MISSOURI DEPARTMENT OF HEALT, SENIOR SERVICES SECTION FOR CHILD CARE REGULATION SANITATION INSPECTION REPORT LICENSED CENTERS, GROUP HOMES AND LICENSE-EXEMPT FACILITIES				Arrival Time Departure Time 1:50 DATE CODES X = Non-Compliances Noted N.O. = Not Observed N.A. = Not Applicable = Discussed requirements with provider - Imparted (Compli COUNTY CODE COUNTY CODE DVN COUNTY CODE 157	ics				
	SS (Street, City, State, Zip Code)	. / 1	HAR	INSPECTOR'S NAME (Print)					
104 N. French Lane Perryville M0 63775 Haren Cliffen An inspection of your facility has been made on the above date. Any non-compliances are marked below with an X.									
	GENERAL	n-comp		FOOD PROTECTION					
the same is not a second	Clean and free of unsanitary conditions.	X	Statistics of the local division of the loca	Food from approved source and in sound condition; no excessively dented cans.	V				
2.	No environmental hazards observed.	~	27	No use of home canned food. No unpasteurized milk.	V				
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.	V				
4.	Well ventilated, no evidence of mold, noxious or harmful odors.	V	4.	Precooked food reheated to 165°.	V				
	Screens on windows and doors used for ventilation in good repair.	~	5.	Food requiring refrigeration stored at 41° F or below.	V				
-	No indication of lead hazards.	~	6.	Refrigerator 41° F or below, accessible readable thermometer required. Foods in					
	No toxic or dangerous plants accessible to children.	V	-	freezer frozen solid. Temp at time of Inspection 40 ° 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.		7.	Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	*				
9.	All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	V	8.	Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines;	V				
10.	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection03/004° F.	-	9.	medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods. Food, toxic agents, cleaning agents not in their original containers properly	~				
11.	Pets free of disease communicable to man.	*		labeled.	V				
12.	Pets living quarters clean, and well maintained.	*	10.	No food or food related items stored or prepared in diapering areas or bathrooms.	V				
13.	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	×		Food stored in food grade containers only.	V				
14.	Swimming/wading pools filtered, treated, tested and water quality records main- tained. Meets local codes.	*		Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).	V				
15	A minimum of 18" separation between drinking fountains & hand sinks.	1		No animals in food preparation or food storage areas.	V				
	No high hazards cross-connections.	1		No eating, drinking, and/or smoking during food preparation. Food served and not eaten shall not be re-served to children in care.	~				
-	NATER SUPPLY (circle type)	No Line		Refrigerated potentially hazardous foods properly marked with 7-day discard date	× /				
COMMUNITY NON-COMMUNITY PR			10.	after opening or preparation.	V				
PRIVATE SYSTEMS ONLY			F. C	CLEANING AND SANITIZING					
1.	Constructed to prevent contamination.		1.	All items requiring sanitizing shall be washed, rinsed and sanitized with approved	$\checkmark$				
	Meets DHSS-SCCR water quality requirements.			agents, methods, and concentrations.	~				
	Bacteriological sample results Chemical (Prior SCCR Approval Needed)			All utensils and toys air dried.	V				
C. SEWAGE (circle type)			3.	The following items washed, rinsed and sanitized after each use: A. Food utensils	WW				
	COMMUNITY ON-SITE			B. Food contact surfaces including eating surfaces, high chairs, etc.	V				
	ON-SITE SYSTEMS ONLY			C. Potty chairs and adapter seats.	V				
1.	DNR Regulated System:			D. Diapering surface	V				
	Туре:			E. All toys that have had contact with body fluids.	1				
2.	DHSS Regulated System:		4.		MM				
	Type: Meets DHSS-SCCR requirements.			A. Toilets, urinals, hand sinks.	V				
3	Meets local requirements.			B. Non-absorbent floors in infant/toddler spaces.     C. Infant/Toddler toys used during the day.	Y				
	IYGIENE	al average	5	Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when	不				
	Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	V		contacted by body fluids. Appropriate test strips available and used to check proper concentration of					
2.	Care givers and children wash hands BEFORE: preparing, serving, and eating food;	1	0.	sanitizing agents.	×				
	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.		7.	Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	V				
3.	Personnel preparing/serving food is free of infection or illness.	V							

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

