11:00 am

12:30 pm

04/14/2021

☐ ☑ ☐ ☐ ☐

Little Explorers Learning Center

240 Elm Street, Perryville, MO 63775

002764156 157

Melanie Zernicke

	IN	IN
	IN	IN
	IN	IN
	IN	IN
	IN	IN
	IN	IN
	IN	See note on page 3
	X	*
	IN	IN
See note on page 3	IN	
	*	IN
	*	IN
	*	IN
	*	*
	IN	IN
	IN	IN
	IN	IN
		IN
	N.A.	IN
	N.A.	IN
		*
		IN
		*
		*
	N.A.	*
		*
	N.A.	*
	N.A.	*
		IN
	IN	IN
	IN	IN
	IN	

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

[redacted]

FACILITY NAME	DVN	DATE
Little Explorers Learning Center	002764156	04/14/2021

G. FOOD EQUIPMENT AND UTENSILS

1. Single service items not reused.	IN
2. All food equipment and utensils in good repair.	IN
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.	*
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.	N.A.

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
Notes:	Lunch:
	Raw beef patty / cooked on electric griddle - 176.0°F
	French fries / cooked in oven - 200.0°F
	Mixed berries / thawed in microwave - 40.0°F
	*Facility is connected to the City of Perryville's
	public water supply and wastewater system.

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
[signature]	(573) 547-6564	04/14/2021		04/14/2021

FACILITY NAME:	DVN:	DATE
Little Explorers Learning Center	002764156	04/14/2021

SECTION #	OBSERVATIONS
A. 11-13	Observation: Operator stated that there are no pet at this facility at this time.
A. 14	Observation: Operator stated that there are no swimming pools(s) at facility at this time.
Notes:	Equipment temperature(s) & chemical concentrations:
	Frigidaire cooler / freezer - 38.0°F / 0.0°F GE cooler / freezer: 40.0°F / 12.0°F
	International Harvester chest freezer - 3.0°F Handwash sink in kitchen area - 114.0°F
	Handwash sinks in bathroom - 112.0°F
	Manual 3-compartment sink - not set-up during inspection, child care provider has signage stating that the
	concentration of sanitizer in third compartment of manual 3-compartment sink shall be between 50-100 ppm for
	submerging dishes/equipment. Child care provider also provided a chlorine test kit during inspection.
	Spray bottle sanitizers throughout facility for in-place cleaning - approved chlorine Clorox sanitizer is at a concentration
	of 200 ppm. Inspector verified concentration using a chlorine test kit during inspection.
A. 8	Observation: Toilet plunger is stored on the side of toilet in bathroom and is accessible to children.
	Required: Toxic products/items must be stored behind child proof doors or in an area inaccessible to children.
	Corrected on-site: Inspector observed child care provider moved plunger out of bathroom in enclosed garage area
	which is inaccessible to children.
Notes:	Inspector discussed disinfecting/sanitizing in regards to COVID-19, sanitizing/disinfecting agents, any changes to
	facility, using food thermometers, the use of hair restraints when preparing food, and child care food safety courses at
	the Perry County Health Department. A copy of today's inspection report will be emailed to littleexplorers@yahoo.com.

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
Michael J Zink	(573) 547-6564	04/14/2021	Alicia Unverferth	04/14/2021