

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

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

AN	D LICENSE-EXEMPT F	ACILITIES			Date	11	N = In Compliance	
	nnual Reinspection	Lead	Special Circumsta	ances		Lavar		
FACILITYNAME						DVN	COUNTY COD)E
ADDRESS (Street, City, State, Zip Code) INSPE					INSPECTOR'S NAME (Print)			
An inspection of ye	our facility has been made o	n the above o	date. Any non-comp	liances are	marked below.			
A. GENERAL					OOD PROTECTION			
1. Clean and free	of unsanitary conditions.		*Corrected	1.	Food from approved source a	and in sound condition; no exc	cessively dented cans.	4
2 No environme	ntal hazards observed.			2.	No use of home canned food	I. No unpasteurized milk.	CONFOIG	1
3 No evidence of	f insects, spiders, rodents or pes	t entry points, o	or pest harborage.	3.	Ground beef cooked to 155° and all other foods cooked to	F;poultry and pooled eggs to at least 140° F. All hot food k		
Well ventilated	, no evidence of mold, noxious of	or harmful odors	S.	4.	Precooked food reheated to	165°.		
5. Screens on wi	ndows and doors used for ventila	ation in good re	pair.	5.	Food requiring refrigeration s	storedat41°F orbelow.		
No indication of	f lead hazards.			6.	6. Refrigerator 41° For below, accessible readable thermometer required. Foods in			
7. No toxic or da	ngerous plants accessible to child	dren.			freezer frozen solid.			
8. Medicines and	other toxic agents not accessit	le to children.	Child contact items		Temp at time of Inspection° F.		°F	
stored to preve and waste was	ent contamination by medicines, or drain lines.	other toxic ager	*Corrected	7.	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)			
running water	ped with mixing faucets or com under pressure.			8.	Food, food related items, and contamination by individuals,	pests, toxic agents, cleaning a	gents, water drain lines,	
time of Inspec		ildren - 100° - 12 °F.	20° F. Temp at	9.	medicines, dust, splash and ot Food, toxic agents, cleanin		*Corrected	
	sease communicable to man.				labeled.			
0 1	rters clean, and well maintained.				10. No food or food related items stored or prepared in diapering areas or bathrooms.			
13. Reptiles are p Psittacosis.	rohibited on the premises. Bird	s of the Parrot	t Family tested for	<u> </u>	Food stored in food grade cor Food thawed under refrigerat		nicrowave (if part of the	
14. Swimming/watained. Meets	ling pools filtered, treated, tester ocal codes.	d and water qu	ality records main-	13.	cooking process). No animals in food preparation	on or food storage areas.		
15. A minimum of	8" separation between drinking fo	untains & hand	sinks.	14.	No eating, drinking, and/or sr	moking during food preparatio	n.	
16. No high hazard	s cross-connections.			15. Food served and not eaten shall not be re-served to children in care.				
B. WATER SUPP				16.	Refrigerated potentially haza	rdous foods properly marked	with 7-day discard date	
COMMUNIT		IMUNITY	PRIVA ⁻		after opening or preparation.		*Corrected	
	PRIVATE SYSTEM	SONLY		F. C	EANING AND SANITIZ	ZING		
	prevent contamination. SCCR water quality requirem			1.	All items requiringsanitizing s agents, methods, and concer		anitized with approved	
A. Bacteriologica		uilo.		2.	All utensils and toys air dried			
	SCCR Approval Needed)			3.	The following items wash	ed, rinsed and sanitized a	after each use:	
C. SEWAGE (cir						cluding eating surfaces, high of	chairs, etc.	
СОМ	MUNITY		ON-SITE		C. Potty chairs and adapter s		-	
	ON-SITE SYSTEMS	SONLY			D. Diapering surface			
1. DNR Regulat	ed System:				E. All toys that have had cont	tact with body fluids.	*Corrected	
Type:				4.	The following items are w	ashed, rinsed and sanitize	ed at least daily:	
2 DHSS Regula	ted System:				A. Toilets,urinals, hand sinks	S.		
Type:					B. Non-absorbent floors in in	nfanVtoddler spaces.		
	SCCR requirements.				C. Infanl/Toddler toys used d	uring the day.		
3. Meets local D. HYGIENE	requirements.			5.	Walls, ceilings, and floors cle contacted by body fluids.	ean and in good repair. Clean	ed and sanitized when	
Care givers ar hand drying m				6.	Appropriate test strips avais sanitizing agents.	ilable and used to check pr	roper concentration of	
glove use. AFT	d children wash hands BEFORE: ER :toileting, diapering, assisting use, cleaning and sanitizing, out as necessary.	with toileting, no	ose blowing, handling	7.	Soiled laundry stored and ha food related items and child		s not contaminate food,	
	paring/serving food is free of infe	ction or illness.						

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report				
FACILITY NAME	DV	'N DA	TE	
G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS			
Single service items not reused.	Cleaned as needed or at least da	aily.		
2. All food equipment and utensils in good repair.		d in a manner that minimizes contamination	on. All	
3. Food preparation and storage areas have adequate lighting.	equipment in good repair.			
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat	3. Facilities approved AFTER Octo	ber 31, 1991 have:		
is properly vented.		doors. Doors closed when not in use.		
5. Facilities shall have mechanical refrigeration for facility use only.	4. Facilities approved AFTER Octol	ber 31, 1998 have:		
Exception: License-Exempt facilities approved <u>BEFORE October 31, 1997</u>	Mechanically vented to prevent m	nolds and odors.		
6. No carpeting or absorbent floor coverings in food preparation area.		immediately adjacent to the bathroom.		
7. Adequate preparation and storage equipment for hot foods.	6. No carpeting or absorbent floor of	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 mou			
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. B. If a mechanical dishwasher is used, a minimum of two sinks located in food	If food preparation occurs, shall have a diapering hand washing sink.	a sink for food preparation separate from th	ne	
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	Utensils used in the I/T Unit washed, ri proper methods and equipment.	insed and sanitized after each use with		
9. Facilities with a capacity of more than 20 children approved BEFORE October 31,	K. DIAPERING AREA			
1991, shall have:		d or stored in the diaper changing area.		
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 w accessible to the diapering surface	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 preparation area labeled as: 1) Hand washing only 2) Food preparation only.	3. Diapering surface smooth, easily	Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.		
	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.		
1991 shall have:	L. REFUSE DISPOSAL			
A Facility located in provider's residence aboll have congrete feed proporation and	1. Adequate number of containers.			
A. Facility located in provider's residence shall have separate food preparation and storage areas.	2. Clean, nonabsorbent, in sound condition.			
B. A commercial dishwasher or a 3 compartment sink in addition to a separate	3. Outside refuse area clean; contai	iners covered at all times.		
hand washing sink.	4. Inside food refuse containers cov	vered as required.		
C. If a commercial dishwasher is used, a sink located in food preparation area	5. Restrooms used by staff have cov	vered refuse containers.		
labeled as food preparation. H. CATERED FOODS	SECTION # OBSERVATIONS			
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.				
The above facility has been inspected and does does not conform with the sanitation	The inspector has discussed the issue	es marked by an asterisk (*) and/or mark	(ed by an (X)	
requirements of the Missouri Department of Health and Senior Services -Section for Child Care Regulation SGNATURE OF INSPECTOR TELEPHONE DATE			DATE	
Milming III Jayla Blady	Michelle Sylve	mer	DATE	

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