



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

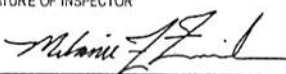

Arrival Time 11:00 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time 1:45 pm	
Date 10/28/2020	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME Primrose Community Preschool, LLC	DVN 002368989	COUNTY CODE 157
ADDRESS (Street, City, State, Zip Code) 4 West South 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.

A. GENERAL		E. FOOD PROTECTION	
1. Clean and free of unsanitary conditions.	X	1. Food from approved source and in sound condition; no excessively dented cans.	IN
2. No environmental hazards observed.	IN	2. No use of home canned food. No unpasteurized milk.	IN
3. No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	X	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.	IN
4. Well ventilated, no evidence of mold, noxious or harmful odors.	*	4. Precooked food reheated to 165°.	IN
5. Screens on windows and doors used for ventilation in good repair.	IN	5. Food requiring refrigeration stored at 41° F or below.	IN
6. No indication of lead hazards.	IN	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid.	X
7. No toxic or dangerous plants accessible to children.	IN	Temp at time of Inspection See note on page 3 * 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 and waste water drain lines.	IN	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	IN
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	IN	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.	IN
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection 117.0°F, 117.0°F, & 117.0 °F.	IN	9. Food, toxic agents, cleaning agents not in their original containers properly labeled.	X
11. Pets free of disease communicable to man.		10. No food or food related items stored or prepared in diapering areas or bathrooms.	IN
12. Pets living quarters clean, and well maintained.	*	11. Food stored in food grade containers only.	IN
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	*	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	*
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	*	13. No animals in food preparation or food storage areas.	*
15. A minimum of 18" separation between drinking fountains & hand sinks.	IN	14. No eating, drinking, and/or smoking during food preparation.	*
16. No high hazards cross-connections.	X	15. Food served and not eaten shall not be re-served to children in care.	*
B. WATER SUPPLY (circle type)		16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	
<input checked="" type="radio"/> COMMUNITY <input type="radio"/> NON-COMMUNITY <input type="radio"/> PRIVATE PRIVATE SYSTEMS ONLY		F. CLEANING AND SANITIZING	
1. Constructed to prevent contamination.	N.A.	1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	IN
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)	N.A.	2. All utensils and toys air dried.	IN
C. SEWAGE (circle type)		3. The following items washed, rinsed and sanitized after each use:	
<input checked="" type="radio"/> COMMUNITY <input type="radio"/> ON-SITE ON-SITE SYSTEMS ONLY		A. Food utensils	X
1. DNR Regulated System: Type: _____	N.A.	B. Food contact surfaces including eating surfaces, high chairs, etc.	IN
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.	N.A.	C. Potty chairs and adapter seats.	IN
3. Meets local requirements.	N.A.	D. Diapering surface	IN
D. HYGIENE		E. All toys that have had contact with body fluids.	IN
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	X	4. The following items are washed, rinsed and sanitized at least daily:	
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, smoking, and as necessary.	IN	A. Toilets, urinals, hand sinks.	IN
3. Personnel preparing/serving food is free of infection or illness.	IN	B. Non-absorbent floors in infant/toddler spaces.	IN
		C. Infant/Toddler toys used during the day.	IN
		5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	X
		6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	X
		7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	IN

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report			
FACILITY NAME Primrose Community Preschool, LLC		DVN 002368989	DATE 10/28/2020
G. FOOD EQUIPMENT AND UTENSILS		I. BATHROOMS	
1. Single service items not reused.	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 equipment in good repair.	X
3. Food preparation and storage areas have adequate lighting.	IN	3. Facilities approved <u>AFTER</u> October 31, 1991 have:	
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	IN	Enclosed with full walls and solid doors. Doors closed when not in use.	IN
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved <u>BEFORE</u> October 31, 1997	IN	4. Facilities approved <u>AFTER</u> October 31, 1998 have:	
6. No carpeting or absorbent floor coverings in food preparation area.	IN	Mechanically vented to prevent molds and odors.	IN
7. Adequate preparation and storage equipment for hot foods.	IN	5. Hand washing sinks located in or immediately adjacent to the bathroom.	IN
8. Facilities with a capacity of 20 children or less shall have:		6. No carpeting or absorbent floor coverings.	IN
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.	7. Sufficient lighting for cleaning.	IN
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.	8. No storage of toothbrushes or mouthable toys.	IN
9. Facilities with a capacity of more than 20 children approved <u>BEFORE</u> October 31, 1991, shall have:		J. INFANT / TODDLER UNITS	
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.	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.	N.A.
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.	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	N.A.
10. Facilities with a capacity of more than 20 children approved <u>AFTER</u> October 31, 1991 shall have:		K. DIAPERING AREA	
A. Facility located in provider's residence shall have separate food preparation and storage areas.	N.A.	1. No utensils or toys washed, rinsed or stored in the diaper changing area.	IN
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	N.A.	2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	IN
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	IN	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	X
		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
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.	X
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	
		Note:	Lunch:
			Chicken alfredo / cooked on stove top: 165.0°F
			Milk / cold holding in Kenmore cooler: 40.0°F
			Grapes / cold holding in Kenmore cooler: 38.0°F
			-Pure Force dish machine serviced by ECOLab
			uses approved low-temperature chlorine
			sanitizer at a concentration of 0 parts per million (ppm). (See noted violation F. 3 COS)
			Temporary 2-compartment sink set-up with separate bin
			for sanitizing dishes/utensils uses approved Member's
			Mark quaternary sanitizer at a concentration of 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 10/28/2020	SIGNATURE OF CHILD CARE PROVIDER 
			DATE 10/28/2020

