A CONTRACTOR OF THE OWNER

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

					Page 1	of	
MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES SECTION FOR CHILD CARE REGULATION		Arriva	Arrival Time		CODES X = Non-Compliance Noted		
SANITATION INSPECTION REPORT		Depa	Departure Time Date		N.O. = Not C N.A. = Not A	N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance	
LICENSED CENTERS, GROUP HOMES AND LICENSE-EXEMPT FACILITIES		Date			with p		
Initial Annual Reinspection Lead Special Circums	stances						
FACILITY NAME				DVN		COUNTY CODE	
ADDRESS (Street, City, State, Zip Code)				INSPECTOR'S NAME (Prin	t)	<u> </u>	
An inspection of your facility has been made on the above date. Any non-com	pliances are	e marked below	V.				
A. GENERAL	E. (FOOD PROTE	CTION				
1. Clean and free of unsanitary conditions.	1	. Food from app	roved source	and in sound conditior	; no excessively de	ented cans.	
2 No environmental hazards observed.	2	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 340° F or above			rk to 145° F F or above		
4. Well ventilated, no evidence of mold, noxious or harmful odors.	4	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.					
6. No indication of lead hazards.	6	6. Refrigerator 41° F or below, accessible readable thermometer		ermometer require	required. Foods in		
No toxic or dangerous plants accessible to children.		freezer frozen solid.					
 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	Temp at time of Inspection° F. 7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking temperatures. (Also use to check hot water temperature.)			ecking food		
 All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure. 	8	8. Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines,			drain lines,		
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.	9			ther foods. No bare-har			
11. Pets free of disease communicable to man.		labeled.					
12. Pets living quarters clean, and well maintained.	10	D. No food or food	related items	stored or prepared in dia	apering areas or bath	rooms.	

<u>A. G</u>	ENERAL	<u> </u>	FOOD 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	. 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	. Food requiring refrigeration stored at 41°F or below.	
6.	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 stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.	7	Temp at time of Inspection° F. . 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, medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods.	
10.	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.			
4.4	-	9	. Food, toxic agents, cleaning agents not in their original containers properly labeled.	
11.				
12.			No food or food related items stored or prepared in diapering areas or bathrooms.	
13.	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 the cooking process).	
			No animals in food preparation or food storage areas.	
	A minimum of 18" separation between drinking fountains & hand sinks.		No eating, drinking, and/or smoking during food preparation.	
	No high hazards cross connections	15	. Food served and not eaten shall not be re-served to children in care.	
	No high hazards cross-connections.			
	ATER SUPPLY (circle type) COMMUNITY NON-COMMUNITY PRIV	16 ATE	Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	
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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 c	ontamination. 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 use.			
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. 5. Hand washing sinks located in or immediately adjacent to the ba	throom			
6. No carpeting or absorbent floor coverings in food preparation area. 7. Adequate preparation and storage equipment for hot foods.	 6. No carpeting or absorbent floor coverings. 				
 Reculate preparation and storage equipment for horroods. 8. Facilities with a capacity of 20 children or less shall have: 	7. Sufficient lighting for cleaning.				
	 8. No storage of toothbrushes or mouthable toys. 				
A. 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:	1. No utensils or toys washed, rinsed or stored in the diaper chang	ing 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.	4. 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 and sanitized d	aily.			
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. 2. Clean, norabsorbent, insound condition.					
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. Restrooms used by staff have covered refuse containers. 				
C. If a commercial dishwasher is used, a sink located in food preparation area					
labeled as food preparation.	SECTION # OBSERVATIONS				
H. CATERED FOODS					
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 Regulation	The inspector has discussed the issues marked by an asterisk (*) ar on this form. I agree to comply with these requirements.	nd/or marked by an (X)			
SGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER Maggin Harchoz	DATE			

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