A CONTRACTOR OF THE OWNER

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

				Page 1	of	
ES		Arrival Time		CODES X = Non-Compliance Noted		
		Departure Time		N.O. = Not (N.A. = Not A	Observed	
		Date		in a ln Compliance		
umstanc	es					
			DVN		COUNTY CODE	
			INSPECTOR'S NAME (Print)		1	
complianc	es are marked					
		ROTECTION				
	1. Food fro	om approved source	and in sound condition; no	excessively de	ented cans.	
	2. No use	of home canned foo	d. No unpasteurized milk.			
).			5° F;poultry and pooled egg to at least 140° F. All hot fo			
	4. Precoo	ked food reheated to) 165°.	, , , , , , , , , , , , , , , , , , ,		
	5. Foodre	quiring refrigeration	storedat 41°F or below.	* Correct	ted	
	freezer	frozen solid.	accessible readable therm	·	d. Foods in	
ems ents	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.)			ecking food		
old	contami	nation by individuals	and utensils covered, store , pests, toxic agents, cleanir other foods. No bare-hand co	g agents, wate	r drain lines,	
		oxic agents, cleani	ng agents not in their or			

	Initial Annual Reinspection Lead Special Circums	tances						
FACILIT	YNAME			DVN COUNTY COD	E			
ADDRE	SS (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							
	Clean and free of unsanitary conditions.			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. 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.				
	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. No indication of lead hazards.			Food requiring refrigeration stored at 41°F or below. * Connected				
	No toxic or dangerous plants accessible to children.		6.	. Refrigerator 41° F or 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.		 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.			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.	Temp at medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat food Section 2015 Section						
	Pets free of disease communicable to man.		10					
	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 main- tained. Meets local codes. 			 Food thawed under refrigeration, 70° F running water, or microwave (if part of t cooking process). 				
15				No animals in food preparation or food storage areas. No eating, drinking, and/or smoking during food preparation.				
	A minimum of 18" separation between drinking fountains & hand sinks.			Food served and not eaten shall not be re-served to children in care.				
	No high hazards cross-connections.		15.					
В. W	ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIVA			Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.				
	PRIVATE SYSTEMS ONLY	L		LEANING AND SANITIZING				
1. 2.	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. * Corrected				
Α.	Bacteriological sample results.			All utensils and toys air dried.				
B. Chemical (Prior SCCR Approval Needed)			3.	3. The following items washed, rinsed and sanitized after each use:				
C S	EWAGE (circle type)			A. Food utensils				
	COMMUNITY ON-SITE			B. Food contact surfaces including eating surfaces, high chairs, etc.				
	ON-SITE SYSTEMS ONLY			C. Potty chairs and adapter seats. D. Diapering surface				
1.	DNR Regulated System:	_		E. All toys that have had contact with body fluids.				
	Туре:	-	4.					
2	DHSS Regulated System:			A. Toilets, urinals, hand sinks. * Corrected				
_	Туре:			B. Non-absorbent floors in infanVtoddler spaces.				
	Meets DHSS-SCCR requirements.			C. Infanl/Toddler toys used during the day.				
	Meets local requirements. YGIENE		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.				
	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.		7.					
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 contamination. All				
3. Food preparation and storage areas have adequate lighting.	equipment in good repair.				
 Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented. 	 Facilities approved <u>AFTER</u> October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use. Connected 				
5. Facilities shall have mechanical refrigeration for facility use only.	4. Facilities approved <u>AFTER</u> 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.	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.				
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 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	1. 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 <u>BEFORE</u> October 31,	K. DIAPERING AREA				
1991, shall have:	1. No utensils or toys washed, rinsed or stored in the diaper changing area.				
A. 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 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 indiapering area. 				
 Facilities with a capacity of more than 20 children approved <u>AFTER</u> October 31, 1991 shall have: 	5. Soiled diaper container emptied, washed, rinsed and sanitized daily. L. REFUSE DISPOSAL				
A. Facility located in provider's residence shall have separate food preparation and	1. Adequate number of containers.				
storage areas.	2. Clean, norabsorbent, 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 times.				
hand washing sink.	4. Inside food refuse containers 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 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°F.					
3. 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.					
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	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.				
Regulation SGNATURE OF INS <u>PECTO</u> R TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER DATE				
Christyn Buchenan	Puper Katdyn Recard				
()*					

Emailed copy to Cbuchanan@eastmoaa.org

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report					
FACILITY NAME:			DVN:	DATE	
SECTION #	OB	SERVATIONS			
					
The above facility has been inspected and the sanitation requirements of the Missouri Dep Services Section for Child Care Regulation.	d oes d oes not conform with artment of Health and Senior		he issues marked by an asterisk (* comply with these requirements.) and/or marked by	
	TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE	
Christy Buchanar		Poper Mully Kat	dypy Recourt		