELEPHONE: (314) 416-2740 DATE: 9/11/19 SIGNATURE OF CHILD CARE PROVIDER:  DATE: 9/11/19