

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

FACILITY NAME: Little Miracles Learning Center
 DVN: 002481872
 DATE: 08/10/2020

G. FOOD EQUIPMENT AND UTENSILS		I. BATHROOMS	
1. Single service items not reused.	IN	1. Cleaned as needed or at least daily.	IN
2. All food equipment and utensils in good repair.	X	2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.	IN
3. Food preparation and storage areas have adequate lighting.	IN	3. Facilities approved <u>AFTER</u> October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.	X
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	IN	4. Facilities approved <u>AFTER</u> October 31, 1998 have: Mechanically vented to prevent molds and odors.	X
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved <u>BEFORE</u> October 31, 1997	IN	5. Hand washing sinks located in or immediately adjacent to the bathroom.	IN
6. No carpeting or absorbent floor coverings in food preparation area.	IN	6. No carpeting or absorbent floor coverings.	IN
7. Adequate preparation and storage equipment for hot foods.	IN	7. Sufficient lighting for cleaning.	IN
8. Facilities with a capacity of 20 children or less shall have:		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 compartment sink with a third portable compartment for the final sanitizing step.	N.A.	J. INFANT / TODDLER UNITS	
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.	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.	IN
9. Facilities with a capacity of more than 20 children approved <u>BEFORE</u> October 31, 1991, shall have:		2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	IN
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.	K. DIAPERING AREA	
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.	1. No utensils or toys washed, rinsed or stored in the diaper changing area.	IN
10. Facilities with a capacity of more than 20 children approved <u>AFTER</u> October 31, 1991 shall have:		2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	IN
A. Facility located in provider's residence shall have separate food preparation and storage areas.	N.A.	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	IN
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	IN	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	IN
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	N.A.	5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	X
H. CATERED FOODS		L. REFUSE DISPOSAL	
1. Catered food from inspected and approved source.	N.A.	1. Adequate number of containers.	IN
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	N.A.	2. Clean, nonabsorbent, in sound condition.	IN
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	N.A.	3. Outside refuse area clean; containers covered at all times.	IN
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.	4. Inside food refuse containers covered as required.	IN
5. Food and food related items protected from contamination during transport.	N.A.	5. Restrooms used by staff have covered refuse containers.	IN
		SECTION # OBSERVATIONS	
		Notes:	Lunch:
			Turkey, Cheese Sandwich - 41.0°F
			Grapes - 40.0°F
			Cooked carrots - 186.0°F
			Milk / cold holding in Kenmore cooler - 39.0°F
			-Manual 3-compartment sink - submersion in approved Clorox bleach chlorine sanitizer at a concentration of 50 parts per million (ppm).
			-Spray bottle sanitizers for non-food contact surfaces at 200 ppm.
		Codes:	O = Observation; R = Required COS = Corrected On-Site
The above facility has been inspected and <input type="checkbox"/> does <input checked="" type="checkbox"/> 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 (573) 547-6564	DATE 08/10/2020	SIGNATURE OF CHILD CARE PROVIDER
			DATE 08/10/2020

