A CONTRACTOR OF THE OWNER

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

				Page 1 of			
ICES			Arrival Time		CODES X = Non-Compliance Noted		
			Departure Time		N.O. = Not C N.A. = Not A	Dbserved Applicable	
			Date		 * = Discussed requirements with provider IN = In Compliance 		
ircumstan	ces						
				DVN		COUNTY CODE	
				INSPECTOR'S NAME (Print)		1	
n-compliar	nces are	marked	below.				
	E. F	ood Pi	ROTECTION				
	1.	Food fro	m approved source	and in sound condition; no	excessively de	ented cans.	
	2.	No use o	of home canned foo	d. No unpasteurized milk			
age.	3. 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.	Precook	ed food reheated to) 165°.			
	5.	Foodree	quiring refrigeration	stored at 41°F or below.			
	6.	freezer f	ator 41° F or below, rozen solid. t time of Inspecti	accessible readable therm	nometer require ° F.	d. Foods in	
items agents	7.	Metal ste	emmed thermomete	r reading 0° - 220° F in 2° in eck hot water temperature.)	· ·	ecking food	
d cold	8.	contamir	od, food related items, and utensils covered, stored and handled to prevent tramination by individuals, pests, toxic agents, cleaning agents, water drain lines, dicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods.				
at	9.		oxic agents, cleani	ng agents not in their o	,		
	10.	No food	or food related items	stored or prepared in diaper	ing areas or bath	nrooms.	
				1 1 1 1 1	-		

Initial Annual Reinspection Lead Special Circums	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-corr	nliances	aro	marked below			
An inspection of your facility has been made on the above date. Any non-com A. GENERAL	-		OOD PROTECTION			
Clean and free of unsanitary conditions.			Food from approved source and in sound condition; no excessively dented cans.			
2 No environmental hazards observed.			No use of home canned food. No unpasteurized milk.			
 No evidence of insects, spiders, rodents or pest entry points, or pest harborage. 						
			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			Temp at time of Inspection°F.			
stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.		7.	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. 		8.	Food, food related items, and utensils covered, stored and handled to prevent			
		contamination by individuals, pests, toxic agents, cleaning agents, water drair medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat f				
 Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F. 		۵	 Food, toxic agents, cleaning agents not in their original containers properly 			
11. Pets free of disease communicable to man.		5.	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			Food stored in food grade containers only.			
Psittacosis.		12.	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the			
14. Swimming/wading pools filtered, treated, tested and water quality records main-		cooking process).				
tained. Meets local codes.			No animals in food preparation or food storage areas.			
15. A minimum of 18" separation between drinking fountains & hand sinks.			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 PRIV	ATE	16.	Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.			
PRIVATE SYSTEMS ONLY	F		LEANING AND SANITIZING			
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.			
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. D. Diapering surface			
1. DNR Regulated System:			E. All toys that have had contact with body fluids.			
Туре:		4.				
2 DHSS Regulated System:			A. Toilets, urinals, hand sinks.			
Туре:			B. Non-absorbent floors in infanVtoddler spaces.			
Meets DHSS-SCCR requirements.			C. Infanl/Toddler toys used during the day.			
3. Meets local requirements. D. HYGIENE		5.	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. 		6.	Appropriate test strips available and used to check proper concentration of sanitizing agents.			
 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. 		7.	Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.			
3. Personnel preparing/serving food is free of infection or illness.						

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

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 c	contamination. All		
3. Food preparation and storage areas have adequate lighting.	equipment in good repair.			
 Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented. 	3. Facilities approved <u>AFTER</u> October 31, 1991 have: 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 AFTER 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 ba	athroom.		
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. B. If a mechanical dishwasher is used, a minimum of two sinks located in food	1. If food preparation occurs, shall have a sink for food preparation separ diapering hand washing sink.	rate from the		
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 u proper methods and equipment.	ise with		
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 accessible to the diapering surface. 	area immediately		
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.	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located indiapering area.			
10. Facilities with a capacity of more than 20 children approved AFTER October 31,	5. Soiled diaper container emptied, washed, rinsed and sanitized d	laily.		
1991 shall have:	L. REFUSE DISPOSAL			
A. Facility located in provider's residence shall have separate food preparation and	1. Adequate number of containers.			
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; 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 labeled as food preparation.	5. Restrooms used by staff have covered refuse containers.			
H. CATERED FOODS	SECTION # OBSERVATIONS			
1. Catered food from inspected and approved source.				
2. 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). 				
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 equirements of the Missouri Department of Health and Senior Services -Section for Child Care Regulation		,		
AGRATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	DATE		

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report						
FACILITY NAME:		DVN:	DATE			
SECTION #	DBSERVATIONS					
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 an (X) on this form. I agree to	the issues marked by an asterisk (*, comply with these requirements.) and/or marked by			
SGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	Ŵ	DATE			

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report							
FACILITY NAME:		DVN:	DATE				
SECTION # 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.		he issues marked by an asterisk (* comply with these requirements.) and/or marked by				
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	N	DATE				