G. FOD EQUIPLENT AND UTENSIS  I. Bings exorce have reached and a later. (b).  I. Cancel description for the set of a data based on the set of	FACILITYNAME Missouri Action Agency, Inc.			000725326 da	2/7/19		
2. A consistence and uncertain any provide service and service of any provide service and	G. FOOD EQUIPMENT AND UTENSILS		I. BATHROOMS				
Incompany of the second and	1. Single service items not reused.	V	1. Cleaned as needed	d or at least daily.	*		
<ul> <li>4. National properties of 1: 991 https://withoutseching.provides of 1: 991 https://withoutseching.provides and the state of t</li></ul>		~	and the second s		tion. All		
It is proved writed.  Facilies with a specify of 20 abilities related and provide relation of the ability use only Exception tail water and specify of 20 abilities of the ability use only Exception tail water and an exception of a character of a comparison of a character of the ability of 20 abilities of the ability of 20 abilities of the ability of 20 ability of		-					
5. Facilities spatial uses meanancel and proposed activity of a spatial for the manufactory and and a spatial for the manufactory and and a spatial for the manufactory and and an and a spatial for the manufactory and and an and a spatial for the manufactory and and an and and an and and an and and		V			V		
Benefative Literace Event functions approved BEEGE Colorer 31, A strange preparation and strange sugment for the form. Computering and strange sugment fo							
<ul> <li>B. Vocation of aborder for the control of a boot of the bathroom.</li> <li>F. Hand earling sink located in or immediately adapted to be bathroom.</li> <li>F. Hand earling sink located in or immediately adapted to be bathroom.</li> <li>F. Hand earling sink located in or immediately adapted to be bathroom.</li> <li>F. Hand earling sink located in or immediately adapted to be bathroom.</li> <li>F. Hand earling sink located in or immediately adapted to be bathroom.</li> <li>F. Hand earling sink located in the bathroom.</li> <li>F. Hand earling sink located in or immediately adapted to be bathroom.</li> <li>F. Hand earling sink located in the dispering ones in model by the bathroom department.</li> <li>F. Hand earling sink located in the dispering ones in model by the bathroom departs.</li> <li>F. Hand earling sink located in the dispering ones in model by the bathroom departs.</li> <li>F. Hand earling sink located in the dispering ones inmediately be added and paper data at an interver to be added at a structure data.</li> <li>F. Hand earling sink located in the dispering ones inmediately be added in the dispering ones inmediately be added at a structure data and earling data at an interver to be added in the dispering ones inmediately be added or docate and an added data.</li> <li>F. Hand earling sink located in the dispering ones inmediately be added in the dispering and additional structure data and an added</li></ul>		~			./		
		V			1		
<ol> <li>Battles with a capacity of 20 children or less shall have:         <ul> <li>A. Workshold diswalth or a less shall have:                 <ul> <li>A. Workshold diswalth or a less shall have:</li></ul></li></ul></li></ol>		V	Sand Sand Sand Sand Sand		1		
<ul> <li>A. Methanical distrustives for employ an additional santicing rate in conjunction with the mechanical distrustives or a 3 compariment site o</li></ul>		2			~		
A rescalance downeed with the second downeed or a source in the secon		al A			V		
<ul> <li>a. For enclose and share of the set of the ford sentence set.</li> <li>b. For enclose and a minimum of two sirks located in food preparation and labeled as:</li> <li>b. Fordiffers with a capacity of more than 20 children approved BEEDEE October 31, 194 and washing of the 2 and preparation only.</li> <li>c. Budiffers with a capacity of more than 20 children approved BEEDEE October 31, 194 and washing of the 2 and preparation only.</li> <li>c. Budiffers with a capacity of more than 20 children approved BEEDEE October 31, 194 and washing of the 2 and preparation only.</li> <li>c. Budiffers with a capacity of more than 20 children approved BEEDEE October 31, 194 and washing of the 2 and preparation only.</li> <li>c. Budiffers with a capacity of more than 20 children approved BEEDEE October 31, 194 and washing of the 2 and preparation only.</li> <li>c. Budiffers with a capacity of more than 20 children approved AEEED October 31, 194 and washing of the 2 and preparation only.</li> <li>c. Budiffers with a capacity of more than 20 children approved AEEED October 31, 194 and washing of the 2 from approved and experiment of the approved approved AEEED October 31, 194 and washing of the 2 from approved approved</li></ul>		10 17.					
