



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

Arrival Time 11:00 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time 1:00 pm	
Date 12/17/2020	

<input type="checkbox"/> Initial <input checked="" type="checkbox"/> Annual <input type="checkbox"/> Reinspection <input type="checkbox"/> Lead <input type="checkbox"/> Special Circumstances _____																																																																	
FACILITY NAME M & M's Kids Kampus, LLC																																																																	
ADDRESS (Street, City, State, Zip Code) 1335 Chloe Street Perryville, MO 63775																																																																	
INSPECTOR'S NAME (Print) Melanie Zernicke																																																																	
An inspection of your facility has been made on the above date. Any non-compliances are marked below.																																																																	
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DATE
12/17/2020

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 <u>AFTER</u> October 31, 1991 have: | |
| Enclosed with full walls and solid doors. Doors closed when not in use. | IN |
| 4. Facilities approved <u>AFTER</u> 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 |

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 |

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
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- | | |
|--------|---|
| Notes: | Lunch: |
| | Corn dogs / cooked in oven: 165.0°F |
| | Peas / cooked on stove top: 206.0°F |
| | Milk / cold holding in Kenmore cooler: 40.0°F |
| | |
| | - Facility is connected to the City of Perryville's |
| | wastewater system and public water system. |

DATE _____

12/17/2020

FACILITY NAME:

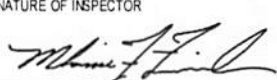

M & M's Kids Kampus, LLC

DVN:

000479245

DATE

12/17/2020

SECTION #	OBSERVATIONS
A. 11-13	O: Operator stated that there are no pet at this facility at this time.
A. 14	O: Operator stated that there are no swimming pools(s) at facility at this time.
Notes:	- Equipment Temperatures:
	Handwash sink in kitchen area: 116.0°F Children handwash sinks (x2) at back entrance: 107.0°F
	Handwash sinks (x2) in bathrooms: 115.0°F Handwash sinks (x2) in bathroom of Owl classroom: 116.0°F
	Handwash sink in Owl classroom: 115.0°F Handwash sink in employee bathroom: 118.0°F
	Handwash sinks (x2) in infant/toddler unit: 115.0°F Kenmore cooler / freezer: 41.0°F / 0.9°F
	Frigidaire freezer: 10.0°F Kenmore mini cooler in owl classroom: 40.0°F
	Kenmore mini cooler in infant/toddler unit classroom: 41.0°F
	- Sanitizing food contact surfaces: Childcare provider stated a manual 3-compartment sink used with an unapproved chlorine bleach sanitizer (see noted violation F. 1) at concentration of 50 parts per million (ppm).
	- Sanitizing non-food contact surfaces by in-place cleaning:
	Spray bottles filled with an unapproved bleach sanitizer (see noted violation F.1) at a concentration of 50 ppm. During inspection inspector observed Childcare provider remixed all spray bottles with approved Clorox bleach sanitizer at a concentration of 100 ppm. Inspector verified concentrations using a chlorine test strip.
E. 8	Observation: The interior and exterior freezer units inside of both Kenmore mini cooler's has a build-up of ice-like debris where food is stored.
	Required: Food products must be protected from possible contamination. *Correct by next annual inspection.
F. 1	Observation: In-place bleach sanitizer spray bottles used to sanitize food and non-food contact surfaces in facility is not EPA approved. Childcare provider stated that they were not aware that the bleach used in sanitizer was unapproved. Concentration of in-place bleach spray sanitizer is also mixed to a concentration of 50 ppm instead of 100 ppm. Required: 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. CORRECTED: Inspector observed Childcare provider had employee purchase EPA approved Clorox bleach sanitizer and remixed all in-place bleach spray bottles to a concentration of 100 ppm during inspection.
A. 8	Observation: Mop for Owl classroom is store in bathroom and is accessible to children. Kleenex is stored underneath handwashing sink drain in cabinet in infant/toddler area.
	Required: Toxic products must be stored behind child proof doors or in an area inaccessible (continued on page 4)
The above facility has been inspected and <input checked="" type="checkbox"/> does <input 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	DATE
12/17/2020	12/17/2020
SIGNATURE OF CHILD CARE PROVIDER	DATE
	12/17/2020

M&M's Kids Kampus, LLC

000479245

12/17/2020

OBSERVATIONS

CORRECTED: Inspector observed Childcare provider removed mop from Owl bathroom to office area which is inaccessible to children. Childcare provider also removed Kleenex from cabinet underneath handwash sink drain and place in above cabinet in infant/toddler bathroom.

Required: Non-absorbent floors in infant/toddler spaces shall be washed, rinsed, and sanitized daily.

CORRECTED: Childcare provider had employees start to wash, rinse, and sanitized floors throughout infant/toddler space daily.

Note:	Inspector discussed re-surfacing chairs, in upstairs classroom which is currently not in use, cleaning/sanitizing
	surfaces, COVID-19 prevention, employee illness policy, plants in outdoor playground, and foods safety with Childcare
	provider. At this time, facility does meet the sanitation requirements.

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

DATE _____

Miner, F. L.

(573) 547-6564 12/17/2020

Jim Suppene

12/17/2020