

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

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Arrival Time		Ċ	ODES
		Х	= Non-Compliance Noted
Departure Time		N.O.	= Not Observed
·		N.A.	= Not Applicable
		*	= Discussed requirements
Date			with provider
		IN	= In Compliance

AND LICENSE-EXEMPT FACILITIES				IN = In Compliance	
Initial Annual Reinspection Lead Sp	ecial Circumstance	es			
FACILITYNAME			DVN	COUNTY CODE	
ADDRESS (Street, City, State, Zip Code)			INSPECTOR'S NAME (Print)		
An inspection of your facility has been made on the above date.	Any non compliano	oc are marked b	olow		
A. GENERAL	Arry non-compliand	E. FOOD PR			
Clean and free of unsanitary conditions.			approved source and in sound condition; no	excessively dented cans	
No environmental hazards observed.			home canned food. No unpasteurized milk.	skeedstvery derited daris.	
3 No evidence of insects, spiders, rodents or pest entry points, or pes	st harborage.	3. Ground b	eef cooked to 155° F; poultry and pooled egg nerfoods cooked to at least 140° F. All hot foo		
4. Well ventilated, no evidence of mold, noxious or harmful odors.		4. Precooke	d food reheated to 165°.		
5. Screens on windows and doors used for ventilation in good repair.		5. Foodrequ	uiring refrigeration stored at 41°F or below.		
No indication of lead hazards.		6. Refrigera	Refrigerator 41° For below, accessible readable thermometer required. Foods in		
7. No toxic or dangerous plants accessible to children.		freezer fro		.=	
8. Medicines and other toxic agents not accessible to children. Child		Temp at	time of Inspection	° F.	
stored to prevent contamination by medicines, other toxic agents, c and waste water drain lines.	eleaning agents		nmed thermometer reading 0° - 220° F in 2° incres. (Also use to check hot water temperature.)	rements for checking food	
 All sinks equipped with mixing faucets or combination faucets wit running water under pressure. 		contamina	d related items, and utensils covered, store tion by individuals, pests, toxic agents, cleaning	g agents, water drain lines,	
10. Hot water temperature at sinks accessible to children - 100° - 120° F time of Inspection°F.	Temp at	9. Food, tox	, dust, splash and other foods. No bare-hand con tic agents, cleaning agents not in their original	•	
11. Pets free of disease communicable to man.		labeled.			
12. Pets living quarters clean, and well maintained.	7		food related items stored or prepared in diaperin	g areas or bathrooms.	
 Reptiles are prohibited on the premises. Birds of the Parrot Far Psittacosis. 	nily tested for		ed in food grade containers only.		
14. Swimming/wading pools filtered, treated, tested and water quality	records main-	cooking p	·	r microwave (if part of the	
tained. Meets local codes.			Is in food preparation or food storage areas.		
15. A minimum of 18" separation between drinking fountains & hand sinks.			, drinking, and/or smoking during food prepara		
16. No high hazards cross-connections.		15. Food serv	ved and not eaten shall not be re-served to ch	Ildren in care.	
B. WATER SUPPLY (circle type)			ted potentially hazardous foods properly mark	ed with 7-day discard date	
COMMUNITY NON-COMMUNITY	PRIVATE		ning or preparation. G AND SANITIZING		
PRIVATE SYSTEMS ONLY 1. Constructed to prevent contamination.		1 All items r	equiringsanitizing shall be washed, rinsed and ethods, and concentrations.	sanitized with approved	
2 Meets DHSS-SCCR water quality requirements.			s and toys air dried.		
A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)			wing items washed, rinsed and sanitized	d offer each upon	
21 Onomical (First Cocky) pprovar Nocaccy		A. Foodu	<u> </u>	i aller each use.	
C. SEWAGE (circle type)			contact surfaces including eating surfaces, high	th chairs, etc.	
	N-SITE		chairs and adapter seats.		
ON-SITE SYSTEMS ONLY		D. Diaper	ingsurface		
1. DNR Regulated System:		E. All toys	s that have had contact with body fluids.		
Туре:		4. The follo	wing items are washed, rinsed and sanit	ized at least daily:	
2 DHSS Regulated System:			urinals, hand sinks.		
Type: Meets DHSS-SCCR requirements.			bsorbent floors in infant/toddler spaces.		
			Toddler toys used during the day.		
3. Meets local requirements. D. HYGIENE			lings, and floors clean and in good repair. Cle by body fluids.	aned and sanitized when	
Care givers and children wash hands using soap, warm running wath hand drying methods. Care givers and children wash hands BEFORE: properties continue.		6. Appropria sanitizing	te test strips available and used to check agents.	proper concentration of	
Care givers and children wash hands BEFORE: preparing, serving, glove use. AFTER :toileting, diapering, assisting with toileting, nose b raw food, glove use, cleaning and sanitizing, outdoor play, handling a smoking, and as necessary.	lowing, handling		indry stored and handled in a manner which d ed items and child contact items.	oes not contaminate food,	
Personnel preparing/serving food is free of infection or illness.					