		1			from the		
<ol> <li>Hand washing only 2) Food preparation only.</li> <li>Guideling with a capacity of more than 20 children approved BEEORE October 31, 1991, shall have:</li> <li>Mechanical distwasher that samitnes; or employ an additional samitizing rines in comparison with the mechanical distwasher; or use a 3 compariment exis.</li> <li>If an exhering distwasher in a subd, minuter diverse in the subd.</li> <li>Hand washing only 2 (Food preparation only.</li> <li>Hord washing only 2 (Food preparation only.</li> <li>Stability boated in provider's residence shall have separate food preparation and have strateging and accounting on the subdition to a separate hard washing sink.</li> <li>A compared diverse is used, a sink located in food preparation are included as food preparation are included as food preparation.</li> <li>A compared diverse is used, a sink located in food preparation are included as food preparation.</li> <li>Catered food minispected and approved source.</li> <li>Catered food and preparation during transport.</li> <li>Catered food and proved source.</li> <li>Catered food and source area.</li> <li>Catered food and source area.</li> <li>Catered food and source area.</li> <li>Food and lood related items protected from contamination during transport.</li> <li>The subset facility has b</li></ol>					N.A		
			2. Utensils used in th	ne I/T Unit washed, rinsed and sanitized after each u	use with		
1991, shall have:       1. No utensils or tops washed, rinsed or stored in the diaper changing area.         4. Machanical delwasher or used a compartment of two sinks located in fee operation area lobed as: 1) Hand washing only:       2. Hand sink, Wharm unrulny delwasher (used a minimum of two sinks located in fee operation area lobed as: 1) Hand washing only:       2. Hand sink, Wharm unrulny delwasher (used a minimum of two sinks located in fee operation area lobed as: 1) Hand washing only:       2. Hand sink, Wharm unrulny delwasher (used a minimum of two sinks located in fee operation area lobed as: 1) Hand washing only:       2. Hand sink, Wharm unrulny delwasher (used a minimum of two sinks located in fee operation area lobed as: 1) Hand washing only:       2. Hand sink, Wharm unrulny delwasher (used a minimum of two sinks genes.         40. Facility located in provider's residence shall have separate lood preparation are storage areas.       2. All ad light container with ight filting lid located in dispering area.       2. All ad light container with ight filting lid located in dispering area.         6. If a commencial dishwasher is used, a sink located in lood preparation are inclusive than dualing transport.       2. All ad light container container sink in addition to a separate hand washing sink.       2. All ad light container container sink in addition to a separate hand washing sink.       2. Balt for the dispering area.       2. All addition to a separate hand washing sink.         1. Catered food from impected and approved source.       DA       DA       1. Adequate anad lean; ontainers courted at all times.       2. All the dispering area.         2. Facility using cattered food reclusively	1) Hand washing only 2) Food preparation only.	V			Y		
<ol> <li>A. Mechanical dishwasher that sanitzes: or employ an additional sanitzing rinse in conjunction with the machanical dishwasher or use a 3 compartment sirk.</li> <li>B. It a mechanical dishwasher used, a minimum of two sinks located in local preparation and shalled as:         <ol> <li>Head Sink with warm running water located in the diagening area immediately washed, rinsed and sanitized dishwasher is used, an immediately accessible to the diagening area.</li> <li>Solied disposes stored in a solid, nonabsorbent container with tight fitting lid located in diagening area.</li> <li>Solied disposes stored in a solid, nonabsorbent, and in good repair.</li> <li>Solied dispose stored in a solid, nonabsorbent, and in good repair.</li> <li>Solied dispose stored in a solid, nonabsorbent, and in good repair.</li> <li>Solied dispose stored in a solid, nonabsorbent, and in good repair.</li> <li>Solied dispose stored in a solid, nonabsorbent, and in good repair.</li> <li>Solied dispose stored in a solid, nonabsorbent, and in good repair.</li> <li>Solied dispose stored in a solid, nonabsorbent, and in good repair.</li> <li>Solied dispose stored in a solid, nonabsorbent, and in good repair.</li> <li>Solied dispose stored in a solid, nonabsorbent, and in good repair.</li> <li>Solied dispose stored in a solid, nonabsorbent, and in good repair.</li> <li>A commercial dishwasher is used, a sink located in food preparation area table in containers.</li> <li>Sale dispose store analy dispose store area.</li> <li>Sale dispose store analy dispose store area.</li> <li>Sale dispose store area.</li> <li>Sale dispose store area.</li> <li>Sale dispose store area lean: containers covered at all times.</li> <li>Sale dispose store area lean: containers covered at all times.</li> <li>Sale dint</li></ol></li></ol>	9. Facilities with a capacity of more than 20 children approved BEFORE October 31,		K. DIAPERING ARE	A	Contraction of the local distance		
