

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

ArrivalTime	C	ODES
	Χ	= Non-Compliance Noted
Departure Time	-	<ul><li>= Not Observed</li><li>= Not Applicable</li><li>= Discussed requirements</li></ul>
Date	IN	with provider = In Compliance

MEDICEC	AND LICENSE-EXEMPT FACILITIES		IN = In Compliance					
	itial Annual Reinspection Lead Special Circumst	ances						
FACILITYNA	ME		DVN COUNTY CODE					
ADDRESS (S	Street, City, State, Zip Code)		INSPECTOR'S NAME (Print)					
(-	, ,,,		, ,					
An inspe	ection of your facility has been made on the above date. Any non-comp							
A. GEN	IERAL	E. F0	OOD PROTECTION					
1. Cl	ean and free of unsanitary conditions.	1.	Food from approved source and in sound condition; no excessively dented cans.					
	o environmental hazards observed.		No use of home canned food. No unpasteurized milk.					
3. No	o 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.					
	ell ventilated, no evidence of mold, noxious or harmful odors.	4.	Precooked food reheated to 165°.					
	creens on windows and doors used for ventilation in good repair.	5.	Food requiring refrigeration stored at 41°F or below.					
	o indication of lead hazards.	6.	Refrigerator 41° For below, accessible readable thermometer required. Foods in					
	o toxic or dangerous plants accessible to children.		freezer frozen solid.  Temp at time of Inspection° F.					
sto	edicines and other toxic agents not accessible to children. Child contact items bred to prevent contamination by medicines, other toxic agents, cleaning agents id 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.)					
rui	I sinks equipped with mixing faucets or combination faucets with hot and cold nning 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,					
tin	ot water temperature at sinks accessible to children - 100° - 120° F. <b>Temp at</b> me of Inspection°F.	9.	medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods.  9. Food, toxic agents, cleaning agents not in their original containers properly labeled.					
	ets free of disease communicable to man.	40						
	ets living quarters clean, and well maintained.		No food or food related items stored or prepared in diapering areas or bathrooms.					
	eptiles are prohibited on the premises. Birds of the Parrot Family tested for bittacosis.		Food stored in food grade containers only.  Food thawed under refrigeration, 70° F running water, or microwave (if part of the					
	wimming/wading pools filtered, treated, tested and water quality records main-		cooking process).  No animals in food preparation or food storage areas.					
15 Aı	minimum of 18" separation between drinking fountains & hand sinks.		No eating, drinking, and/or smoking during food preparation.					
	high hazards cross-connections.		Food served and not eaten shall not be re-served to children in care.					
	THIS THE THE TENT OF THE CHILD SECTION OF THE CHILD		Refrigerated potentially hazardous foods properly marked with 7-day discard date					
	COMMUNITY NON-COMMUNITY PRIVAT	16. TE	after opening or preparation.					
	PRIVATE SYSTEMS ONLY	F. C	EANING AND SANITIZING					
	ests DHSS-SCCR water quality requirements.		All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.					
	acteriological sample results.	2.	All utensils and toys air dried.					
	nemical (Prior SCCR Approval Needed)	3.	The following items washed, rinsed and sanitized after each use:  A. Food utensils					
C. SEW	AGE (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. Diapering surface					
_	NR Regulated System:		E. All toys that have had contact with body fluids.					
	Type:	4.	The following items are washed, rinsed and sanitized at least daily:					
_	HSS Regulated System:		A. Toilets, urinals, hand sinks.					
	eets DHSS-SCCR requirements.		B. Non-absorbent floors in infanVtoddler spaces.  C. InfanI/Toddler tave used during the day.					
	eets local requirements.		C. Infanl/Toddler toys used during the day.  Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when					
D. HYG		5.	contacted by body fluids.					
1. Ca	are givers and children wash hands using soap, warm running water and sanitary and drying methods.	6.	Appropriate test strips available and used to check proper concentration of sanitizing agents.					
glo ra sn	are givers and children wash hands BEFORE: preparing, serving, and eating food; bye use. AFTER toileting, diapering, assisting with toileting, nose blowing, handling w food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, noking, and as necessary.	7.	Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.					
3. Pe	ersonnel preparing/serving food is free of infection or illness.							

FACILITY NAME		DVN	DATE			
ACIETT MAINE		DVIN	DATE			
G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS					
1. 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					
3. Food preparation and storage areas have adequate lighting.	equipment in good re					
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.					
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 vente	d to prevent molds and odors.				
6. No carpeting or absorbent floor coverings in food preparation area.	5. Hand washing sinks	s located in or immediately adjace	ent to the bathroom.			
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	7. Sufficient lighting for cleaning.				
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	8. No storage of toothb	orushes 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.		rs, shall have a sink for food prepa	aration separate from the			
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	diapering hand washing		, i			
preparation area labeled as:	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with					
1) Hand washing only 2) Food preparation only.		proper methods and equipment.				
9. Facilities with a capacity of more than 20 children approved BEFORE October 31,	K. DIAPERING ARE	A				
1991, shall have:		washed, rinsed or stored in the d	liaper changing area.			
A Machanical dishusahar that conitizes or appley an additional conitizing rises in	· ·	rm running water located in the				
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	accessible to the di		, anaporary area armineatatory			
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:	Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located					
1) Hand washing only 2) Food preparation only.	indiapering area.					
10. Facilities with a capacity of more than 20 children approved AFTER October 31,		iner emptied, washed, rinsed and	sanitized daily.			
1991 shall have:	L. REFUSE DISPOSAL					
	1. Adequate number of					
A. Facility located in provider's residence shall have separate food preparation and	Clean, nonabsorbent, insound condition.     Outside refuse area clean; containers covered at all times.					
storage areas. <b>B.</b> A commercial dishwasher or a 3 compartment sink in addition to a separate						
hand washing sink.		containers covered as required.	Turrios.			
C. If a commercial dishwasher is used, a sink located in food preparation area		staff have covered refuse contai	ners			
labeled as food preparation.	SECTION #		VATIONS			
H. CATERED FOODS	SECTION #	ODSER	VATIONS			
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.						
The above facility has been <b>inspected</b> and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services ·Section for Child Car Regulation		ssed the issues marked by an ascomply with these requirements.	sterisk (*) and/or marked by an (X)			
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PRO	VIDER	DATE			
Jaylor Brady						