A CONTRACTOR OF THE OWNER
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## 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		<ul> <li>* = Discussed requirements with provider</li> <li>IN = In Compliance</li> </ul>		
ircumstan	ces						
				DVN		COUNTY CODE	
				INSPECTOR'S NAME (Print)		1	
n-compliar	nces are	marked	below.				
	E. F	ood Pf	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.			5° F;poultry and pooled eg to at least 140° F. All hot fo			
	4.	Precook	ed food reheated to	165°.			
	5.	Foodree	quiring refrigeration	storedat 41°F or below.			
	6.	freezer f	rozen solid.	accessible readable therm	nometer require ° F.	d. Foods in	
items agents	7.	Temp at time of Inspection° F.         7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)					
d cold	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> </ol>					
at	9.		oxic agents, cleanir	ng agents not in their of	,		
	10.	No food	or food related items	stored or prepared in diaper	ing areas or bath	nrooms.	
				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.				
<ol> <li>No evidence of insects, spiders, rodents or pest entry points, or pest harborage.</li> </ol>							
			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. Temp at time of Inspection°F.				
8. Medicines and other toxic agents not accessible to children. Child contact items			· · · · · · · · · · · · · · · · · · ·				
stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.		7.	<ol> <li>Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)</li> </ol>				
<ol> <li>All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.</li> </ol>		8.	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.				
<ol> <li>Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.</li> </ol>		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.	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.				
<ol> <li>Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.</li> </ol>		6.	Appropriate test strips available and used to check proper concentration of sanitizing agents.				
<ol> <li>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.</li> </ol>		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 minin	nizes contamination. 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 October 31, 1991 have:					
is properly vented.	Enclosed with full walls and solid doors. Doors closed wh	en not in use.				
<ol> <li>Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997</li> </ol>	4. Facilities approved <u>AFTER</u> October 31, 1998 have: Mechanically vented to prevent molds and odors.					
6. No carpeting or absorbent floor coverings in food preparation area.	<ul> <li>5. Hand washing sinks located in or immediately adjacent to</li> </ul>	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.					
	8. No storage of toothbrushes or mouthable toys.					
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in 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	<ol> <li>If food preparation occurs, shall have a sink for food preparation diapering hand washing sink.</li> </ol>	n separate 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 proper methods and equipment.	each use with				
9. Facilities with a capacity of more than 20 children approved <b>BEFORE</b> October 31,	wed 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.	<ol> <li>Hand sink with warm running water located in the dia accessible to the diapering surface.</li> </ol>	pering area immediately				
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	3. Diapering surface smooth, easily, cleanable, nonabsorber	nt,and in good repair.				
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	<ol> <li>Soiled diapers stored in a solid, nonabsorbent container w in diapering area.</li> </ol>	/ith tight fitting lid located				
10. Facilities with a capacity of more than 20 children approved AFTER October 31,	5. Soiled diaper container emptied, washed, rinsed and sani	tized daily.				
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 hand washing sink.	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.	S. Restrooms used by staff have covered refuse containers.				
labeled as food preparation.	SECTION # OBSERVAT					
H. CATERED FOODS	SECTION # OBSERVAT	IONS				
1. Catered food from inspected and approved source.						
2. Safe food temperature maintained during transport. Temperature at arrival °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	- · · · ·	., .,				
signature of inspector telephone date Jourhot, Brady	SIGNATURE OF CHILD CARE PROVIDER	DATE				