Comparison with the mechanical deliverable: ougle a some partner sink.     If a mechanical deliverable is used, a minimum of two sinks located in food     preparation and labeled as:     1) Hand washing only 2) Food preparation only.     Solied degree stand in a solely container with tight fitting id located     in degreing area.     Solied degree container emptied, washed, inseed and sanitized daily.     If a commercial deliverable is used, a sink located in food preparation     A - facility located in provider's residence shall have separate food preparation     A - commercial deliverable is used, a sink located in food preparation     A - commercial deliverable is used, a sink located in food preparation     A - commercial deliverable is used, a sink located in food preparation     A - commercial deliverable is used, a sink located in food preparation     A - commercial deliverable is used, a sink located in food preparation     A - commercial deliverable is used, a sink located in food preparation     A - commercial deliverable is used, a sink located in food preparation     B - continer sectored and approved source.     A - facility using catered food exclusively meets applicable deliverable     A - facility using catered food exclusively meets applicable deliverable     A - facility using single service utanals exclusively meets applicable deliverable     A - facility using single service droft (6), or C(10).     Food and food related items protected and [], des [], des [], des [], des [], des [], des (10).     Food and food related items protected and [], des [], des [], des [], des not contorn with the sanitation     The above facility has been inspected and [], des [], des not contorn with the sanitation     The above facility has been inspected and [], des [], des not contorn with the sanitation     The above facility has been inspected and [], des [], des not contorn with the sanitation     The above facility has been inspected and [], des [], des not contorn with the sanitation     The above fa			1. No utensils or toys	washed, rinsed or stored in the diaper changing area.	V		
B. If a methanical diversature is used, a minimum of two sinks located in food preparation and labeled as: 11 Hand washing only 2) Food preparation only.  C. Facility Net a capacity of more than 20 children approved <u>AFTER October 31</u> , 1991 shall have:  A. Facility located in provider's residence shall have separate lood preparation and the storage areas.  B. A commercial distribution of a separate lood preparation and the senator of containers covered at all times.  C. H. a commercial distribution is a separate lood preparation are labeled as tood preparation.  F. CARFIED FOODS  C. CARFIED FOODS  C. CARFIED FOODS  C. Catered lood run inspected and approved source.  C. B. Control of the state is seed, a sink located in food preparation are labeled as tood preparation.  S. Safe lood transmet distribution of containers.  C. Catered lood from inspected and approved source.  C. Catered lood from inspected and approved source.  C. Facility using catered food exclusively meets applicable distrwashing requirements of the Missouri Dipartment of Lood and lood related items protected from contamination during transport.  The above facility has been inspected and Ed also is done source as a cateria.  F. Food and food related items protected from contamination during transport.  The above facility has been inspected and Ed also is done source as the discussed the issues marked by an asterisk (*) and or marked by an (k) on the sequelation.  The above facility has been inspected and Ed also is done source as the discussed the issues marked by an asterisk (*) and or marked by an (k) on the sequelation.  The above facility has been inspected and Ed also is done source as calculated attems protected from contamination during transport.  The above facility has been inspected and Ed also is done source as calculated attems protected from contamination during transport.  The above facility has been inspected and Ed also is also of Seriores - Section for Child Care Regulation.  Sourd and food related items protected from contamina		NA.			ediately		
