

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

ArrivalTime	C	ODES
	Х	= Non-Compliance Noted
Departure Time	N.O.	. = Not Observed
	N.A.	= Not Applicable
	*	= Discussed requirements
Date		with provider
	IN	= In Compliance
	1	

Ar Ar	AND LICENSE-EXEMPT FACILITIES		Date	with provider IN = In Compliance		
	Initial Annual Reinspection Lead Special Circums	stances				
FACILIT	NAME		DVN	COUNTY CODE		
ADDDE	S (Street, City, State, Zip Code)		INCRECTORS	S NAME (Print)		
ADDRES	S (Street, City, State, Zip Code)		INSPECTORS	> NAME (Plifit)		
An in	spection of your facility has been made on the above date. Any non-com	pliances are n	narked below.		_	
A. G	ENERAL	E. FO	OOD PROTECTION			
	Clean and free of unsanitary conditions.		Food from approved source and in sounce	•		
	No environmental hazards observed.		No use of home canned food. No unpas			
3.	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.			and pooled eggs to 165° F; pork to 145° F 10° F. All hot food kept at 140° F or above.		
	Well ventilated, no evidence of mold, noxious or harmful odors.		Precooked food reheated to 165°.			
	Screens on windows and doors used for ventilation in good repair.		Food requiring refrigeration stored at 41			
	No indication of lead hazards. No toxic or dangerous plants accessible to children.		 Refrigerator 41° F or below, accessible readable thermometer required. Foods i freezer frozen solid. 			
	Medicines and other toxic agents not accessible to children. Child contact items		Temp at time of Inspection	°F.		
0.	stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines. *Corrected*		Metal stemmed thermometer reading 0°-temperatures. (Also use to check hot water	220° F in 2° increments for checking food 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 drain lines,			
	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F. Pets free of disease communicable to man.	9.	medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods. 9. Food, toxic agents, cleaning agents not in their original containers properly labeled.			
	Pets living quarters clean, and well maintained.		No food or food related items stored or prep	pared in diapering areas or hathrooms		
	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for		Food stored in food grade containers only			
	Psittacosis.		-	unning 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 s			
	A minimum of 18" separation between drinking fountains & hand sinks.		No eating, drinking, and/or smoking durir	• ' '		
	No high hazards cross-connections.		Food served and not eaten shall not be			
B. W	ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIV.		Refrigerated potentially hazardous foods after opening or preparation.	s properly marked with 7-day discard date		
	COMMUNITY NON-COMMUNITY PRIVATE SYSTEMS ONLY		EANING AND SANITIZING			
	Constructed to prevent contamination.	1	All items requiringsanitizing shall be wasl agents, methods, and concentrations.	hed, rinsed and sanitized with approved *Corrected		
	Meets DHSS-SCCR water quality requirements. Bacteriological sample results.		All utensils and toys air dried.	Connectiu		
	Chemical (Prior SCCR Approval Needed)		The following items washed, rinsed A. Food utensils	and sanitized after each use:	_	
C. SI	WAGE (circle type)		B. Food contact surfaces including eatir	ng surfaces, high chairs, etc.		
	COMMUNITY ON-SITE		C. Potty chairs and adapter seats.			
	ON-SITE SYSTEMS ONLY		D. Diapering surface			
1.	DNR Regulated System:		E. All toys that have had contact with bo	, 0,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		
	Type:		The following items are washed, rins	sed and sanitized at least daily:		
2	DHSS Regulated System:		A. Toilets,urinals, hand sinks.			
	Type: Meets DHSS-SCCR requirements.		B. Non-absorbent floors in infanVtoddler	·		
3.	Meets local requirements.		C. Infant/Toddler toys used during the da Walls ceilings and floors clean and in o	good repair. Cleaned and sanitized when		
	/GIENE		contacted by body fluids.	Jood Topani Oloanou ana Santazeu Wilett		
	Care givers and children wash hands using soap,warm running water and sanitary hand drying methods.		Appropriate test strips available and sanitizing agents.	used to check proper concentration 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 handled in a m food related items and child contact item	nanner which does not contaminate food, ns.		
3.	Personnel preparing/serving food is free of infection or illness.					

ACILITY NAME		DVN	DATE	
			57.1.2	
S. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS			
1. Single service items not reused.	1. Cleaned as needed of			
2. All food equipment and utensils in good repair.		nd dispensed in a manner that mi	inimizes 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		FTER October 31, 1991 have:	***	
is properly vented.		Is and solid doors. Doors closed	when not in use. Corrected	
5. Facilities shall have mechanical refrigeration for facility use only.		FTER October 31, 1998 have:		
Exception: License-Exempt facilities approved <u>BEFORE October 31, 1997</u>	,	to prevent molds and odors.		
6. No carpeting or absorbent floor coverings in food preparation area.	, , , , , , , , , , , , , , , , , , ,	ocated in or immediately adjacen	t to the bathroom.	
7. Adequate preparation and storage equipment for hot foods.	6. No carpeting or abso			
8. Facilities with a capacity of 20 children or less shall have:	7. Sufficient lighting for o			
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	8. No storage of toothbru			
conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2	J. INFANT / TODDLE			
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 diapering hand washing s	, shall have a sink for food prepara ink.	tion separate from the *Corrected	
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 AREA			
1991, shall have:	No utensils or toys was	ashed, rinsed or stored in the diap	per changing area.	
Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	2. Hand sink with warm accessible to the diap	n running water located in the opering surface.	diapering area immediately	
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	3. Diapering surface sm	ooth, easily, cleanable, nonabsor	bent, and in good repair.	
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	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 contain	er emptied, washed, rinsed and s	anitized daily.	
1991 shall have:	L. REFUSE DISPOSA		,	
A. Facility located in provider's residence shall have separate food preparation and	1. Adequate number of			
storage areas.	2. Clean, nonabsorbent	,insound condition.		
B. A commercial dishwasher or a 3 compartment sink in addition to a separate	3. Outside refuse area	clean; containers covered at all ti	mes.	
hand washing sink.	4. Inside food refuse co	ntainers 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 si	aff have covered refuse containe	rs.	
. CATERED FOODS	SECTION #	OBSERV	ATIONS	
Catered food from inspected and approved source.				
2. 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.				
ne above facility has been inspected and does does not conform with the sanitation quirements of the Missouri Department of Health and Senior Services ·Section for Child Care		sed the issues marked by an aste mply with these requirements.	risk (*) and/or marked by an (\alpha	

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. The inspector has discussed the issues marked by an asterisk (*) and/or marked by an (X) on this form. I agree to comply with these requirements.					
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE		
Maniet Zil Saylor Brady Anaey I. Wards					

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report						
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SECTION # OBSERVATIONS						
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SIGNATURE OF INSPECTOR TELEPHONE DATE SIGNATURE OF CHILD CARE PROVIDER DATE						
mbing III Saylor Brady	SIGNATURE OF CHILD CARE PROVIDER	#8				