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

FACILITY NAME: Primrose Community Preschool, LLC	DVN: 002368989	DATE 10/28/2020
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SECTION #	OBSERVATIONS
Note:	Spray bottles throughout daycare areas for sanitizing non-food contact surfaces contain a 200 ppm quaternary sanitizer and are labeled "sanitizer."
	Spray bottles throughout daycare areas for sanitizing non-food contact surfaces contain a 50 ppm chlorine sanitizer and are labeled "bleach". (See noted violation F. 1)
	Wiping cloth approved quaternary Member's Mark sanitizer in kitchen area is at a concentration of 200 ppm.
	***On 10/29/2020, inspector conducted an exit interview with owner, owner provided approved Clorox bleach sanitizer during inspection and mix Clorox bleach chlorine sanitizer to a concentration of 50 ppm for food contact surfaces.
	Inspector discussed that Clorox bleach shall be mixed according to the manufacturer's use and directions and provide a 50 ppm sanitizing solution for food contact surfaces and a 100-200 ppm sanitizing solution for non-food contact surfaces.
	Inspector discussed that Member's Mark sanitizer shall provide a 150-400 ppm in order to sanitize food contact surfaces according to the manufacturer's use and directions.
	Temperatures of food equipment/handwash sinks:
	Kenmore cooler/freezer: 39.0 °F / 3.0 °F Kenmore freezer: 4.0°F
	Amana cooler / freezer: 41.0 °F / 9.0°F Handwash sink in kitchen: 117.0°F
	Handwash sink in girls bathroom: 117.0°F Handwash sink in boys bathroom: 117.0°F
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.
A. 1	O (REPEAT): Storage observed with children items such as games and toys on the floor.
	R: The premises shall be maintained clean and free of unsanitary conditions.
E. 9	O (REPEAT): Spray bottles throughout facility are not labeled with contents.
	R: Toxic items not in their original container shall be properly labeled.
G. 2	O (REPEAT): Duct tape observed covering both bottom drawers in Kenmore cooler in kitchen area.
	R: All equipment shall be maintained in good repair.
F. 6	O: Child care provider does not provide a quaternary test kit to check sanitizer concentrations. During inspection, inspector used their own quaternary test kit to verify quaternary sanitizer concentrations.
	R: The manufacturer required concentrations for quaternary ammonias or other sanitizers labeled for use on food contact surfaces shall be strictly followed. Test strips must be on hand to test the strength of quaternary ammonia.
A. 3	O (REPEAT): There is light coming through from underneath the entrance door by kitchen.
	R: Insects and rodents can enter through very small openings in the home. All openings to the outside shall be sealed.
I. 2	O (REPEAT): Toilet tank in boys restroom is cracked and in need of repair.
	R: All sinks, urinals and toilets that are required based on the capacity of the facility shall be in good repair, in working order and be supplied with water under pressure.

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

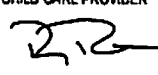
DATE

SIGNATURE OF CHILD CARE PROVIDER

DATE



(573) 547-6564 10/28/2020



10/28/2020

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

FACILITY NAME:

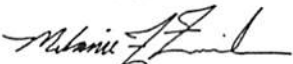

Primrose Community Preschool, LLC

DVN:

002368989

DATE

10/28/2020

SECTION #	OBSERVATIONS			
D. 1	O: Paper toweling dispenser in boys restroom is not provided with paper toweling during inspection. R: Soap and paper towels must be accessible to the children at all times.			
A. 1	O: Paint is chipping on children's play stage in 2 year old classroom. Small table by child care provider's office is also chipping paint. R: Peeling paint (not lead based) must be scraped and the debris removed.			
A. 1	O (REPEAT): Water ponding in outdoor children's play area. R: Facilities shall be kept clean and free of unsanitary conditions.			
L. 3	O: Outdoor dumpster is left uncovered during inspection. R: Outside storage containers shall be covered with tight fitting lids to prevent entrance of insects, rodents and other pests.			
K. 3	O: Diapering surface in girls restroom is damaged from absorbing water, and is not smooth or easily cleanable. R: The diapering surface shall be maintained smooth and nonabsorbent.			
A. 1	O: Some of the kindermats (napping mat) in 2-year-old and 3-year-old class room are damaged with tares, exposing foam insulation which is not easily cleanable. R: Surfaces in child care space shall be maintained smooth and easy to be cleaned so as not to leave cracks, and collect dirt or germs.			
F. 3	O: Pure Force dish machine serviced by ECOLab approved low-temperature sanitizer is at a concentration of 0 ppm. 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. COS: During inspection, food employee washed dishes in Pure Force dish machine and then set-up second compartment of 2-vat sink in kitchen with approved Member's Mark quaternary sanitizer at a concentration of 200 ppm to properly immerse and sanitize food dishes and utensils.			
E. 6	O: Thermometers are missing in all freezer refrigeration equipment. R: All refrigeration equipment shall be equipped with an ambient thermometer that is numerically-scaled accurate within a plus or minus 3.0° F, and placed where it can be read at all times. O: Child care providers stated that the floors are not washed, rinsed, and sanitized when cleaned. R: Floors shall be cleaned and sanitized when contacted by body fluids.			
Notes:	***Inspector discussed cleaning/sanitizing procedures, surfaces of child-contact items, and best practices for preventing the spread of COVID-19. A copy of the report will be emailed to primrosepreschool@gmail.com. A re-inspection will occur within the next 30 days or by 11/30/2020.			
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	DATE	SIGNATURE OF CHILD CARE PROVIDER	DATE
	(573) 547-6564	10/28/2020		10/28/2020