1) Hard washing only 2) Food preparation only. 4) Facilities with a capacity of more than 20 children approved AFTER October 31. 10. Facilities with a capacity of more than 20 children approved AFTER October 31. 19. Facilities with a capacity of more than 20 children approved AFTER October 31. 19. Facility located in provider's residence shall have separate locd preparation and storage areas. 8. A commercial dishwasher or a 3 compartment sink in addition to a separate hard washing sink. 6. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. 7. CATERED FOODS 1. Cateret lood from inspected and approved source. 1. Cateret lood from inspected and approved source. 1. Cateret lood refuse containers covered at all times. 4. Inside food refuse containers. Sectron 4. Children Market No. 7. Contract lood source area. 1. Cateret lood from inspected and approved source. 7. F. 7. Temperature a farical and washing sink in kitchenfood service area. 7. F. 7. Food and food refuse draination during transport. 7. F. 7. F. 7. Food and food related items protected from containination during transport. 7. F. 7. F. 7. Food and food related items protected from containination during transport. 7. F. 7. Food and food related items protected from containination during transport. 7. F. 7. Food and food related items protected from containination during transport. 7. Food and food related items protected from containination during transport. 7. Food and food related items protected from containination during transport. 7. Food and food related items protected from containination during transport. 7. Food and food related items protected from containination during transport. 7. Food and food related items protected from containination during transport.		1	3. Diapering surface s	mooth, easily cleanable, nonabsorbent, and in good rep	pair.		
1) Hand washing only       2) Food preparation only.       Image in diapering area.       Image in diapering area.         10. Facilities with a capacity of more than 20 children approved AFTER October 31.       Image in diapering area.       Image in diapering area.       Image in diapering area.         A. Facility located in provider's residence shall have separate food preparation and storage areas.       Image in diapering area.       Image i							
1991 shall have:       I. REFUSE DISPOSAL         A. Facility located in provider's residence shall have separate food preparation and storage areas.       I. Adequate number of containers.       V. C. Generation and Storage areas.         B. A commercial distwasher or a 3 compartment sink in addition to a separate hand washing sink.       C. Ura commercial distwasher is used, a sink located in food preparation area labeled as food preparation.       V. A.         C. Ura commercial distwasher is used, a sink located in food preparation area labeled as food preparation.       V. A.         H. CATERED FOODS       I. Catered food from inspected and approved source.       V.A.         I. Catered food from inspected and approved source.       V.A.       Safe food engreature maintained during transport.       Clearing Subject with the containers or contain	1) Hand washing only 2) Food preparation only.	V			V		
A. Facility located in provide's residence shall have separate tood preparation and storage areas.       1. Adequate number of containers.       V         B. ocommercial distwasher or a 3 compartment sink in addition to a separate hand washing sink.       2. Clean, nonabordent, in sourd condition.       V         G. H. a commercial distwasher is used, a sink located in food preparation area is abeled as lood preparation.       V       3. Outside refuse area clean: containers covered at all times.       V         H. CATERED FOODS       I. Catered food from impected and approved source.       DAA       A.I.IT.S. Snack Ush Terus V ter	10. Facilities with a capacity of more than 20 children approved AFTER October 31,	1	5. Soiled diaper conta	iner emptied, washed, rinsed and sanitized daily.	*		
A - Pathy located in provide stressence shall have separate tood preparation and C. A.     Storage areas.     A - commercial dishwasher or a 3 compartment sink in addition to a separate     hard washing sink.     A - commercial dishwasher or a 3 compartment sink in addition to a separate     hard washing sink.     C. If a commercial dishwasher is used, a sink located in food preparation area     Licelean, nonabsorbent, in sound condition.     3. Outside efuese area clean; containers covered at all times.     4. Inside food refuse containers covered as required.     S. Restrooms used by staff have coverage frequired.     S. Restrooms used by staff have coverage frequired.     S. Restrooms used by staff have coverage frequired.     Section inspected and approved source.     Safe food temperature maintained during transport.     Section is good of the mean of the mass of the dise of the mass of the dise of the mean of the mass of the dise of the mean of the mass of the dise of the mean of the mass of the dise of the mean of the mass of the dise of the mean of the mass of the dise of the mean of the mass of the dise of the mass of the dise of the mean of the mass of the dise of the mean of the mass of the dise of the mean of the mass of the dise of the mean of the mass of the dise of the mean of the mass of the dise of the mass of the dise of the mass of the mean of the mass of the dise of the mass of the mean of the mass of the dise of the mass of the dise of the mass of the dise of the mean of the mass of the dise of the mean of the mass of the dise of the dise of the mass of the dise of the mean of the mass of the dise of the dise of the mass of the dise of the dise of the mean of the dise of the dise of the mean of the dise	1991 shall have:	1 1	L. REFUSE DISPOS	SAL			
