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THE SAME	L
MDCCCXX	Δ

smoking, and as necessary.

3. Personnel preparing/serving food is free of infection or illness.

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					Page 1	of
	MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES		Arrival Time		CODES	3
5 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	SECTION FOR CHILD CARE REGULATION					Compliance Noted
(Se	SANITATION INSPECTION REPORT		Departure Time		N.O. = Not O	bserved
	LICENSED CENTERS, GROUP HOMES				N.A. = Not A	pplicable ssed requirements
And the second	AND LICENSE-EXEMPT FACILITIES		Date			rovider
	AND LICENSE-EXEMPT FACILITIES				IN = In Co	mpliance
	Initial Annual Reinspection Lead Special Circumstan	ces				
FACILIT				DVN		COUNTY CODE
TACILIT				DVN		COONTROOP
ADDRES	SS (Street, City, State, Zip Code)			INSPECTOR'S NAME (Print)		
	spection of your facility has been made on the above date. Any non-compliar					
	ENERAL		ROTECTION			
	Clean and free of unsanitary conditions. * Corrected			and in sound condition; no	excessively de	nted cans,
	No environmental hazards observed.			I. No unpasteurized milk.		
3	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	3. Ground	d beef cooked to 155°	[°] F;poultry and pooled egg o at least 140° F. All hot foo	s to 165° F; poi	rk to 145° F
	Well ventilated, no evidence of mold, noxious or harmful odors.		oked food reheated to			
	Screens on windows and doors used for ventilation in good repair.			stored at 41°F or below.	*Corre	t
	No indication of lead hazards.					
	No toxic or dangerous plants accessible to children.		frozen solid.	accessible readable thermo		J. FOOUS III
	Medicines and other toxic agents not accessible to children. Child contact items	Temp	at time of Inspectio	n	° F.	
•	stored to prevent contamination by medicines, other toxic agents, cleaning agents	7. Metal s	stemmed thermometer	reading 0° - 220° F in 2° inc	rements for che	ecking food
	and waste water drain lines.	tempera	atures. (Also use to che	ck hot water temperature.)		
9.	All sinks equipped with mixing faucets or combination faucets with hot and cold	8. Food,	food related items, a	nd utensils covered, store	d and handled	to prevent
	running water under pressure.			pests, toxic agents, cleaning		
10.	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at			her foods. No bare-hand co		
	time of Inspection°F.	9. Food, 1 labeled		g agents not in their orig	ginal container *Correc	s properly
	Pets free of disease communicable to man. Pets living guarters clean, and well maintained.			tored or prepared in diaperir		
	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for		tored in food grade co		iy aleas of Dalli	1001115.
10.	Psittacosis.		•	tion, 70° F running water, o	r microwave (if	part of the
14.	Swimming/wading pools filtered, treated, tested and water quality records main-		g process).			part of the
	tained. Meets local codes.	13. No anir	mals in food preparation	on or food storage areas.		
15.	A minimum of 18" separation between drinking fountains & hand sinks.	14. No eating, drinking, and/or smoking during food preparation.				
16.	No high hazards cross-connections.	15. Food s	erved and not eaten s	hall not be re-served to ch	ildren in care.	
B. W	ATER SUPPLY (circle type)	16. Refrige	erated potentially haza	rdous foods properly mark	ed with 7-day d	iscard date
	COMMUNITY NON-COMMUNITY PRIVATE	after op	pening or preparation.			
	PRIVATE SYSTEMS ONLY		NG AND SANITIZ			
1.	Constructed to prevent contamination.		ns requiringsanitizing s , methods, and concer	hall be washed, rinsed and	sanitized with	approved
2.	Meets DHSS-SCCR water quality requirements.	_	nsils and toys air dried		Contract	
	Bacteriological sample results. Chemical (Prior SCCR Approval Needed)		,	ed, rinsed and sanitized	h aftar aach i	160.
			od utensils	eu, miseu anu samuzeu		156.
C. SI	EWAGE (circle type)			cluding eating surfaces, hig	h chairs, etc.	
	COMMUNITY ON-SITE		ty chairs and adapter s	·		
	ON-SITE SYSTEMS ONLY		peringsurface			
1.	DNR Regulated System:	E. All to	oys that have had cont	tact with body fluids.		
	Туре:	4. The fo	llowing items are w	ashed, rinsed and sanit	ized at least	daily:
2	DHSS Regulated System:		ets,urinals, hand sinks			
	Type: Meets DHSS-SCCR requirements.		n-absorbent floors in in	•		
2			nl/Toddler toys used d	<u> </u>		
	Meets local requirements.		ceilings, and floors cle ted by body fluids.	ean and in good repair. Cle *Correcte	aned and sani	tized when
	Care givers and children wash hands using soap,warm running water and sanitary			lable and used to check		ntration of
	hand drying methods.		ing agents.		higher course	
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,		laundry stored and ha elated items and child	ndled in a manner which d contact items.	oes not contarr	iinate food,

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 contamination. 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.*Connected	l
5. Facilities shall have mechanical refrigeration for facility use only.	4. Facilities approved AFTER October 31, 1998 have:	
Exception: License-Exempt facilities approved <u>BEFORE October 31, 1997</u>	Mechanically vented to prevent molds and odors.	
6. No carpeting or absorbent floor coverings in food preparation area.	5. Hand washing sinks located in or immediately adjacent to the bathroom.	<u> </u>
7. Adequate preparation and storage equipment for hot foods.	6. No carpeting or absorbent floor coverings.	
8. Facilities with a capacity of 20 children or less shall have:	7. Sufficient lighting for cleaning.	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	8. No storage of toothbrushes or mouthable toys.	
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 preparation area labeled as:	 If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. 	
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. 	
 Facilities with a capacity of more than 20 children approved <u>BEFORE</u> October 31, 1001 chall have: 	K. DIAPERING AREA	
1991, shall have:	1. No utensils or toys washed, rinsed or stored in the diaper changing area.	<u> </u>
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	 Hand sink with warm running water located in the diapering area immediately 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	 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 <u>AFTER</u> October 31,	5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	
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.	3. Outside refuse area clean; containers covered at all times.	
C. If a commercial dishwasher is used, a sink located in food preparation area	 Inside food refuse containers covered as required. Bestreams used by staff have covered refuse containers. 	
labeled as food preparation.	5. Restrooms used by staff have covered refuse containers. SECTION # OBSERVATIONS	
H. CATERED FOODS	SECTION # OBSERVATIONS	
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		ın (X)
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER DATE	
Katolyn Rawt Rupp Meeting	M.Noppet	

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report					
FACILITY NAME:		DVN:	DATE		
SECTION # OE	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.					
SIGNATURE OF INSPECTOR TELEPHONE DATE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE		

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report				
FACILITY NAME:		DVN:	DATE	
SECTION # OE	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.		he issues marked by an asterisk (* comply with these requirements.) and/or marked by	
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE	
Katily Fecust Purger Markey	MMART	7		



Dwarf Fountain Grass 'Hameln'



Green Hosta



Golden Mop Cypress



Sweet potato vines