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MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES SECTION FOR CHILD CARE REGULATION	10:15 am	X = Non-Compliance Note N.O. = Not Observed N.A. = Not Applicable = Discussed requirement
SANITATION INSPECTION REPORT	Departure Time 2:00 pm	
LICENSED CENTERS, GROUP HOMES AND LICENSE-EXEMPT FACILITIES	Date 08/10/2020	with provider IN = In Compliance
Annual Reinspection Lead Special Circumstances		

COUNTY CODE 002481872 157 Little Miracles Learning Center INSPECTOR'S NAME (Print) ADDRESS (Street, City, State, Zip Code) Melanie Zernicke 17 Sycamore Road Perryville, MO 63775 An inspection of your facility has been made on the above date. Any non-compliances are marked below. E. FOOD PROTECTION 1. Clean and free of unsanitary conditions. 1. Food from approved source and in sound condition; no excessively dented cans. IN X No use of home canned food. No unpasteurized milk. No environmental hazards observed. IN IN 3 No evidence of insects, spiders, rodents or pest entry points, or pest harborage. Ground beef cooked to 155° F; poultry and pooled eggs to 165° F; pork to 145° F IN and all other foods cooked to at least 140° F. All hot food kept at 140° F or above. Precooked food reheated to 165°. 4. Well ventilated, no evidence of mold, noxious or harmful odors. IN 5. Food requiring refrigeration stored at 41°F or below. 5. Screens on windows and doors used for ventilation in good repair. IN IN 6. No indication of lead hazards. IN Refrigerator 41° For below, accessible readable thermometer required. Foods in freezer frozen solid. X 7. No toxic or dangerous plants accessible to children. X Temp at time of Inspection 41.0, 41.0, 40.0 °F 8. Medicines and other toxic agents not accessible to children. Child contact items stored to prevent contamination by medicines, other toxic agents, cleaning agents X Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food IN and waste water drain lines. temperatures. (Also use to check hot water temperature.) 9. All sinks equipped with mixing faucets or combination faucets with hot and cold 8. Food, food related items, and utensils covered, stored and handled to prevent X running water under pressure. contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, X 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 IN time of Inspection 108.0 - 114.0 °F. Food, toxic agents, cleaning agents not in their original containers properly IN labeled. 11. Pets free of disease communicable to man. Pets living guarters clean, and well maintained. \* No food or food related items stored or prepared in diapering areas or bathrooms. IN 13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for 11. Food stored in food grade containers only. IN Psittacosis. 12. Food thawed under refrigeration, 70° Frunning water, or microwave (if part of the cooking process). 14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes. No animals in food preparation or food storage areas. IN 15. A minimum of 18" separation between drinking fountains & hand sinks. 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. 16. No high hazards cross-connections. IN IN B. WATER SUPPLY (circle type) Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation. COMMUNITY NON-COMMUNITY PRIVATE PRIVATE SYSTEMS ONLY F. CLEANING AND SANITIZING 1. Constructed to prevent contamination N.A. All items requiringsanitizing shall be washed, rinsed and sanitized with approved X agents, methods, and concentrations. 2. Meets DHSS-SCCR water quality requirements. 2. All utensils and toys air dried. X A. Bacteriological sample results. N.A. B. Chemical (Prior SCCR Approval Needed) The following items washed, rinsed and sanitized after each use: A. Foodutensils IN C. SEWAGE (circle type) B. Food contact surfaces including eating surfaces, high chairs, etc. COMMUNITY ON-SITE C. Potty chairs and adapter seats. ON-SITE SYSTEMS ONLY \* D. Diapering surface 1. DNR Regulated System: E. All toys that have had contact with body fluids. N.A. Type: 4. The following items are washed, rinsed and sanitized at least daily: 2 DHSS Regulated System: A. Toilets,urinals, hand sinks. \* N.A. B. Non-absorbent floors in infant/toddler spaces. X Meets DHSS-SCCR requirements. C. Infant/Toddler toys used during the day. 3. Meets local requirements. N.A. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when X D. HYGIENE contacted by body fluids. Care givers and children wash hands using soap, warm running water and sanitary Appropriate test strips available and used to check proper concentration of IN IN sanitizing agents. 2. Care givers and children wash hands BEFORE: preparing, serving, and eating food; Soiled laundry stored and handled in a manner which does not contaminate food, glove use. AFTER :toileting, diapering, assisting with toileting, nose blowing, handling X food related items and child contact items. X raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary. Personnel preparing/serving food is free of infection or illness. IN