Storage areas. B. A commercial distruster or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial distruster is used, a sink located in food preparation area tabeled as food preparation. C. If a commercial distruster is used, a sink located in food preparation area tabeled as food preparation. C. A continue of a distruster is used, a sink located in food preparation area tabeled as food preparation. C. Catered food from inspected and approved source. C. Catered food from inspected and approved source. C. Catered food temperature maintained during transport. F. Catered food exclusively shall have a hand washing sink in kitchenfood service area. C. Facility using single service utensils exclusively meets applicable dishwashing requirements as stated in Section C(8), or C(10). F. Food and food related items protected from contamination during transport. The above facility has been inspected and (2) does in does not conform with the sanitation requirements of the Missouri Department of Health and Service Section for Child Cate Regulation. The above facility has been inspected and (2) does in does not conform with the sanitation requirements of the Missouri Department of Health and Service Section for Child Cate Regulation. The above facility has been inspected and (2) does in does not conform with the sanitation requirements of the Missouri Department of Health and Service Section for Child Cate Regulation. The above facility has been inspected and (2) does in does not conform with the sanitation requirements. Stortune of Child Cate Provoces The above facility has been inspected and (2) does in does not conform with the sanitation requirements. Stortune of Child Cate Provoces Stortune of Child Cate Prov	A. Eacility located in provider's residence shall have separate food preparation and	1)A	1. Adequate number of	of containers.	~		
hand washing sink.       4. Inside food refuse containers covered as required.         c. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.       5. Restrooms used by staff have covered refuse containers.         H. CATERED FOODS       5. Restrooms used by staff have covered refuse containers.       5. Restrooms used by staff have covered refuse containers.         1. Catered food from inspected and approved source.       0.4.       6. If a commercial dishwashing present cut         2. Sale food temperature maintained during transport.       0. Sale food temperature maintained during transport.       0. Sale food service area.         3. Facility using catered food exclusively shall have a hand washing sink in kitchenfood service area.       0. A. If A commercial dishwashing requirements as stated in Section G(8), or G(10).       6. Food and food related items protected from contamination during transport.       A. If A commercial discussed the issues marked by an asterisk (*) and/or marked by an (X) on this form. Lagree to comply with these requirements.         Regulation.       The inspected and load cell desing Services - Section for Child Care Regulated.       Date         SignAtture CF MSFCTOR       TELEPHONE       Date       SignAtture CF CHILD CARE PROVIDER       Date         SignAtture CF MSFCTOR       TELEPHONE       Date       SignAtture CF CHILD CARE PROVIDER       Date		0.17.	2. Clean, nonabsorbe	nt, in sound condition.	V		
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.  A. CATERED FOODS  A. CATERED FOODS  A. CATERED FOODS  A. II-I3 Snall L. Jish Lawb Pleasent ix  ClassRoom A. ton teach Was yeast memory of the second service area.  A. Facility using catered food temperature maintained during transport.  Temperature at artival  F.  Catered food temperature maintained during transport. Temperature at artival  F.  ClassRoom A. ton teach Was yeast ClassR	B. A commercial dishwasher or a 3 compartment sink in addition to a separate	1/	3. Outside refuse area	a clean; containers covered at all times.	~		
Ibabeled as food preparation.       We are consistent of the second of the		-	4. Inside food refuse	containers covered as required.	V		
