

MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES SECTION FOR CHILD CARE REGULATION SANITATION INSPECTION REPORT LICENSED CENTERS, GROUP HOMES

| Arrival Time | CODES |
|----------------|---|
| | X = Non-Compliance Noted |
| Departure Time | N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements |
| Date | with provider IN = In Compliance |

| AF | AND LICENSE-EXEMPT FACILITIES | | IN = In Compliance | | | | |
|---------|---|--------------------------|---|--|--|--|--|
| | Initial Annual Reinspection Lead Special Circumst | tances | | | | | |
| FACILIT | / NAME | DVN COUNTY CODE | | | | | |
| ADDRES | S (Street, City, State, Zip Code) | INSPECTOR'S NAME (Print) | | | | | |
| An in | An inspection of your facility has been made on the above date. Any non-compliances are marked below. | | | | | | |
| | ENERAL | | OOD PROTECTION | | | | |
| | Clean and free of unsanitary conditions. *Corrected | | Food from approved source and in sound condition; no excessively dented cans. | | | | |
| | No environmental hazards observed. | | No use of home canned food. No unpasteurized milk. | | | | |
| | No evidence of insects, spiders, rodents or pest entry points, or pest harborage. | | 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. All the food of the food o | | | | |
| | Well ventilated, no evidence of mold, noxious or harmful odors. | 4. | Precooked food reheated to 165°. | | | | |
| | Screens on windows and doors used for ventilation in good repair. | 5. | Food requiring refrigeration stored at 41°F or below. | | | | |
| | No indication of lead hazards. | 6. | Refrigerator 41° For below, accessible readable thermometer required. Foods in | | | | |
| | No toxic or dangerous plants accessible to children. Medicines and other toxic agents not accessible to children. Child contact items | | freezer frozen solid. Temp at time of Inspection° F. | | | | |
| 8. | stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines. | 7. | Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.) | | | | |
| | All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure. | 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. | | | | |
| | Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F. | 9. | Food, toxic agents, cleaning agents not in their original containers properly | | | | |
| | Pets free of disease communicable to man. | | labeled. | | | | |
| | Pets living quarters clean, and well maintained. | | No food or food related items stored or prepared in diapering areas or bathrooms. | | | | |
| 13. | Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis. | | Food stored in food grade containers only. Food thawed under refrigeration, 70° F running water, or microwave (if part of the | | | | |
| 14. | Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes. | | cooking process). No animals in food preparation or food storage areas. | | | | |
| 15 | A minimum of 18" separation between drinking fountains & hand sinks. | | No eating, drinking, and/or smoking during food preparation. | | | | |
| | No high hazards cross-connections. | | Food served and not eaten shall not be re-served to children in care. | | | | |
| | ATER SUPPLY (circle type) | | Refrigerated potentially hazardous foods properly marked with 7-day discard date | | | | |
| D. W | COMMUNITY NON-COMMUNITY PRIVA | 16. TE | after opening or preparation. | | | | |
| | PRIVATE SYSTEMS ONLY | F. C | LEANING AND SANITIZING | | | | |
| | Constructed to prevent contamination. | 1. | All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. | | | | |
| | Meets DHSS-SCCR water quality requirements. Bacteriological sample results. | 2. | All utensils and toys air dried. | | | | |
| | Chemical (Prior SCCR Approval Needed) | 3. | The following items washed, rinsed and sanitized after each use: | | | | |
| | | | A. Food utensils | | | | |
| C. SI | EWAGE (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. Diaperingsurface | | | | |
| 1. | DNR Regulated System: Type: | <u> </u> | E. All toys that have had contact with body fluids. | | | | |
| | | 4. | The following items are washed, rinsed and sanitized at least daily: | | | | |
| 2. | DHSS Regulated System: Type: Meets DHSS-SCCR requirements. | | A. Toilets, urinals, hand sinks. | | | | |
| | | | B. Non-absorbent floors in infanVtoddler spaces. | | | | |
| 3 | Meets local requirements. | | C. Infani/Toddler toys used during the day. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when | | | | |
| D. HY | /GIENE | 5. | contacted by body fluids. | | | | |
| | Care givers and children wash hands using soap,warm running water and sanitary hand drying methods. 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. | | Appropriate test strips available and used to check proper concentration of sanitizing agents. | | | | |
| | | | Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items. | | | | |
| 3. | Personnel preparing/serving food is free of infection or illness. | | | | | | |

| ACILITY NAME | | DVN | DATE | |
|--|--|---|----------------------------------|--|
| NO. | | | SATE | |
| G. FOOD EQUIPMENT AND UTENSILS | I. BATHROOMS | | | |
| Single service items not reused. | 1. Cleaned as needed | | | |
| 2. All food equipment and utensils in good repair. | 2.Paper towels stored and dispensed in a manner that minimizes contamination. All | | | |
| 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. | | alls and solid doors. Doors closed | d when not in use. | |
| 5. Facilities shall have mechanical refrigeration for facility use only. | 4. Facilities approved AFTER October 31, 1998 have: | | | |
| Exception: License-Exempt facilities approved BEFORE October 31, 1997 | Mechanically vented to prevent molds and odors. 5. Hand washing sinks located in or immediately adjacent to the bathroom. | | | |
| 6. No carpeting or absorbent floor coverings in food preparation area. | | | | |
| 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.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 | J. INFANT / TODDLE | | | |
| 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 | If food preparation occurs diapering hand washing: | s, shall have a sink for food prepar sink. | ration separate from the | |
| preparation area labeled as: 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. | | | |
| 9. Facilities with a capacity of more than 20 children approved BEFORE October 31, | K. DIAPERING ARE | | | |
| 1991, shall have: | No utensils or toys w | rashed, rinsed or stored in the dia | aper changing area. | |
| Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink. | 2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface. | | | |
| 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. | | | |
| preparation area labeled as: 1) Hand washing only 2) Food preparation only. | 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 AFTER October 31, | 5. Soiled diaper contain | ner 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, nonabsorbent, in sound condition. | | | |
| B. A commercial dishwasher or a 3 compartment sink in addition to a separate | Outside refuse area clean; containers covered at all times. | | | |
| hand washing sink. | Inside food refuse containers covered as required. | | | |
| C. If a commercial dishwasher is used, a sink located in food preparation area | 5. Restrooms used by staff have covered refuse containers. | | | |
| labeled as food preparation. H. CATERED FOODS | SECTION # | OBSERV | /ATIONS | |
| Catered food from inspected and approved source. | | | | |
| 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. | | | | |
| 4. 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. | | | | |
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| The above facility has been inspected and does does not conform with the sanitation | The inspector has discus | sed the issues marked by an ast | erisk (*) and/or marked by an (X | |
| rie above racinty has been inspected and does does not conform with the samitation equirements of the Missouri Department of Health and Senior Services -Section for Child Care legulation | | omply with these requirements. | , and a manda by an (N | |

| Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report | | | | | | | | | |
|---|---|------|------|--|--|--|--|--|--|
| FACILITY NAME: | | DVN: | DATE | | | | | | |
| | | | | | | | | | |
| SECTION# OB | SECTION # OBSERVATIONS | | | | | | | | |
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| 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 | | | | | | |
| Katilyon Recount | M. M. Sh | • | | | | | | | |



Dwarf Fountain Grass 'Hameln'



Green Hosta



Golden Mop Cypress



Sweet potato vines