



MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES
SECTION FOR CHILD CARE REGULATION
SANITATION INSPECTION REPORT
FAMILY CHILD CARE HOME

| | |
|----------------|--|
| Arrival Time | CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance |
| Departure Time | |
| Date | |

| | | | | |
|---|--------|--------------|--------------------------|-----------------------------|
| Initial | Annual | Reinspection | Lead | Special Circumstances _____ |
| NAME | | | DVN | COUNTY CODE |
| ADDRESS (Street, City, State, Zip Code) | | | INSPECTOR'S NAME (Print) | |

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

| A. GENERAL | | E. FOOD PROTECTION | |
|---|-------------------------------------|---|--|
| 1. Premises clean and free of unsanitary conditions. | | 1. Food from approved source and in sound condition; no excessively dented cans. | |
| 2. Premises free of environmental hazards observed | | 2. No use of home canned food. No unpasteurized milk. | |
| 3. No evidence of insects, spiders, rodents or pest harborage. *Corrected | | 3. If meals are served, kitchens shall have adequate equipment to store and prepare food safely with a minimum of a stove or other cooking equipment sized to meet the needs of the facility; a two compartment sink with hot and cold running water; and a refrigerator. | |
| 4. Well ventilated, no evidence of mold, noxious or harmful odors. | | 4. 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. | |
| 5. Screens on windows and doors used for ventilation in good repair. | | 5. Precooked food reheated to 165°. | |
| 6. No indication of lead hazards. | | 6. Food requiring refrigeration stored at 41° F or below. | |
| 7. No toxic or dangerous plants accessible to children. | | 7. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. | |
| 8. Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items. | | 8. 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. | | 9. Food, food related items, and utensils covered and stored to prevent contamination by pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods. | |
| 10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of inspection _____ °F. | | 10. Food, toxic agents, cleaning agents not in their original containers properly labeled. | |
| 11. Pets free of disease communicable to man. | | 11. No food or food related items stored or prepared in diapering areas or bathrooms. | |
| 12. Pets living quarters clean, and well maintained. | | 12. Food stored in food grade containers only. | |
| 13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. | | 13. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process). | |
| 14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes. | | 14. No animals in food preparation or food storage areas. | |
| B. WATER SUPPLY (circle type) | | F. CLEANING AND SANITIZING | |
| <input checked="" type="radio"/> COMMUNITY | <input type="radio"/> NON-COMMUNITY | 1. Food utensils washed, rinsed and air dried. | |
| <input type="radio"/> PRIVATE | | 2. Single service items used only once. | |
| HIGH HAZARD CROSS CONNECTIONS | | 3. Food contact surfaces cleaned in place are washed, rinsed, and sanitized after each use with approved agents. | |
| PRIVATE SYSTEMS ONLY: | | 4. Infant/toddler toys, washed, rinsed and air dried after contact with body fluids, when soiled or at least daily. | |
| Constructed to prevent contamination. | | 5. Diapering surface and potty chairs washed, rinsed and sanitized after each use with approved agents. | |
| Meets MDOH-SCCR requirements/meets local requirements | | 6. Test kits available to check proper concentration of sanitizing agents. | |
| A. Bacteriological sample results. _____ | | 7. Soiled laundry stored and handled in a manner which does not contaminate food and food related items and child contact items. | |
| B. Chemical (Prior SCCR Approval Needed) _____ | | G. REFUSE DISPOSAL | |
| C. SEWAGE (circle type) | | 1. Adequate number of containers. | |
| <input checked="" type="radio"/> COMMUNITY | | 2. Clean, nonabsorbent, insect and rodent proof. | |
| <input checked="" type="radio"/> ON-SITE | | 3. Outside refuse containers covered at all times. | |
| DNR Regulated System - Type: _____ | | 4. Inside containers covered when full or accessible to children. | |
| DOH Regulated System - Type: _____ | | 5. Soiled diapers stored in solid, nonabsorbent container with tight fitting lid located in the diapering area. | |
| 1. Functioning properly at time of inspection. (circle) <input checked="" type="radio"/> Yes <input type="radio"/> No | | | |
| 2. Single-Family residence lot consisting of (circle) three acres or more. *32 Acres Yes <input checked="" type="radio"/> No | | | |
| 3. Health hazard to children. (circle) Yes <input checked="" type="radio"/> No | | | |
| Meets MDOH-SCCR requirements/meets local requirements. | | | |
| 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. An empty sink available in kitchen to wash hands during food preparation. | | | |
| 4. Hand sink with warm running water accessible at all times to wash hands after using bathroom and diapering. | | | |
| 5. Personnel preparing food free of infection or illness. | | | |

Family Child Care Home
Sanitation Inspection Report

FACILITY NAME:

DVN:

DATE

NOTES

The above facility has been **inspected** and 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

DATE

SIGNATURE OF CHILD CARE PROVIDER

DATE

Angela Brady Reed

Chunfeng