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
10:20am	X = Non-Compliance Noted
Departure Time	N.O. = Not Observed
11:50am	N.A. = Not Applicable
Date	* = Discussed requirements with provider
3/18/2025	IN = In Compliance

☐ Initial ☑ Annual ☐ Reinspection ☐ Lead ☐ Special Circumstances: _____

FACILITY NAME	DVN	COUNTY CODE
Little Explorers Learning Center	002764156	157

ADDRESS (Street, City, State, Zip Code)	INSPECTOR'S NAME (Print)
240 Elm Street, Perryville, MO 63775	Katelyn Pecaut

An inspection of your facility has been made on the above date. Any non-compliances are marked below.

A. GENERAL

1. Clean and free of unsanitary conditions. *Corrected	X
2. No environmental hazards observed.	IN
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	IN
4. Well ventilated, no evidence of mold, noxious or harmful odors.	IN
5. Screens on windows and doors used for ventilation in good repair.	IN
6. No indication of lead hazards.	IN
7. No toxic or dangerous plants accessible to children.	IN
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.	IN
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	IN
10. Hot water temperature at sinks accessible to children - 100° - 120° F. **Temp at time of Inspection** 108 °F.	IN
11. Pets free of disease communicable to man.	N.A.
12. Pets living quarters clean, and well maintained.	N.A.
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	N.A.
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	N.A.
15. A minimum of 18" separation between drinking fountains & hand sinks.	N.A.
16. No high hazards cross-connections.	IN

B. WATER SUPPLY (check type)

☑ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE

PRIVATE SYSTEMS ONLY

1. Constructed to prevent contamination.	N.A.
2. **Meets DHSS-SCCR water quality requirements.** **A.** Bacteriological sample results. **B.** Chemical (Prior SCCR Approval Needed)	N.A.

C. SEWAGE (check type)

☑ COMMUNITY ☐ ON-SITE

ON-SITE SYSTEMS ONLY

1. **DNR Regulated System:** Type: _____	N.A.
2. **DHSS Regulated System:** Type: _____ **Meets DHSS-SCCR requirements.**	N.A.
3. **Meets local requirements.**	N.A.

D. HYGIENE

1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	IN
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.	IN
3. Personnel preparing/serving food is free of infection or illness.	IN

E. FOOD PROTECTION

1. Food from approved source and in sound condition; no excessively dented cans.	IN
2. No use of home canned food. No unpasteurized milk.	IN
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.	IN
4. Precooked food reheated to 165°.	IN
5. Food requiring refrigeration stored at 41° F or below.	IN
6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. **Temp at time of Inspection** See below ° F.	IN
7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	IN
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. *Corrected	X
9. Food, toxic agents, cleaning agents not in their original containers properly labeled.	IN
10. No food or food related items stored or prepared in diapering areas or bathrooms.	IN
11. Food stored in food grade containers only.	IN
12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	N.O.
13. No animals in food preparation or food storage areas.	N.A.
14. No eating, drinking, and/or smoking during food preparation.	IN
15. Food served and not eaten shall not be re-served to children in care.	IN
16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	IN

F. CLEANING AND SANITIZING

1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. *Corrected	X
2. All utensils and toys air dried.	IN
3. **The following items washed, rinsed and sanitized after each use:**	
A. Food utensils	IN
B. Food contact surfaces including eating surfaces, high chairs, etc.	IN
C. Potty chairs and adapter seats.	IN
D. Diapering surface	IN
E. All toys that have had contact with body fluids.	IN
4. **The following items are washed, rinsed and sanitized at least daily:**	
A. Toilets, urinals, hand sinks.	IN
B. Non-absorbent floors in infan\/toddler spaces.	IN
C. Infanl/Toddler toys used during the day.	IN
5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	IN
6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	IN
7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	N.O.

