

MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES SECTION FOR CHILD CARE REGULATION **SANITATION INSPECTION REPORT**

SECTION FOR CHILD CARE REGULATION
SANITATION INSPECTION REPORT
LICENSED CENTERS, GROUP HOMES
AND LICENSE-EXEMPT FACILITIES

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

3 M	AND LICENSE-EXEMPT FACILITIES		IN = In Compliance		
	Initial Annual Reinspection Lead Special Circums	stances	DVN COUNTY CODE		
FACILITY	FACILITYNAME COUNTY COL				
ADDRES	S (Street, City, State, Zip Code)		INSPECTOR'S NAME (Print)		
An in	spection of your facility has been made on the above date. Any non-com	pliances are	marked below.		
A. G	ENERAL	E. F	OOD PROTECTION		
1.	Clean and free of unsanitary conditions.	1.	Food from approved source and in sound condition; no excessively dented cans.		
2	No environmental hazards observed.	2.	No use of home canned food. No unpasteurized milk.		
3.	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.		
4.	Well ventilated, no evidence of mold, noxious or harmful odors.	4.	Precooked food reheated to 165°.		
5.	Screens on windows and doors used for ventilation in good repair.	5.	Food requiring refrigeration stored at 41°F or below.		
6.	No indication of lead hazards.	6.	Refrigerator 41° For below, accessible readable thermometer required. Foods in		
7.	No toxic or dangerous plants accessible to children.		freezer frozen solid.		
8.	Medicines and other toxic agents not accessible to children. Child contact items		Temp at time of Inspection°F.		
	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.		
14.	Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.		Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).		
			No animals in food preparation or food storage areas.		
	A minimum of 18" separation between drinking fountains & hand sinks.		No eating, drinking, and/or smoking during food preparation.		
	No high hazards cross-connections.	15.	Food served and not eaten shall not be re-served to children in care.		
B. W	ATER SUPPLY (circle type)	16.	Refrigerated potentially hazardous foods properly marked with 7-day discard date		
	COMMUNITY NON-COMMUNITY PRIVA		after opening or preparation.		
4	PRIVATE SYSTEMS ONLY	F. C	EANING AND SANITIZING		
	Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements.	1.	All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.		
	Bacteriological sample results.		All utensils and toys air dried.		
В.	Chemical (Prior SCCR Approval Needed)	3.	The following items washed, rinsed and sanitized after each use: A. Foodutensils		
C. SE	WAGE (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		
1.	DNR Regulated System:		E. All toys that have had contact with body fluids.		
	Туре:	4.	The following items are washed, rinsed and sanitized at least daily:		
2	DHSS Regulated System:		A. Toilets,urinals, hand sinks.		
	Туре:		B. Non-absorbent floors in infanVtoddler spaces.		
	Meets DHSS-SCCR requirements.		C. Infanl/Toddler toys used during the day.		
	Meets local requirements. /GIENE	5.	Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.		
1.	Care givers and children wash hands using soap,warm running water and sanitary hand drying methods.	6.	Appropriate test strips available and used to check proper concentration of sanitizing agents.		
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,	7.	Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.		
3	smoking, and as necessary. Personnel preparing/serving food is free of infection or illness.				
J.					

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report			
FACILITY NAME	DV	VN	DATE
G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS		
1. Single service items not reused.	Cleaned as needed or at least d	daily.	
2. All food equipment and utensils in good repair.	2.Paper towels stored and dispense	ed in a manner that minimizes contam	nination. All
3. 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 Octo		
is properly vented.		d doors. Doors closed when not in use	э.
5. Facilities shall have mechanical refrigeration for facility use only.	4. Facilities approved AFTER Octo	<u> </u>	
Exception: License-Exempt facilities approved BEFORE October 31, 1997	Mechanically vented to prevent		
6. No carpeting or absorbent floor coverings in food preparation area.	-	or immediately adjacent to the bathroo	m.
7. Adequate preparation and storage equipment for hot foods. 8. Facilities with a capacity of 20 children or less shall have:	No carpeting or absorbent floor Sufficient lighting for elegating	coverings.	
	7. Sufficient lighting for cleaning.	the ship to	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	8. No storage of toothbrushes or mo J. INFANT / TODDLER UNITS		
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.	INFANT / TODDLER ONTS If food preparation occurs, shall have		om tho
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	diapering hand washing sink.	a silik loi lood preparation separate ild	Jii tile
preparation area labeled as:	2. Utensils used in the I/T Unit washed,	rinsed and sanitized after each use wit	h
1) Hand washing only 2) Food preparation only.	proper methods and equipment.	Thioca and Januazea and Gaoir age Wit	"
9. Facilities with a capacity of more than 20 children approved BEFORE October 31,	K. DIAPERING AREA		
1991, shall have:		ed or stored in the diaper changing ar	ea.
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	2. Hand sink with warm running v	water located in the diapering area	immediately
conjunction with the mechanical dishwasher; or use a 3 compartment sink.	accessible to the diapering surfa	ace.	
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	3. Diapering surface smooth, easily	y, cleanable, nonabsorbent, and in goo	od repair.
preparation area labeled as: 1) Hand washing only 2) Food preparation only.		nonabsorbent container with tight fittin	g lid located
	in diapering area.		
 Facilities with a capacity of more than 20 children approved <u>AFTER</u> October 31, 1991 shall have: 	5. Soiled diaper container emptied L. REFUSE DISPOSAL	, washed, rinsed and sanitized daily.	
	1. Adequate number of containers.		
A. Facility located in provider's residence shall have separate food preparation and	2. Clean, nonabsorbent, in sound c		
storage areas. 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.	4. Inside food refuse containers co		
C. If a commercial dishwasher is used, a sink located in food preparation area	Restrooms used by staff have covered refuse containers.		
labeled as food preparation.	SECTION #	OBSERVATIONS	
H. CATERED FOODS 1. 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.			
 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 inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services -Section for Child Car Regulation	The inspector has discussed the issue on this form. I agree to comply with the		marked by an (X)
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE
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Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report						
FACILITY NAME:		DVN:	DATE			
SECTION# OB	SERVATIONS					
The above facility has been inspected and does does not conform with the sanitation requirements of the Missouri Department of Health and Senior	The inspector has discussed to an (X) on this form. Lagree to	he issues marked by an asterisk (*) comply with these requirements.	and/or marked by			
Services Section for Child Care Regulation.	1 1 (1) 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	p.y stood to quitoritoritor				
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