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

				Page 1	of	
MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES SECTION FOR CHILD CARE REGULATION		Arrival Time	Arrival Time		CODES X = Non-Compliance Noted	
SANITATION INSPECTION REPORT LICENSED CENTERS, GROUP HOMES		Departure Time		N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements		
AND LICENSE-EXEMPT FACILITIES		Date		with	provider pmpliance	
Initial Annual Reinspection Lead Special Circum	stances					
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-con						
A. GENERAL	E. F(	DOD PROTECTION				
1. Clean and free of unsanitary conditions.	1.	Food from approved source	and in sound condition; no	excessively de	ented 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.	rodents or pest entry points, or pest harborage. 3. Ground beef cooked to 155° F; poultry and pooled eggs to 165° F; pork to 1- and all other foods cooked to at least 140° F. All hot food kept at 140° F or at			ork to 145° F 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	storedat41°F orbelow.			
6. No indication of lead hazards.	6.	Refrigerator 41° F or below,	accessible readable therm	ometer require	d. Foods in	
<ol><li>No toxic or dangerous plants accessible to children.</li></ol>		freezer frozen solid.		. –		
8. Medicines and other toxic agents not accessible to children. Child contact items		Temp at time of Inspection	on	° F.		
stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.	7.	Metal stemmed thermometer temperatures. (Also use to che		crements for ch	ecking food	
<ol> <li>All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.</li> </ol>	8.	<ol> <li>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.</li> <li>Food, toxic agents, cleaning agents not in their original containers properly</li> </ol>			r drain lines,	
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.	9.					
11. Pets free of disease communicable to man.		labeled.		J Jonanio	· • • • • • • •	
12. Pets living quarters clean, and well maintained.	10.	No food or food related items	stored or prepared in diaper	ing areas or bath	nrooms.	
<ol> <li>Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.</li> </ol>	11.	Food stored in food grade co	ntainers only.			
<ol> <li>Swimming/wading pools filtered, treated, tested and water quality records main- tained. Meets local codes.</li> </ol>		cooking process).				
	13.	No animals in food preparati	on or rood storage areas.			

4	Well ventilated, no evidence of mold, noxious or harmful odors.	4	Precooked food reheated to 165°.		
	Screens on windows and doors used for ventilation in good repair.		5. Food requiring refrigeration stored at 41°F or below.		
	No indication of lead hazards.		<ol> <li>Refrigerator 41° F or below, accessible readable thermometer required. Foods</li> </ol>		
-	No toxic or dangerous plants accessible to children.		freezer frozen solid.		
	Medicines and other toxic agents not accessible to children. Child contact items		Temp at time of Inspection° F.		
0.	stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.	7	Metal stemmed thermometer reading $0^{\circ}$ - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)		
	All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure. Hot water temperature at sinks accessible to children - 100° - 120° F. <b>Temp at</b>		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.	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.		
13.	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for	11	Food stored in food grade containers only.		
14.	Psittacosis. 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.		
	ATER SUPPLY (circle type)	16	Refrigerated potentially hazardous foods properly marked with 7-day discard date		
	(COMMUNITY) NON-COMMUNITY PRIV.		after opening or preparation. * Corrected		
	PRIVATE SYSTEMS ONLY	E C	LEANING AND SANITIZING		
	PRIVATE STSTEWS UNLT	Γ. Υ	LEANING AND SANITIZING		
1.	Constructed to prevent contamination.	1	All items requiringsanitizing shall be washed, rinsed and sanitized with approved		
		1.	All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.		
2. <b>A.</b>	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results.	1	All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.       * Corrected         All utensils and toys air dried.       * Corrected		
2. <b>A.</b>	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements.	1	All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.       * Corrected         All utensils and toys air dried.       The following items washed, rinsed and sanitized after each use:		
2. <b>A.</b> <b>B.</b>	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed)	1	All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.       * Corrected         All utensils and toys air dried.       *         The following items washed, rinsed and sanitized after each use:       A. Foodutensils		
2. <b>A.</b> <b>B.</b>	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type)	1	All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.       * Corrected         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.       *		
2. <b>A.</b> <b>B.</b>	Constructed to prevent contamination.  Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed)  WAGE (circle type) COMMUNITY ON-SITE	1	All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.       * Corrected         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.       Corrected		
2. A. B.	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	1	All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.       * Corrected         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       *		
2. A. B.	Constructed to prevent contamination.  Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed)  WAGE (circle type) COMMUNITY ON-SITE SYSTEMS ONLY DNR Regulated System:	1	All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.       * Corrected         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.       Corrected		
2. A. B. C. SE	Constructed to prevent contamination.  Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed)  WAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY  DNR Regulated System: Type:		All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.       * Corrected         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:       *		
2. A. B. C. SE	Constructed to prevent contamination.  Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed)  WAGE (circle type) COMMUNITY ON-SITE SYSTEMS ONLY  DNR Regulated System: Type: DHSS Regulated System:		All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.       * Corrected         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:       *		
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2. A. B. C. SI 1. 2.	Constructed to prevent contamination.  Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed)  WAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY  DNR Regulated System: Type: DHSS Regulated System: Type: Meets DHSS-SCCR requirements.		All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.       * Corrected         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.       *		
2. A. B. 1. 2. 3. D. H	Constructed to prevent contamination.  Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed)  WAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System: Type: Meets DHSS-SCCR requirements.  Meets local requirements.  GIENE		All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.       * Corrected         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.       *		
2. A. B. C. SI 1. 2 3 D. HY 1.	Constructed to prevent contamination.  Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed)  WAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System: Type: Meets DHSS-SCCR requirements.  Meets local requirements.  (GIENE Care givers and children wash hands using soap,warm running water and sanitary hand drying methods.  ***********************************	1. 2 3 	All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.       * Corrected         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.       Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when		
2. A. B. 1. 2 3 D. HY 1. 2.	Constructed to prevent contamination.  Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed)  WAGE (circle type) COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY DNR Regulated System: Type: DHSS Regulated System: Type: Meets DHSS-SCCR requirements.  Meets local requirements.  GELENE Care givers and children wash hands using soap,warm running water and sanitary	1. 2 3 	All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.       * Corrected         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.         C. Potty chairs and adapter seats.       D.         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.         A. Toilets, urinals, hand sinks.       *         B. Non-absorbent floors in infanVtoddler spaces.       C.         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.		

