



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

Arrival Time 9:21 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time 1:15 pm	
Date 06/26/2020	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME Wee Wonders Learning Center	DVN 002534412	COUNTY CODE 157
ADDRESS (Street, City, State, Zip Code) 515 W. St. Joseph Street, Perryville, MO 63775	INSPECTOR'S NAME (Print) Melanie Zernicke #1682	

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.	IN	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.	IN	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.	IN	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. Temp at time of Inspection <u>39.0° F / 3.0° F, 38.0° F / 3.0° F, 3.0° F.</u>	X
7. No toxic or dangerous plants accessible to children.	*	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	.
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.	X	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.	X
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	IN	9. Food, toxic agents, cleaning agents not in their original containers properly labeled.	IN
10. Hot water temperature at sinks accessible to children - 100° - 120°F. Temp at time of Inspection <u>All handwashing sinks are at 111.0° F.</u>	IN	10. No food or food related items stored or prepared in diapering areas or bathrooms.	IN
11. Pets free of disease communicable to man.	*	11. Food stored in food grade containers only.	IN
12. Pets living quarters clean, and well maintained.	*	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	*
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	*	13. No animals in food preparation or food storage areas.	IN
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	*	14. No eating, drinking, and/or smoking during food preparation.	IN
15. A minimum of 18" separation between drinking fountains & hand sinks.	IN	15. Food served and not eaten shall not be re-served to children in care.	*
16. No high hazards cross-connections.	IN	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	IN

B. WATER SUPPLY (circle type)

COMMUNITY	NON-COMMUNITY	PRIVATE
PRIVATE SYSTEMS ONLY		
1. Constructed to prevent contamination.	N.A.	
2. Meets DHSS-SCCR water quality requirements. A. Bacteriological sample results. B. Chemical (Prior SCCR Approval Needed)	N.A.	

C. SEWAGE (circle type)

COMMUNITY	ON-SITE
ON-SITE SYSTEMS ONLY	
1. DNR Regulated System: Type: _____	N.A.
2. DHSS Regulated System: Type: _____ Meets DHSS-SCCR requirements.	N.A.
3. Meets local requirements.	N.A.

D. HYGIENE

1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	X
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
3. Personnel preparing/serving food is free of infection or illness.	IN


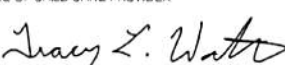
F. CLEANING AND SANITIZING

1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.	X
2. All utensils and toys air dried.	IN
3. The following items washed, rinsed and sanitized after each use:	
A. Food utensils	IN
B. Food contact surfaces including eating surfaces, high chairs, etc.	IN
C. Potty chairs and adapter seats.	IN
D. Diapering surface	IN
E. All toys that have had contact with body fluids.	IN
4. The following items are washed, rinsed and sanitized at least daily:	
A. Toilets, urinals, hand sinks.	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.	IN
7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	IN

FACILITY NAME
Wee Wonders Learning Center

DVN
002534412


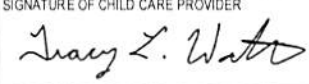
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G. FOOD EQUIPMENT AND UTENSILS		I. BATHROOMS	
1. Single service items not reused.	IN	1. Cleaned as needed or at least daily.	IN
2. All food equipment and utensils in good repair.	IN	2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.	IN
3. Food preparation and storage areas have adequate lighting.	X	3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.	X
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	IN	4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.	IN
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997	IN	5. Hand washing sinks located in or immediately adjacent to the bathroom.	IN
6. No carpeting or absorbent floor coverings in food preparation area.	IN	6. No carpeting or absorbent floor coverings.	IN
7. Adequate preparation and storage equipment for hot foods.	IN	7. Sufficient lighting for cleaning.	IN
8. Facilities with a capacity of 20 children or less shall have:		8. No storage of toothbrushes or mouthable toys.	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.	J. INFANT / TODDLER UNITS	
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.	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.	IN
9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1991, shall have:		2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	IN
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.	K. DIAPERING AREA	
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.	1. No utensils or toys washed, rinsed or stored in the diaper changing area.	IN
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:		2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	IN
A. Facility located in provider's residence shall have separate food preparation and storage areas.	N.A.	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	X
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	IN	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	IN
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	N.A.	5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	*
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.	*
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(s):	Paula Cates accompanied Melanie Zernicke to only observed infant toddler unit during inspection.
			Lunch - French toast stick cooked: 194.0°F in oven.
			- Pre-cooked sausage patty: 165.0°F cooked in microwave.
			- Tator tot cooked in oven: 194.0°F
			- Cut apple slices
			CODES: O = Observation; R = Required
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
	(573) 547-6564	06/26/2020	
			DATE
			06/26/2020

