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4. ⁴	MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES		Arrival Time Departure Time		X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable	
	SECTION FOR CHILD CARE REGULATION SANITATION INSPECTION REPORT					
	LICENSED CENTERS, GROUP HOMES				* = Discussed requirements	
Change and	AND LICENSE-EXEMPT FACILITIES		Date		with provider IN = In Compliance	
	Initial Annual Reinspection Lead Special Circums	tances				
FACILIT	I I			DVN	COUNTY CODE	
FACILIT	IVAWE				COUNTICODE	
ADDRES	S (Street, City, State, Zip Code)			INSPECTOR'S NAME (Print)		
	spection of your facility has been made on the above date. Any non-comp		ed below. PROTECTION			
				and in sound condition: no	excessively dented cans.	
	Clean and free of unsanitary conditions. No environmental hazards observed.			d. No unpasteurized milk.		
	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	3. Grou				
4.	Well ventilated, no evidence of mold, noxious or harmful odors.	4. Preco	oked food reheated to	165°.		
	Screens on windows and doors used for ventilation in good repair.	5. Food	requiring refrigeration	storedat41°F orbelow.		
	No indication of lead hazards.			accessible readable therm	ometer required. Foods in	
	No toxic or dangerous plants accessible to children.		er frozen solid. at time of Inspection	on	° 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. Metal	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.	contar	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 estimate for a block back back back back back back back ba			
	Hotwater temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.	9. Food,	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.	labele				
	Pets living quarters clean, and well maintained. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for		10. No food or food related items stored or prepared in diapering areas or bathrooms. 11. Food stored in food grade containers only.			
	Psittacosis.	12. Food	 Food stored in food grade containers only. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process). 			
14.	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.					
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 s	shall not be re-served to ch	nildren in care.	
B. W	ATER SUPPLY (circle type)	16. Refrig	perated potentially haza	ardous foods properly mark	ked with 7-day discard date	
	COMMUNITY NON-COMMUNITY PRIVA		after opening or preparation. F. CLEANING AND SANITIZING			
1	PRIVATE SYSTEMS ONLY	Allito			d capitized with opproved	
			d sanitized with approved			
A. B	Bacteriological sample results. Chemical (Prior SCCR Approval Needed)		ensils and toys air dried		d after each was	
			ollowing items wash	ned, rinsed and sanitize	α aπer each use:	
C. SE	WAGE (circle type)			cluding eating surfaces, hi	gh chairs, etc.	
	COMMUNITY ON-SITE	C . Po	tty chairs and adapter	seats.		
-	ON-SITE SYSTEMS ONLY		aperingsurface			
1.	DNR Regulated System: Type:		toys that have had con	,	tined at least daily	
	DHSS Regulated System:		-	vashed, rinsed and sani	uzed at least dally:	
2	Type:		ilets, urinals, hand sink			
	Meets DHSS-SCCR requirements.	-	anl/Toddler toys used o	•		
	Meets local requirements. /GIENE	5. Walls,			eaned and sanitized when	
1.	Care givers and children wash hands using soap,warm running water and sanitary hand drying methods.	6. Appro		ilable and 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 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 minimizes contain	mination. 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 when not in us	se.		
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.	 Hand washing sinks located in or immediately adjacent to the bathrow 	om		
7. Adequate preparation and storage equipment for hot foods.	 6. No carpeting or absorbent floor coverings. 			
 Recipite preparation and storage equipment of noncods. 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 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. 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 babeled as: 1) Hand washing only 2) Food preparation only.	 Utensils used in the I/T Unit washed, rinsed and sanitized after each use w proper methods and equipment. 	rith		
9. Facilities with a capacity of more than 20 children approved BEFORE October 31,	K. DIAPERING AREA			
1991, shall have:	1. No utensils or toys washed, rinsed or stored in the diaper changing a	area.		
A. 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 accessible to the diapering surface. 	a immediately		
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:	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitti			
1) Hand washing only 2) Food preparation only.	indiapering area.	ing indicodicid		
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			
	1. Adequate number of containers.			
A. Facility located in provider's residence shall have separate food preparation and	2. Clean, nonabsorbent, insound condition.			
storage areas.	 Clean, norabsorbent, 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.				
C. If a commercial dishwasher is used, a sink located in food preparation area	4. Inside food refuse containers covered as required.			
labeled as food preparation.	5. Restrooms used by staff have covered refuse containers.			
H. CATERED FOODS	SECTION # OBSERVATIONS			
1. Catered food from inspected and approved source.				
2. Safe food temperature maintained during transport.	-			
Temperature at arrival				
 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 requirements of the Missouri Department of Health and Senior Services ·Section for Child Car Regulation	The inspector has discussed the issues marked by an asterisk (*) and/or on this form. I agree to comply with these requirements.	r marked by an (X)		
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	DATE		
Kindelling	We Krize			

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report							
FACILITY NAME: DVN: DATE							
SECTION # OF	SERVATIONS						
	1						
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.		he issues marked by an asterisk (*) comply with these requirements.	and/or marked by				
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE				
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