

## 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

No.	AND LICENSE-EXEMPT FACILITIES		Date		IN = In Co	provider mpliance		
	Initial Annual Reinspection Lead Special Circumst	ances						
FACILITYNAME			DVN COL		COUNTY CODE			
ADDRESS (Street, City, State, Zip Code)				INSPECTOR'S NAME (Print)				
A -= -		l:						
	spection of your facility has been made on the above date. Any non-comp ENERAL		DD PROTECTION					
				and in cound condition: no	avaaasiyaly da	ntod cons		
	Clean and free of unsanitary conditions. *Corrected  No environmental hazards observed.		Food from approved source and in sound condition; no excessively dented cans.					
	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.		No use of home canned food. No unpasteurized milk.      Oranged home canned food. No unpasteurized milk.      Oranged home canned food. No unpasteurized milk.					
		aı	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.					
	Well ventilated, no evidence of mold, noxious or harmful odors.		111111111111111111111111111111111111111					
	Screens on windows and doors used for ventilation in good repair.		1 0 0					
				efrigerator 41° F or below, accessible readable thermometer required. Foods in eezer frozen solid.				
	Medicines and other toxic agents not accessible to children. Child contact items		emp at time of Inspection					
8.	stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.	7. M	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.	cc	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.	Hot water temperature at sinks accessible to children - 100° - 120° F. <b>Temp at</b> time of Inspection°F.		ood, toxic agents, cleanin					
11.	Pets free of disease communicable to man.		beled.	gg	,			
12.	Pets living quarters clean, and well maintained.	10. N	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. F	11. Food stored in food grade containers only.					
	Psittacosis.		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 maintained. Meets local codes.		cooking process).					
			13. No animals in food preparation or food storage areas.					
	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.								
B. W	ATER SUPPLY (circle type)  COMMUNITY NON-COMMUNITY PRIVA		efrigerated potentially haza fter opening or preparation.	rdous foods properly marke	ed with 7-day d	iscard date		
	PRIVATE SYSTEMS ONLY		ANING AND SANITIZ	ING				
1.	Constructed to prevent contamination.		Il items requiringsanitizing s		sanitized with	approved		
2	Meets DHSS-SCCR water quality requirements.		agents, methods, and concentrations.  *Corrected					
_	Bacteriological sample results.	2. A	Il utensils and toys air dried			3311331331		
В.	Chemical (Prior SCCR Approval Needed)		The following items washed, rinsed and sanitized after each use:     A. Foodutensils					
C. SE	EWAGE (circle type)		. Food contact surfaces inc	cluding eating surfaces him	h chairs etc *	Corrected		
	COMMUNITY ON-SITE		. Potty chairs and adapter s		3.10.13,010.	001100100		
	ON-SITE SYSTEMS ONLY		. Diapering surface					
1.	DNR Regulated System:		. All toys that have had con	tact with body fluids.				
	Type:	4. <b>T</b>	he following items are w	ashed, rinsed and sanit	ized at least	daily:		
2	DHSS Regulated System:		. Toilets, urinals, hand sinks					
	Type: Meets DHSS-SCCR requirements.		. Non-absorbent floors in in	· · · · · · · · · · · · · · · · · · ·				
2	Meets local requirements.		. Infanl/Toddler toys used d	<u> </u>		Card adv		
D. H	/GIENE		/alls, ceilings, and floors cle ontacted by body fluids.	ean and in good repair. Cle	aned and sani	tized when		
	Care givers and children wash hands using soap,warm running water and sanitary hand drying methods.		ppropriate test strips avai	ilable 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.		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				
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 contamination. All				
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 October 31, 1991 have:				
is properly vented.	Enclosed with full walls and solid doors. Doors closed when not in use *Corrected				
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 to prevent molds and odors.				
6. No carpeting or absorbent floor coverings in food preparation area.	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 cleaning.				
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 separation	ate from the			
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.	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 AREA				
1991, shall have:	No utensils or toys washed, rinsed or stored in the diaper changi	ng 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 smooth, easily, cleanable, nonabsorbent, and	in good repair.			
preparation area labeled as:	Solied diapers stored in a solid, nonabsorbent container with tight fitting lid located				
1) Hand washing only 2) Food preparation only.	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 daily.				
1991 shall have:	L. REFUSE DISPOSAL				
A Casilia la sata dia sansidada assidanas aball basa sansata faadanas sati	1. Adequate number of containers.				
A. Facility located in provider's residence shall have separate food preparation and storage areas.	Clean, nonabsorbent, insound condition.				
B. A commercial dishwasher or a 3 compartment sink in addition to a separate	Outside refuse area clean; containers covered at all times.				
hand washing sink.	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 # OBSERVATIONS				
H. CATERED FOODS	CECTION II CECENTATIONS				
Catered food from inspected and approved source.					
Safe food temperature maintained during transport.  Temperature at arrival °F.  °F.					
	_				
<ol><li>Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.</li></ol>					
<ol> <li>Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).</li> </ol>					
5. Food and food related items protected from contamination during transport.	_				
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	The inspector has discussed the issues marked by an asterisk (*) an on this form. I agree to comply with these requirements.	ıd/or marked by an (X)			
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	DATE			
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Sanitation Inspection Report							
FACILITY NAME:		DVN:	DATE				
SECTION# OB	SERVATIONS						
The charge facility has been increased and the control of the charge was with	The inspector has discussed t	ha issues marked by an actorick (*)	and/or marked by				
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