FACILITY NAME: Wee Wonders Learning Center	DVN: 002534412	DATE 06/26/2020
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SECTION #	OBSERVATIONS
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A. 11-13	O: Director stated that there are no pets at facility.
A. 14	O: Director stated that there is no pool at facility.
B.	O: Water is supplied through the City of Perryville, MO.
C.	O: Sewage is disposed of through the City of Perryville, MO Wastewater Treatment system.
A. 8	O: Diapers are stored under waste water drain from handwash sink in infant/toddler bathroom. R: Child contact items shall be stored to prevent contamination from medicines, cleaning agents, other toxic agents, and waste water drain lines.
A. 8	O: Clorox wipes are stored in cabinet under handwash sink in infant/toddler bathroom which is not childproof. R: Toxic products must be stored behind child proof doors or in area inaccessible to children.
A. 8	O: Toxic toilet plunger is stored in 2-5 yr. old children's bathroom by on the side of toilet which is accessible to children. R: Toxic products must be stored behind child proof doors or in area inaccessible to children.
D. 1	O: Provider washing children's hands with wet wipes after meal. R: Children's hands shall be properly washed at handwash sink by turning on warm running water, wetting hands, and then applying soap and scrubbing between fingers over back of hands and wrists for 15 to 20 seconds. After scrubbing hands, hands shall be rinsed under the warm running water, then immediately dried off using single-use paper toweling; toweling is then used to turn off faucet to avoid recontaminating clean hands.
E. 6	O: An ambient thermometer is not provided in Kenmore freezer, Haier freezer, or Criterion freezer. R: A temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.
E. 8	O: Spray bottles containing soap and water for washing, water for rinsing, and a Clorox chlorine sanitizing solution at 50 parts per million (ppm) is stored in cabinet above air drying location for clean dishes and toys. R: Foods and food related items shall be stored above or protected from medicines, toxic products, and cleaning products.
E. 8	O: Teething toys stored in Criterion freezer in infant/toddler area are contaminated by a build-up of ice-like debris that has formed on the sides inside of freezer. R: Food and food related items and utensils shall be stored and handled to prevent contamination by dust, splash, and other foods.
E. 8	O: Kenmore freezer storing food items has a build-up of ice like debris on the sides inside of freezer. R: Food and food related items and utensils shall be stored and handled to prevent contamination by dust, splash, and other foods.
F. 1	O: Provider sprayed chlorine sanitizer at 100 ppm and immediately wiped up solution not allowing enough contact time. R: Sanitizers shall be strictly used in accordance to the manufacturers use and directions to sanitize surfaces.

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 	SIGNATURE OF CHILD CARE PROVIDER 
TELEPHONE (573) 547-6564	DATE 06/26/2020
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SECTION #	OBSERVATIONS
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F. 5	O: Dirt-like debris observed under tan rug in the middle of shelving in 2-5 yr. old children's classroom. R: Walls, floors, and ceilings shall be kept clean and in good repair.
F. 5	O: Wall covering by soap dispenser is torn exposing the absorbent sheet rock surface beneath. R: Walls, floors, and ceilings shall be kept clean and in good repair.
G. 3	O: Lighting in kitchen area is not shatter resistant. R: Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or wrapped single-service and single-use articles.
I. 3	O: Door to infant/toddler bathroom and 2-5 yr. old bathroom kept open when not in use. R: Doors to bathrooms shall remain closed when not in use to reduce the risk of disease transmission. CORRECTED: Inspector observed provider closing doors to bathrooms during inspection.
F. 1	O: EPA approved Clorox chlorine sanitizing solution in manual 3-compartment is at a concentration of 200 ppm. R: Sanitizers shall be strictly used in accordance to the manufacturers use and directions to sanitize surfaces. CORRECTED: Provider remixed EPA approved Clorox chlorine sanitizing solution to a concentration of 50 ppm during inspection.
K. 3	O: The coating on rails of wooden diaper changing table/cabinet is scoured and starting to absorb moisture. R: Diapering surfaces shall be smooth and easily cleanable.

A re-inspection will occur in 30 days from today's inspection.

A copy of the report will be emailed to Tracy Watkins at wee_wonders@hotmail.com.

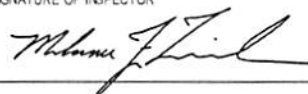
The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.

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SIGNATURE OF INSPECTOR

TELEPHONE

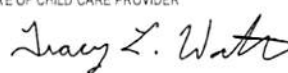
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