



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

Arrival Time	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time	
Date	

Initial	Annual	Reinspection	Lead	Special Circumstances _____
FACILITY NAME			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-compliances are marked below.

A. GENERAL **E. FOOD PROTECTION**

1. Clean and free of unsanitary conditions. 2. No environmental hazards observed. 3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage. 4. Well ventilated, no evidence of mold, noxious or harmful odors. 5. Screens on windows and doors used for ventilation in good repair. 6. No indication of lead hazards. 7. No toxic or dangerous plants accessible to children. 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. 9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure. 10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection _____ °F. 11. Pets free of disease communicable to man. 12. Pets living quarters clean, and well maintained. 13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. 14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes. 15. A minimum of 18" separation between drinking fountains & hand sinks. 16. No high hazards cross-connections.	1. Food from approved source and in sound condition; no excessively dented cans. 2. No use of home canned food. No unpasteurized milk. 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. Precooked food reheated to 165°. 5. Food requiring refrigeration stored at 41° F or below. 6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. 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.) 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. 9. Food, toxic agents, cleaning agents not in their original containers properly labeled. 10. No food or food related items stored or prepared in diapering areas or bathrooms. 11. Food stored in food grade containers only. 12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process). 13. No animals in food preparation or food storage areas. 14. No eating, drinking, and/or smoking during food preparation. 15. Food served and not eaten shall not be re-served to children in care.
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B. WATER SUPPLY (circle type)

COMMUNITY	NON-COMMUNITY	PRIVATE
PRIVATE SYSTEMS ONLY		
1. Constructed to prevent contamination. 2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)		

C. SEWAGE (circle type)

COMMUNITY	ON-SITE
ON-SITE SYSTEMS ONLY	
1. DNR Regulated System: Type: _____ 2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements. 3. Meets local requirements.	

D. HYGIENE

1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. 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, smoking, and as necessary. <i>Corrected</i> 3. Personnel preparing/serving food is free of infection or illness.	F. CLEANING AND SANITIZING 1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. <i>Corrected</i> 2. All utensils and toys air dried. 3. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids. 4. The following items are washed, rinsed and sanitized at least daily: A. Toilets, urinals, hand sinks. B. Non-absorbent floors in infant/toddler spaces. C. Infant/Toddler toys used during the day. 5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids. 6. Appropriate test strips available and used to check proper concentration of sanitizing agents. 7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.
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