

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
Date	* = Discussed requirements with provider IN = In Compliance

3 M	AND LICENSE-EXEMPT FACILITIES		IN = In Compliance				
FACILITY	Initial Annual Reinspection Lead Special Circums	stances	DVN COUNTY CODE				
FACILITY	NAME		DVN COUNTY CODE				
ADDRES	ADDRESS (Street, City, State, Zip Code) INSPECTOR'S NAME (Print)						
An in	spection of your facility has been made on the above date. Any non-com	pliances are	marked below.				
A. G	ENERAL	E. F	OOD PROTECTION				
1.	Clean and free of unsanitary conditions.	1.	Food from approved source and in sound condition; no excessively dented cans.				
2	No environmental hazards observed.	2.	No use of home canned food. No unpasteurized milk.				
3.	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	3.	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.	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.	5. Food requiring refrigeration stored at 41°F or below.				
	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 drain lines, modified and the relationship and other foods. No hard band content of readults and foods.				
	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.	9.	medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods. Food, toxic agents, cleaning agents not in their original containers properly				
	Pets free of disease communicable to man.		labeled.				
	Pets living quarters clean, and well maintained.		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 Psittacosis.		Food stored in food grade containers only.				
14.	Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.		Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).				
			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.				
	No high hazards cross-connections.	15.	15. Food served and not eaten shall not be re-served to children in care.				
B. W	ATER SUPPLY (circle type)	16.	Refrigerated potentially hazardous foods properly marked with 7-day discard date				
	COMMUNITY NON-COMMUNITY PRIV		after opening or preparation.				
4	PRIVATE SYSTEMS ONLY	F. C	EANING 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.				
	Bacteriological sample results.		All utensils and toys air dried.				
В.	Chemical (Prior SCCR Approval Needed)	3.	The following items washed, rinsed and sanitized after each use: A. Foodutensils				
C. SE	WAGE (circle type)		B. Food contact surfaces including eating 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 body fluids.				
	Туре:	4.	The following items are washed, rinsed and sanitized at least daily:				
2.	DHSS Regulated System: Type:		A. Toilets, urinals, hand sinks.				
			B. Non-absorbent floors in infanVtoddler spaces.				
	Meets DHSS-SCCR requirements.		C. Infanl/Toddler toys used during the day.				
	Meets local requirements. /GIENE	5.	Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.				
1.	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.				
2.	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,	7.	Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.				
	smoking, and as necessary.						
3.	Personnel preparing/serving food is free of infection or illness.						

G. FOOD EQUIPMENT AND UTENSILS 1. Single service items not reused. 2. All food equipment and utensils in good repair.	LEATUROOMS	DVN	DATE		
1. Single service items not reused.	LBATUDOOMC		1		
	I. BATHROOMS				
2. All food equipment and utensils in good repair.	1. Cleaned as needed				
· · · · · · · · · · · · · · · · · · ·	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.				
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.		located in or immediately adjacent	t to the bathroom.		
7. Adequate preparation and storage equipment for hot foods.	6. No carpeting or absorption				
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 toothbr	ushes or mouthable toys.			
conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2	J. INFANT / TODDLE	R 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 diapering hand washing a	s, shall have a sink for food prepara sink.	tion separate from the		
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 ARE	<u> </u>			
1991, shall have:		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.		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	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			
10. Facilities with a capacity of more than 20 children approved AFTER October 31,	5. Soiled diaper contain	ner emptied, washed, rinsed and sa	anitized daily.		
1991 shall have:	L. REFUSE DISPOSA	AL			
A. Facility located in provider's residence shall have separate food preparation and	1. Adequate number of				
storage areas.	2. Clean, nonabsorbent, insound condition. 3. Outside refuse area clean; containers covered at all times. 4. Inside food refuse containers covered as required.				
B. A commercial dishwasher or a 3 compartment sink in addition to a separate			mes.		
hand washing sink.					
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 #	OBSERV	ATIONS		
H. CATERED FOODS 1. Catered food from inspected and approved source.					
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.					
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 Cal	re on this form. I agree to co	sed the issues marked by an aste imply with these requirements.			
Regulation SQNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROV		DATE		

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report									
FACILITY NAME:		DVN:	DATE						
SECTION # OBSERVATIONS									
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								
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