H. CATERED FOODS       Image: Constraint of the second during transport.       Image: Constraint of the second during transport.       Image: Constraint of the second during transport.         1. Catered food from inspected and approved source.       Image: Constraint of the second during transport.       Image: Constraint of the second during transport.       Image: Constraint of the second during transport.         2. State food temperature maintained during transport.       Image: Constraint of the second during transport.       Image: Constraint of the second during transport.       Image: Constraint of the second during transport.         3. Facility not using single service utensite exclusively meets applicable distwashing requirements as stated in Section G(8), or G(9), or G(10).       Image: Constraint of the second during transport.       Image: Constraint of the second during transport.         5. Food and food related items protected from contamination during transport.       Image: Constraint of the second during transport.       Image: Constraint of the second during transport.         The above facility has been inspected and to does of contorm with the sanitation requirements of the Missouri Department of Health and Senior Services - Section for Child Caree Regulation.       Image: Constraint of the second during transport.         Statute of the Missouri Department of Health and Senior Services - Section for Child Caree Regulation.       Image: Constraint of the Missouri Department of Health and Senior Services - Section for Child Caree Regulation.       Image: Constraint of the second during transport.       Image: Consply with these requirements. <td></td> <td>NA</td> <td>STREET, STREET, STREET</td> <td></td> <td>V</td>		NA	STREET, STREET		V		
1. Catered lood from inspected and approved source.       D.A.       H.I.I.T.S. Small & Gisk Ramps Present Cx.         2. Safe food temperature maintained during transport.       "F.       ClassRoom, A. tork takes Was yout         3. Facility using catered food exclusively shall have a hand washing sink in kitchen/cod service area.       Biosupper Vicil Maintains a         4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), or G(9), or G(10).       A.I.H. Ho swammethy pool at         5. Food and food related items protected from contamination during transport.       A.I.H. Ho swammethy pool at         Bacculity       Saculity         The above facility has been inspected and 🖾 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         Wave       547.1654       Maint		- and b	SECTION #	OBSERVATIONS			
1. Sale does not impreced and spiroted source.       p.rr         2. Sale food temperature maintained during transport.       Class Room A . tork teaks (Was yout         3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.       Bio supprecedent of the service area.         4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), or G(9), or G(10).       East food and food related items protected from contamination during transport.         5. Food and food related items protected from contamination during transport.       A . 14 Ho summerly pool at Sacility.         The above facility has been inspected and 🖾 does in to 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 Revider       Structure of child Care Revider       DATE         Signature of child Care Revider       Structure of child Care Revider       DATE		11. 1	A.11-12 Sn.	and list toubs present	A CN.		
Temperature at arrival       °F.         3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.       Biougue y Liville maintain and the service area.         4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(9), or G(10).       Cleaning Schedule os heided.         5. Food and food related items protected from contamination during transport.       A.14 Wo surmary fool at         Bacculity.       Bacculity.         Image: Section G(1) and the section G(1)		D.H.	DA	O A P · I ·	· · · ·		
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.     A . 14		1	Class	skoon M. Lesn deale Wa	sjeist		
A. Facility not using single service utensits exclusively meets applicable dishwashing requirements as stated in Section G(8), or G(10).     A. Facility A.	· · · · · · · · · · · · · · · · · · ·		· · · ·	A participation of the partici	a		
A. Facility not using single service utensits exclusively meets applicable dishwashing requirements as stated in Section G(8), or G(10).     A. Facility A.	kitchen/food service area.		Cle	energ Schedule Oshed	led.		
5. Food and lood related items protected from contamination during transport.       A.14       Wo surmmery fool at         Baculity       Baculity				03			
The above facility has been inspected and a does and 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 INSPECTOR       TelePHONE       DATE         SIGNATURE OF INSPECTOR       TelePHONE       DATE         June       Strictly June       Christy Buchana AT/19		V	A.14 40	runniers pool of			
requirements of the Missouri Department of Health and Senior Services - Section for Child Care       this form. I agree to comply with these requirements.         signature of INSPECTOR       TELEPHONE       Date       SIGNATURE OF CHILD CARE PROVIDER       Date         Jacu       547,6564       41/19       Christipp Buchana 47/19			6	and a state of the			
requirements of the Missouri Department of Health and Senior Services - Section for Child Care       this form. I agree to comply with these requirements.         signature of INSPECTOR       TELEPHONE       Date       SIGNATURE OF CHILD CARE PROVIDER       Date         Jacu       547,6564       41/19       Christipp Buchana 47/19			0	acility.			