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

LITY NAME	DVN DATE
FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS
. Single service items not reused.	1. Cleaned as needed or at least daily.
. All food equipment and utensils in good repair.	2.Paper towels stored and dispensed in a manner that minimizes contamination. All
Food preparation and storage areas have adequate lighting.	equipment in good repair.
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.
	<ul> <li>4. Facilities approved <u>AFTER</u> October 31, 1998 have:</li> </ul>
Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved <u>BEFORE October 31, 1997</u>	
	Mechanically vented to prevent molds and odors.
No carpeting or absorbent floor coverings in food preparation area.	<ol> <li>Hand washing sinks located in or immediately adjacent to the bathroom.</li> </ol>
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.	1. If food preparation occurs, shall have a sink for food preparation separate from the
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	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
r) fianu washing only 2) Food preparation only.	proper methods and equipment.
Facilities with a capacity of more than 20 children approved <b>BEFORE</b> 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	2. Hand sink with warm running water located in the diapering area immediately
conjunction with the mechanical dishwasher; or use a 3 compartment sink.	accessible to the diapering surface.
<b>B.</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 AFTER October 31,	5. Soiled diaper container emptied, washed, rinsed and sanitized daily.
1991 shall have:	L. REFUSE DISPOSAL
	1. Adequate number of containers.
A. Facility located in provider's residence shall have separate food preparation and	Clean, nonabsorbent, insound condition.
storage areas.	
<b>B.</b> A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	3. Outside refuse area clean; containers covered at all times.
<b>C.</b> If a commercial dishwasher is used, a sink located in food preparation area	4. Inside food refuse containers covered as required.
labeled as food preparation.	5. Restrooms used by staff have covered refuse containers.
CATERED FOODS	SECTION # OBSERVATIONS
Catered food from inspected and approved source.	¯
. 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).	
Food and food related items protected from contamination during transport.	
	The inspector has discussed the issues marked by an asterisk (*) and/or marked by a
bove facility has been <b>inspected</b> and does does not conform with the sanitation	on this form. I agree to comply with these requirements.
rements of the Missouri Department of Health and Senior Services -Section for Child Care lation	
above facility has been inspected and does does not conform with the sanitation rements of the Missouri Department of Health and Senior Services · Section for Child Care lation TURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER DATE

Centers, Group Homes and License- Sanitation Inspection Repor	Exempt Facilities <b>t</b>				
FACILITY NAME:				DVN:	DATE
SECTION #		OB	SERVATIONS		
The above facility has been <b>insp</b> the sanitation requirements of the Services Section for Child Care R	Missouri Department of Health a	s not conform with and Senior		he issues marked by an asterisk comply with these requirements.	(*) and/or marked by
SIGNATURE OF INSPECTOR	TELEPHONE	DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE
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Centers, Group Homes and License-E Sanitation Inspection Report	xempt Facilities				
FACILITY NAME:				DVN:	DATE
SECTION #		OB	SERVATIONS		
The character for the state of	And and the last of the				(*) and/or moder of the
The above facility has been <b>inspec</b> the sanitation requirements of the N Services Section for Child Care Re	lissouri Department of Health a	not conform with nd Senior		he issues marked by an asterisk comply with these requirements	
SIGNATURE OF INSPECTOR	TELEPHONE	DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE
Mhoner J. Horman				PR-	
Monn J Horness Joufor Bri	rdy		1		

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report			
FACILITY NAME:		DVN:	DATE
SECTION # OE	SERVATIONS		
The above facility has been <b>inspected</b> and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.		he issues marked by an asterisk (*, comply with these requirements.	) and/or marked by
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	$\sim$	DATE
Mhoner J. Horman		RZ-	
Mhur F. House Joupler Brady			