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report FACILITY NAME Little Miracles Learning Center 08/10/2020 002481872 G. FOOD EQUIPMENT AND UTENSILS I. BATHROOMS 1. Single service items not reused. IN IN 1. Cleaned as needed or at least daily. 2. All food equipment and utensils in good repair. X 2.Paper towels stored and dispensed in a manner that minimizes contamination. All IN 3. Food preparation and storage areas have adequate lighting. IN equipment in good repair. 4. Kitchen equipment that produces excessive grease laden vapors moisture or heat 3. Facilities approved AFTER October 31, 1991 have: IN is properly vented. Enclosed with full walls and solid doors. Doors closed when not in use. X 5. Facilities shall have mechanical refrigeration for facility use only. 4. Facilities approved AFTER October 31, 1998 have: IN Exception: License-Exempt facilities approved BEFORE October 31, 1997 Mechanically vented to prevent molds and odors. X 6. No carpeting or absorbent floor coverings in food preparation area. 5. Hand washing sinks located in or immediately adjacent to the bathroom. IN IN 7. Adequate preparation and storage equipment for hot foods. 6. No carpeting or absorbent floor coverings. IN IN 8. Facilities with a capacity of 20 children or less shall have: 7. Sufficient lighting for cleaning. IN 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 N.A. J. INFANT / TODDLER UNITS compartment sink with a third portable compartment for the final sanitizing step. 1. If food preparation occurs, shall have a sink for food preparation separate from the IN B. If a mechanical dishwasher is used, a minimum of two sinks located in food diapering hand washing sink. preparation area labeled as: N.A. 2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with 1) Hand washing only 2) Food preparation only. IN 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 changing area. IN 2. Hand sink with warm running water located in the diapering area immediately A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in IN accessible to the diapering surface conjunction with the mechanical dishwasher; or use a 3 compartment sink. 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. IN preparation area labeled as: 4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located IN 1) Hand washing only 2) Food preparation only. indiapering area. X 10. Facilities with a capacity of more than 20 children approved AFTER October 31, 5. Soiled diaper container emptied, washed, rinsed and sanitized daily. 1991 shall have: L. REFUSE DISPOSAL 1. Adequate number of containers IN A. Facility located in provider's residence shall have separate food preparation and N.A. 2. Clean, norabsorbent, insound condition. IN 3. Outside refuse area clean; containers covered at all times. B. A commercial dishwasher or a 3 compartment sink in addition to a separate IN IN hand washing sink 4. Inside food refuse containers covered as required. IN C. If a commercial dishwasher is used, a sink located in food preparation area 5. Restrooms used by staff have covered refuse containers. IN labeled as food preparation SECTION# **OBSERVATIONS** H. CATERED FOODS Notes: Lunch: 1. Catered food from inspected and approved source. N.A. Turkey, Cheese Sandwich - 41.0°F 2. Safe food temperature maintained during transport. N.A °F. Temperature at arrival Grapes - 40.0°F 3. Facility using catered food exclusively shall have a hand washing sink in N.A. Cooked carrots - 186.0°F kitchen/food service area 4. Facility not using single service utensils exclusively meets applicable dishwashing Milk / cold holding in Kenmore cooler - 39.0°F N.A. requirements as stated in Section G(B), or G(9), or G(10). -Manual 3-compartment sink - submersion in 5. Food and food related items protected from contamination during transport. N.A. 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. O = Observation: R = Required Codes: COS = Corrected On-Site 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. SIGNATURE OF INSPECTOR TELEPHONE DATE SIGNATURE OF CHILD CARE PROVIDER DATE 08/10/2020 (573) 547-6564 08/10/2020

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

FACILITY NAME:
Little Miracles Learning Center

DVN:
002481872

DATE
08/10/2020

SECTION#	OBSERVATIONS			
	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	6		
	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 throughtout 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	е		
	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, nos	e		
	blowing, handling raw foods, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking,	and a		
	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 che	est		
	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	wher		
	it can be read at all times in refrigeration equipment.			
the sanitation	e facility has been <b>inspected</b> and does does not conform with tion requirements of the Missouri Department of Health and Senior Section for Child Care Regulation.  The inspector has discussed the issues marked by an asterisk (*) and/or market an (X) on this form. I agree to comply with these requirements.	ked by		
SIGNATURE OF I				
-20	Alming Fil. (573) 547-6564 08/10/2020 love 5 08/10	/202		

FACILITY NAME:
Little Miracles Learning Center

DVN: 002481872

DATE 08/10/2020

LILLIE	e Miracles Learning Center 002481872 08/10/2020			
SECTION :	# OBSERVATIONS			
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 store			
	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.			
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 mar			
	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 usin			
	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 clear			
	clear, hot water, and lastly sanitized with an approved sanitizing agent.			
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 referigeration			
	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 agen			
	or be labeled by the manufacturer for use on food contact surfaces and have instructions specifically designed for us			
	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 absorben			
	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 no			
(1 US) (1)	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 whe			
	contacted by body fluids.			
the sanita	e facility has been inspected and does does does not conform with ation requirements of the Missouri Department of Health and Senior 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.			
SGNATURE C	F INSPECTOR TELEPHONE DATE SIGNATURE OF CHILD CARE PROVIDER DATE			
m	Inia FIL (573) 547-6564 08/10/2020 Com (573) 547-6564 08/10/2020			