Initial

ADDRESS (Street, City, State, Zip Code)

FACILITY NAME

Annual

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

Lead

Reinspection

			Pa	ae 1 of 3	
NOR SERVICES	Arrival Time		CODE	gelof3	
			X = Non	-Compliance Noted	
	Departure Time	Departure Time		N.O. = Not Observed N.A. = Not Applicable	
ES	Date		* = Discussed requirements with provider		
	Buto			IN = In Compliance	
Special Circumstances			I		
Special Circumstances	·				
		DVN		COUNTY CODE	
		INSPECTOR'S NAME (Print)			
ate. Any non-compliance	s are marked below				
ate. Any non-compliance					
	E. FOOD PROTECTION				
	1. Food from approved source and in sound condition; no excessively dented cans.				
	2. No use of home canned for	od. No unpasteurized mill	k.		
r naat harbaraga	2. Cround hapf applied to 155° Finaultry and peoled aggs to 165° Finarity to 145° F				

An inspection of your facility has been made on the above date. Any non-compliances are marked below.							
A. GENERAL	E. FOOD PROTECTION						
1. Clean and free of unsanitary conditions.	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 pest harborage.	 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						
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.	 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. 						
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.	9. Food, toxic agents, cleaning agents not in their original containers properly						
11. Pets free of disease communicable to man.	labeled.						
12. Pets living quarters clean, and well maintained.	10. No food or food related items stored or prepared in diapering areas or bathrooms.						
 Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. 	11. Food stored in food grade containers only.						
14. Swimming/wading pools filtered, treated, tested and water quality records main-	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).						
tained. Meets local codes.	13. No animals in food preparation or food storage areas.						
15. A minimum of 18" separation between drinking fountains & hand sinks.	14. No eating, drinking, and/or smoking during food preparation.						
16. No high hazards cross-connections.	15. Food served and not eaten shall not be re-served to children in care.						
B. WATER SUPPLY (circle type) (COMMUNITY) NON-COMMUNITY PRIVA	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.						
PRIVATE SYSTEMS ONLY	F. CLEANING AND SANITIZING						
1. Constructed to prevent contamination.	1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved						
2. Meets DHSS-SCCR water quality requirements.	agents, methods, and concentrations. Corrected						
A. Bacteriological sample results.	2. All utensils and toys air dried.						
B. Chemical (Prior SCCR Approval Needed)	3. The following items washed, rinsed and sanitized after each use:						
C. SEWAGE (circle type)	A. Food utensils						
(COMMUNITY) ON-SITE	B. Food contact surfaces including eating surfaces, high chairs, etc.						
ON-SITE SYSTEMS ONLY	C. Potty chairs and adapter seats.						
1. DNR Regulated System:	D. Diapering surface E. All toys that have had contact with body fluids.						
Type:	4. The following items are washed, rinsed and sanitized at least daily:						
2 DHSS Regulated System:							
Z DHSS Regulated System: Type:	A. Toilets,urinals, hand sinks. B. Non-absorbent floors in infant/toddler spaces.						
Meets DHSS-SCCR requirements.	C. Infant/Toddler toys used during the day.						
3. Meets local requirements.							
D. HYGIENE	 Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids. 						
 Care givers and children wash hands using soap,warm running water and sanitary hand drying methods. 	 Appropriate test strips available and used to check proper concentration of sanitizing agents. 						
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.	 7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items. 						

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report Page 2 c				
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 minimizes contamination. All			
3. Food preparation and storage areas have adequate lighting.	equipment in good repair.			
 Food preparation and storage areas have adequate lighting. Kitchen equipment that produces excessive grease laden vapors, moisture or heat 	3. Facilities approved <u>AFTER</u> 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 <u>AFTER</u> 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.			
	8. No storage of toothbrushes or mouthable toys.			
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	J. INFANT / TODDLER UNITS			
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: 	 If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. 			
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.			
9. Facilities with a capacity of more than 20 children approved BEFORE October 31,	K. DIAPERING AREA			
1991, shall have:	1. No utensils or toys washed, rinsed or stored in the diaper changing area.			
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	 Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface. 			
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: 1) Hand washing only 2) Food preparation only.	 Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area. 			
10. Facilities with a capacity of more than 20 children approved AFTER October 31,	5. Soiled diaper container emptied, washed, rinsed and sanitized daily. <i>Corrected</i>			
1991 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, nonabsorbent, 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.				
3. 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.				
	The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X)			
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	on this form. I agree to comply with these requirements.			
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER DATE			
Milanie F Lil	Ida Krieger			

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report			Page 3 of 3
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SECTION #	OB	SERVATIONS	
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