Centers, Group Homes and License-Exempt Facilities
Sanitation Inspection Report

FACILITY NAME	DVN	DATE
Little Explorers Learning Center	002764156	3/18/2025

G. FOOD EQUIPMENT AND UTENSILS

1. Single service items not reused.	IN
2. All food equipment and utensils in good repair. *Corrected	X
3. Food preparation and storage areas have adequate lighting.	IN
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	IN
5. Facilities shall have mechanical refrigeration for facility use only. **Exception: License-Exempt facilities approved BEFORE October 31, 1997**	IN
6. No carpeting or absorbent floor coverings in food preparation area.	IN
7. Adequate preparation and storage equipment for hot foods.	IN
8. Facilities with a capacity of **20 children or less** shall have:	
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 compartment sink with a third portable compartment for the final sanitizing step.	IN
B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 1) Hand washing only 2) Food preparation only.	N.A.
9. Facilities with a capacity of more than 20 children approved **BEFORE October 31, 1991, shall have:**	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	N.A.
B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 1) Hand washing only 2) Food preparation only.	N.A.
10. Facilities with a capacity of more than 20 children approved **AFTER October 31, 1991 shall have:**	
A. Facility located in provider's residence shall have separate food preparation and storage areas.	N.A.
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	N.A.
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	N.A.

H. CATERED FOODS

1. Catered food from inspected and approved source.	N.A.
2. Safe food temperature maintained during transport. **Temperature at arrival _____ °F.**	N.A.
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	N.A.
4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10).	N.A.
5. Food and food related items protected from contamination during transport.	N.A.

I. BATHROOMS

1. Cleaned as needed or at least daily.	IN
2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.	IN
3. Facilities approved **AFTER October 31, 1991 have:**	
Enclosed with full walls and solid doors. Doors closed when not in use.	IN
4. Facilities approved **AFTER October 31, 1998 have:**	
Mechanically vented to prevent molds and odors.	IN
5. Hand washing sinks located in or immediately adjacent to the bathroom.	IN
6. No carpeting or absorbent floor coverings.	IN
7. Sufficient lighting for cleaning.	IN
8. No storage of toothbrushes or mouthable toys.	IN

J. INFANT / TODDLER UNITS

1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.	N.A.
2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	IN

K. DIAPERING AREA

1. No utensils or toys washed, rinsed or stored in the diaper changing area.	IN
2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	IN
3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	IN
4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	IN
5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	IN

L. REFUSE DISPOSAL

1. Adequate number of containers.	IN
2. Clean, nonabsorbent, in sound condition.	IN
3. Outside refuse area clean; containers covered at all times.	IN
4. Inside food refuse containers covered as required.	IN
5. Restrooms used by staff have covered refuse containers.	IN

SECTION #	OBSERVATIONS
Lunch:	Turkey taco meat cooked :187.0°F Beans cooked on stove: 189.0°F
Notes:	Facility is connected to the City of Perryville water supply and wastewater system. Frigidaire cooler/freezer ambient : 35°F / -3°F G.E. cooler / Cucmubers: 37.0°F International Harvester freezer: Frozen Handwash sinks in restroom: 108.0°F

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
Kathlyn Pecaut	(573) 547-6564	3/18/2025	[signature]	3/18/2025

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SECTION #	OBSERVATIONS
Notes cont.	Manual 3 compartment sink concentration of over 200 parts per million (ppm) during inspection. Child care provider remixed concentration to 100 parts per million during inspection. * Spray bottle sanitizers throughout facility for in-place cleaning are mixed using EPA approved Clorox bleach. Kitchen spray: 100ppm Restroom spray: 100ppm Infant/Toddler spray: over 200ppm*
G.2	O: A pair of tong had chips and children forks and spoons were chewed up making them a non-cleanable surface. R: Any food equipment or utensils that cannot be properly cleaned or is pitted,cracked, dented or chipped shall be replaced. COS: Child care provider voluntarily discarded the tongs, forks and spoons during inspection.
E.8	O: Water dispenser tray where lip contact surface of cup touches, is soiled. R: Food related items store to prevent contamination. COS: Child care provider wash, rinsed and sanitized tray during inspection.
F.1	O: In infant/toddler room sanitizer and 3-compartment sink was over 200 parts per million. R: All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. COS: Child care provider mixed bleach concentration to 100 parts per million during inspection.
A.1	O: Wet mop was not hung up to air dry during inspection. R: Clean and free of unsanitary conditions. COS: Child care provider hung up mop to air dry during inspection.
	O: Observed R: Required COS: Corrected on site

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