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SECTION #	OBSERVATIONS
A. 11-13	O: Operator stated that there are no pets at this facility at this time.
A. 14	O: Operator stated that there is no swimming pool(s) at facility at this time.
Notes:	Kenmore cooler/staff freezer: 40.0°F / -2.0°F Infant/toddler cooler/freezer: 41.0°F/8.0°F
	Kenmore cooler/freezer: 41.0°F / 10.0 Kenmore chest freezer: 5.0°F
	Infant/toddler handwash sink in bathroom: 108.0°F Infant/toddler handwash sink in infant area: 109.0°F
	Infant/toddler handwash sink in toddler area: 108.0°F Infant/toddler handwash sink in unused area: 105.0°F
	Infant/toddler handwash sink by prep sink: 114.0°F Two-year-olds right handwash sink: 114.0°F
	Two-year-old left handwash sink: 114.0°F Three-year-old handwash sink: 109.0°F
	School-agers right handwash sink in classroom: 109.0°F School-agers left handwash sink in classroom: 112.0°F
	School-agers boy's bathroom handwash sink: 110.0°F School-agers girls bathroom handwash sink: 110.0°F
A. 1	O: Utility room is not neat or kept clean, floor is soiled with dirt-like debris, children's equipment is stored on the floor, and tools are stored on the floor. Closets in two-year-old classroom have equipment on the floor and floors have a dirt like-debris. Fans throughout classrooms in childcare facility are soiled with a dust-like debris. R: Areas that are not necessarily child care space must be kept clean and neat. Facilities must be kept clean throughout.
A. 7	O: Operator was unable to verify if plants in entry way are non-poisonous or safe. R: Caregivers must be able to identify all plants in the child care space. If the identity of a plant is not known, the children should not have access to the plant until the identity is known.
A. 8	O: Toilet cleaning brush and plunger stored in stall in girl's bathroom in school-agers classroom. R: Toxic products or items must be stored behind child proof doors or in an area inaccessible to children.
D. 1	O: There is no paper toweling provided at the handwash sink located in the 3-year-olds classroom. R: Soap and paper towels shall be furnished at the hand sinks. Soap and paper towels must be accessible to the children at all times. COS: Operator had one of the caregivers replace toweling in dispenser during inspection.
D. 2	O: Inspector observed children not washing hands immediately after outdoor play, diapering, and eating. R: Children and Caregivers are required to wash their hands after toileting, diapering, assisting with toileting, nose blowing, handling raw foods, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary to prevent the spread of disease.
E. 6	O: There is no thermometer present to measure the ambient temperature in Kenmore staff freezer, Kenmore chest freezer, and Kenmore cooler. R: A thermometer shall be accurate within a plus or minus 3° F, shall be numerically-scaled, and must be placed where it can be read at all times in refrigeration equipment.

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.

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

SIGNATURE OF CHILD CARE PROVIDER

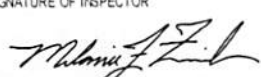

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E. 8	O: Oven cleaner and other toxic cleaners stored in cabinet above sanitizing compartment of manual 3-compartment sink. Inspector observed splash from handwash sink coming into contact with dishes stored on the clean end of manual 3-compartment sink. R: Foods and food related items shall be stored above or protected from medicines, toxic products and cleaning products.
F. 1	O: Caregiver did not allow enough contact time with bleach sanitizer before wiping diapering surface. R: The manufacturer's directions for use shall be strictly followed.
F. 1	O: Low-splash chlorine bleach sanitizer is stored in cabinet in infant/toddler unit, and is not approved to be used as a sanitizer on food and non-food contact surfaces. R: Sanitizers approved by the MDOH and the BCCSL must be rated D-2 by the USDA or be labeled by the manufacturer for use on food contact surfaces and have instructions specifically designed for use on food contact surfaces.
F. 1	O: Floors are not properly washed, rinsed, and sanitized; operator stated that floors are washed using a no rinse detergent and then sprayed down with a bleach sanitizer. R: Sanitizing is a three step process that consists of a soap and water wash step, a rinse step with clean clear, hot water, and lastly sanitized with an approved sanitizing agent.
F. 3	O: Crock pot with hot water hot holding at 155.0°F in infant /toddler unit, has a lime-like build-up around the edge of ceramic base. In kitchen, the microwave is soiled with a food-like debris, the oven catch pans and interior walls on the inside of unit are soiled with burnt-on food-like debris; and the can opener is soiled with a sticky food-like debris. The Kenmore chest freezer is soiled with a build-up of ice-like , and the shelving inside all the refrigeration units are soiled with food-like debris. R: All food equipment, utensils and food contact surfaces shall be washed, rinsed and sanitized with an approved agent or be labeled by the manufacturer for use on food contact surfaces and have instructions specifically designed for use on food contact surfaces.
F. 3	O: Dishes are drying directly on toweling and not properly air dried. R: Sanitized utensils and toys shall be air dried only; sanitized utensils and toys cannot be dried on absorbent materials such as towels.
F. 4	O: Large carpet squares are in the infant/toddler areas. Caregiver stated that floors in the infant/toddler unit are not washed, rinsed, and sanitized on a daily basis. R: Absorbent materials are not allowed in infant/toddler spaces, and floors in the infant/toddler units are to be washed, rinsed, and sanitized on a daily basis and when contacted with body fluids.
F. 5	O: Floors under rugs throughout facility are soiled with dirt-like debris. R: Walls, ceilings and floors are to be clean and in good repair; floors shall be cleaned and sanitized when contacted by body fluids.

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