Page 2 of 3

enters, Group Homes and License-Exempt Facilities anitation Inspection Report			J	
ACILITY NAME		DVN	DATE	
. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS			
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 a	and dispensed in a manner that n	ninimizes contamination. All	
3. Food preparation and storage areas have adequate lighting.	equipment in good re	pair.		
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat		AFTER October 31, 1991 have:		
is properly vented.	Enclosed with full wa	alls and solid doors. Doors closed	d 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 BEFORE October 31, 1997	Mechanically vented	d to prevent molds and odors.		
6. No carpeting or absorbent floor coverings in food preparation area.	5. Hand washing sinks	located in or immediately adjace	nt to the bathroom.	
7. Adequate preparation and storage equipment for hot foods.	6. No carpeting or abs	orbent floor coverings.		
8. Facilities with a capacity of 20 children or less shall have:	7. Sufficient lighting for	cleaning.		
A Machanian disharahan sharahan sita an analay an additional ansistaina sita a in		rushes or mouthable toys.		
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	J. INFANT / TODDLER UNITS			
compartment sink with a third portable compartment for the final sanitizing step.		s, shall have a sink for food prepar	ration senarate from the	
B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as:	diapering hand washing	sink.	·	
1) Hand washing only 2) Food preparation only.	proper methods and equ		ifter each use with	
9. Facilities with a capacity of more than 20 children approved <u>BEFORE</u> October 31,	K. DIAPERING ARE			
1991, shall have:	No utensils or toys v	vashed, rinsed or stored in the dia	aper 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 war accessible to the dia	m running water located in the apering surface.	diapering area immediately	
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	3. Diapering surface si	mooth, easily, cleanable, nonabso	orbent, 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.			
0. Facilities with a capacity of more than 20 children approved AFTER October 31,		ner emptied, washed, rinsed and	sanitized daily.	
1991 shall have:	L. REFUSE DISPOS	•		
	1. Adequate number or			
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	·	clean; containers covered at all	timos	
hand washing sink.		ontainers covered as required.	umoo.	
C. If a commercial dishwasher is used, a sink located in food preparation area		staff have covered refuse contain	ore	
labeled as food preparation.	SECTION #	OBSERV		
CATERED FOODS	SECTION #	OBSERV	ATIONS	
Catered food from inspected and approved source.				
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(B), or G(9), or G(10).				
5. Food and food related items protected from contamination during transport.				
e above facility has been inspected and does does not conform with the sanitation	The inspector has discus	sed the issues marked by an ast	 erisk (*) and/or marked by an (
quirements of the Missouri Department of Health and Senior Services -Section for Child Care gulation WATURE OF INSPECTOR TELEPHONE DATE	e on this form. I agree to co	omply with these requirements.	DATE	
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Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report Page 3				
FACILITY NAME:	DVN: DATE			
SECTION # OB	SERVATIONS			
OB.	SERVATIONS			
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 CHILD CARE PROVIDER BUILD			