

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

| Arrival Time | Arrival Time | | CODES | | |
|---------------|--------------|----|--|--|--|
| | | Χ | = Non-Compliance Noted | | |
| Departure Tim | C | | = Not Observed = Not Applicable | | |
| Date | | IN | Discussed requirements with providerIn Compliance | | |

| J. A. | AND LICENSE-EXEMPT FACILITIES | | Date | in Compliance | | |
|---------|--|-------------------|---|--|---|--|
| | Initial Annual Reinspection Lead Special Circum: | stances | | | | |
| FACILIT | NAME | | DVN | COUNTY CODE | | |
| ADDDE | O (Otrost City City To Ords) | | INCOPPORTORIONIAN | IF (Dire) | | |
| ADDRE | S (Street, City, State, Zip Code) | | INSPECTOR'S NAM | .E (Print) | | |
| An in | spection of your facility has been made on the above date. Any non-com | npliances are mar | ked below. | | | |
| A. G | ENERAL | E. FOOD | PROTECTION | | | |
| 1. | Clean and free of unsanitary conditions. | 1. Foo | d from approved source and in sound con | | | |
| 2 | No environmental hazards observed. | | No use of home canned food. No unpasteurized milk. *Corrected* *Corrected* | | | |
| 3. | No evidence of insects, spiders, rodents or pest entry points, or pest harborage. | | ound beef cooked to 155° F; poultry and polar lall other foods cooked to at least 140° F. | | | |
| | Well ventilated, no evidence of mold, noxious or harmful odors. | | | | | |
| | Screens on windows and doors used for ventilation in good repair. | | 5. Foodrequiring refrigeration stored at 41°F or below. | | | |
| | No indication of lead hazards. No toxic or dangerous plants accessible to children. | | Refrigerator 41° For below, accessible readable thermometer required. Foods in freezer frozen solid. | | | |
| | | | Temp at time of Inspection°F. | | | |
| 0. | 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. 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. | cont | 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. | | | |
| | 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. Foo | Food, toxic agents, cleaning agents not in their original containers properly labeled. **Corrected** | | | |
| | Pets living quarters clean, and well maintained. | | ood or food related items stored or prepared | | | |
| | Reptiles are prohibited on the premises. Birds of the Parrot Family tested for | | d stored in food grade containers only. | Thrulaporning areas or bathrooms. | | |
| | Psittacosis. | | od thawed under refrigeration, 70° F runnin | ng water, or microwave (if part of the | - | |
| 14. | Swimming/wading pools filtered, treated, tested and water quality records main- | coo | king process). | | | |
| | tained. Meets local codes. | | animals in food preparation or food storag | | | |
| | A minimum of 18" separation between drinking fountains & hand sinks. | | eating, drinking, and/or smoking during for | · · | | |
| | No high hazards cross-connections. | | d served and not eaten shall not be re-se | | | |
| B. W | ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIV | 10. | rigerated potentially hazardous foods prop r opening or preparation. | perly marked with 7-day discard date | | |
| | COMMUNITY NON-COMMUNITY PRIV PRIVATE SYSTEMS ONLY | | NING AND SANITIZING | | | |
| 1. | Constructed to prevent contamination. | | tems requiringsanitizing shall be washed, | | | |
| 2. | Meets DHSS-SCCR water quality requirements. | age | nts, methods, and concentrations. | *Corrected | | |
| A. | Bacteriological sample results. | | utensils and toys air dried. | | | |
| В. | Chemical (Prior SCCR Approval Needed) | | e following items washed, rinsed and Food utensils | sanitized after each use: | | |
| C. SI | WAGE (circle type) | | Food contact surfaces including eating su | urfaces, high chairs, etc. | | |
| | COMMUNITY ON-SITE | | Potty chairs and adapter seats. | , , | | |
| | ON-SITE SYSTEMS ONLY | D . [| Diapering surface | | | |
| 1. | DNR Regulated System: | | All toys that have had contact with body flu | | | |
| | Type: | | following items are washed, rinsed a | and sanitized at least daily: | | |
| 2. | DHSS Regulated System: Type: | l | Toilets,urinals, hand sinks. | | | |
| | Meets DHSS-SCCR requirements. | | Non-absorbent floors in infanVtoddler space nfanl/Toddler toys used during the day. | Ces. | | |
| 3. | Meets local requirements. | | ls, ceilings, and floors clean and in good | repair Cleaned and sanitized when | | |
| | GIENE | | tacted by body fluids. | The state of the s | | |
| | Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. | san | propriate test strips available and used itizing agents. | 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. | /. Soil | led laundry stored and handled in a manned related items and child contact items. | er which does not contaminate food, | | |
| 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. | Cleaned as needed or at least daily. | | | |
| 2. All food equipment and utensils in good repair. *Corrected | 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 repair. | | | |
| 4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat | 3. Facilities approved AFTER October 31, 1991 have | (vicus vici) | | |
| is properly vented. | 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> 6. No carpeting or absorbent floor coverings in food preparation area. | Mechanically vented to prevent molds and odors. 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. | | | |
| Recilities with a capacity of 20 children or less shall have: | 7. Sufficient lighting for cleaning. | | | |
| | 8. No storage of toothbrushes or mouthable toys. | | | |
| 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 | 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 AREA | | | |
| 1991, shall have: | No utensils or toys washed, rinsed or stored in the | e 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 smooth, easily, cleanable, nonabsorbent, 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 container emptied, washed, rinsed a | 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 containers. | | | |
| storage areas. | Clean, nonabsorbent, insound condition. Outside refuse area clean; containers covered at all times. | | | |
| 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. Inside food refuse containers covered as required. | | | |
| C. If a commercial dishwasher is used, a sink located in food preparation area | Restrooms used by staff have covered refuse containers. | | | |
| labeled as food preparation. | | RVATIONS | | |
| H. CATERED FOODS | | | | |
| 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. | | | | |
| 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. | | | | |
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| 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 Can Regulation | The inspector has discussed the issues marked by an on this form. I agree to comply with these requirement | | | |
| SIGNATURE OF INSPECTOR TELEPHONE DATE | SIGNATURE OF CHILD CARE PROVIDER | DATE | | |
| Juyin Dilany | Arrey L. Water | | | |

| Sanitation Inspection Report | | | | | |
|--|----------------------------------|------|------|--|--|
| FACILITY NAME: | | DVN: | DATE | | |
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| SECTION# OB | SERVATIONS | | | | |
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| 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 JULY BIAND | SIGNATURE OF CHILD CARE PROVIDER | | DATE | | |