

## 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
	<pre>* = Discussed requirements</pre>
Date	with provider
	IN = In Compliance
1	

No.	AND LICENSE-EXEMPT FACILITIES		Date	Date		with provider IN = In Compliance		
	Initial Annual Reinspection Lead Special Circumsta	inces						
FACILIT	YNAME		DVN COUNTY (			COUNTY CODE		
ADDRES	SS (Street, City, State, Zip Code)			INSPECTOR'S NAME (Print)				
				,				
	spection of your facility has been made on the above date. Any non-compli							
	ENERAL		OD PROTECTION					
Clean and free of unsanitary conditions.			Food from approved source and in sound condition; no excessively dented cans.					
	No environmental hazards observed.		No use of home canned food. No unpasteurized milk.					
	-				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.			
	Well ventilated, no evidence of mold, noxious or harmful odors.							
	Screens on windows and doors used for ventilation in good repair.		Food requiring refrigeration s					
	No indication of lead hazards.  No toxic or dangerous plants accessible to children.		Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.					
	Medicines and other toxic agents not accessible to children. Child contact items		emp at time of Inspectio	n	° F.			
0.	stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.		Metal stemmed thermometer reading 0° - 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.	С	Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines,					
10.	Hot water temperature at sinks accessible to children - 100° - 120° F. <b>Temp at</b> time of Inspection°F.	9. F	medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods.  Food, toxic agents, cleaning agents not in their original containers properly					
	Pets free of disease communicable to man.		abeled.					
	Pets living quarters clean, and well maintained.		No food or food related items s		g areas or bath	rooms.		
13.	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.		ood stored in food grade co			and of the		
1/			Food thawed under refrigerate coking process).	tion, 70° F running water, or	r microwave (if	part of the		
<ol> <li>Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.</li> </ol>			13. No animals in food preparation or food storage areas.					
15.	A minimum of 18" separation between drinking fountains & hand sinks.		lo eating, drinking, and/or sr		tion.			
	No high hazards cross-connections.		Food served and not eaten s					
	ATER SUPPLY (circle type)	16. F	Refrigerated potentially haza	rdous foods properly marke	ed with 7-day d	iscard date		
	COMMUNITY NON-COMMUNITY PRIVAT	<b>E</b> ''' a	Ifter opening or preparation.		·			
	PRIVATE SYSTEMS ONLY		EANING AND SANITIZ					
	Constructed to prevent contamination.  Meets DHSS-SCCR water quality requirements.	'' a	all items requiringsanitizing sugents, methods, and concer	ntrations.	sanitized with	approved		
A.	A. Bacteriological sample results.		All utensils and toys air dried.					
B. Chemical (Prior SCCR Approval Needed)			The following items washed, rinsed and sanitized after each use:     A. Foodutensils					
C. SE	EWAGE (circle type)		3. Food contact surfaces inc	luding eating surfaces, hig	h chairs, etc.			
	COMMUNITY ON-SITE		. Potty chairs and adapter s	eats.				
	ON-SITE SYSTEMS ONLY		D. Diapering surface					
1.	DNR Regulated System: Type:		. All toys that have had cont	,				
	···		he following items are w		zed at least	daily:		
2	DHSS Regulated System: Type:		<ol> <li>Toilets, urinals, hand sinks</li> <li>Non-absorbent floors in in</li> </ol>					
	Meets DHSS-SCCR requirements.	-	. Infanl/Toddler toys used d	· · · · · · · · · · · · · · · · · · ·				
	Meets local requirements.		Valls, ceilings, and floors cle	<u> </u>	aned and sani	tized when		
	YGIENE		contacted by body fluids.	3				
	Care givers and children wash hands using soap,warm running water and sanitary hand drying methods.		Appropriate test strips avai anitizing agents.	lable and used to check	proper conce	ntration of		
	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.		Soiled laundry stored and ha ood related items and child		oes not contam	ninate food,		
3.	Personnel preparing/serving food is free of infection or illness.							

Sanitation Inspection Report FACILITY NAME		IDVN	DATE			
ACILITI NAIVIE		DVIN	DATE			
G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS					
1. Single service items not reused.	1. Cleaned as needed					
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 rep					
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat		AFTER October 31, 1991 have				
is properly vented.		alls and solid doors. Doors close				
5. Facilities shall have mechanical refrigeration for facility use only.	4. Facilities approved AFTER October 31, 1998 have:					
Exception: License-Exempt facilities approved <u>BEFORE October 31, 1997</u>	·	I 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					
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	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. <b>B.</b> If a mechanical dishwasher is used, a minimum of two sinks located in food	If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.					
preparation area labeled as:  1) Hand washing only 2) Food preparation only.	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 ARE	Α				
1991, shall have:		rashed, rinsed or stored in the o	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 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 sr	nooth, easily, cleanable, nonab	sorbent, and in good repair.			
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	4. 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 shall have separate food preparation and	1. Adequate number of					
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	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 #	OBSER	VATIONS			
H. CATERED FOODS  1. 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.						
<b>4.</b> 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 increases has discuss	and the inques marks of the same	ptoriol (*) and/armodus discours (^)			
The above facility has been <b>inspected</b> and does does not conform with the sanitation equirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation	on this form. I agree to co	omply with these requirements.				
SGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROV	IDEK	DATE			
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