requirements of the Missouri Department of Health and Senior Services - Section for Child Care       this form. I agree to comply with these requirements.         signature of INSPECTOR       TELEPHONE       Date       SIGNATURE OF CHILD CARE PROVIDER       Date         Jacu       547.6564       41/19       Christipp Buchanan 47/19				U			
requirements of the Missouri Department of Health and Senior Services - Section for Child Care       this form. I agree to comply with these requirements.         signature of INSPECTOR       TELEPHONE       Date       SIGNATURE OF CHILD CARE PROVIDER       Date         Jacu       547.6564       41/19       Christipp Buchanan 47/19							
requirements of the Missouri Department of Health and Senior Services - Section for Child Care       this form. I agree to comply with these requirements.         signature of INSPECTOR       TELEPHONE       Date       SIGNATURE OF CHILD CARE PROVIDER       Date         Jacu       547.6564       41/19       Christipp Buchanan 47/19							
requirements of the Missouri Department of Health and Senior Services - Section for Child Care       this form. I agree to comply with these requirements.         signature of INSPECTOR       TELEPHONE       Date       SIGNATURE OF CHILD CARE PROVIDER       Date         Jacu       547.6564       41/19       Christipp Buchanan 47/19							
requirements of the Missouri Department of Health and Senior Services - Section for Child Care       this form. I agree to comply with these requirements.         signature of INSPECTOR       TELEPHONE       Date       SIGNATURE OF CHILD CARE PROVIDER       Date         Jacu       547.6564       41/19       Christipp Buchanan 47/19							
requirements of the Missouri Department of Health and Senior Services - Section for Child Care       this form. I agree to comply with these requirements.         signature of INSPECTOR       TELEPHONE       Date       SIGNATURE OF CHILD CARE PROVIDER       Date         Jacu       547.6564       41/19       Christipp Buchanan 47/19							
requirements of the Missouri Department of Health and Senior Services - Section for Child Care       this form. I agree to comply with these requirements.         signature of INSPECTOR       TELEPHONE       Date       SIGNATURE OF CHILD CARE PROVIDER       Date         Jacu       547.6564       41/19       Christipp Buchanan 47/19							
requirements of the Missouri Department of Health and Senior Services - Section for Child Care       this form. I agree to comply with these requirements.         signature of INSPECTOR       TELEPHONE       Date       SIGNATURE OF CHILD CARE PROVIDER       Date         Signature of INSPECTOR       547.6564       41/19       Christipp Buchanan 47/19							
Regulation. SIGNATURE OF INSPECTOR TELEPHONE DATE SIGNATURE OF CHILD CARE PROVIDER DATE SIGNATURE OF INSPECTOR 547,6564 ATI(19 Christopp Buchanan ATI/19	requirements of the Missouri Department of Health and Senior Services - Section for Chil						
Hen 547.654 AT(19 Christop Buchanan 2/1/19	Regulation.						
	SIGNATURE OF INSPECTOR TELEPHONE DA	TE					
	then subscribed & you	9	(hsisten) Suchan and 2/7/19				
	MO 580-1916 (4-07) DISTRIBUTION: WHITE/SC	ARVINSPECTOR PINKIPROVIDER BCC.35-2					

Centers, Group Homes and License-Exempt Facilities					
FACILITY NAME: Hissouri Action Agency, Inc.	DVN: 000725326 2/7/19				
SECTION # OBSERVATIONS					
E.8 Ready to Eat foods (Raw Carro	5) stored uncovered in apright 2				
Close repugerator.					
- toads shall be stoud to pre					
foods.	* corrected *				
F. Several sprace Sometingen Vin Kitch	laid Malan No. 4				
F. 1 Storial sprain acheresgia (K. Retch	eleach. (ppm) measure greata				
- Appaul Sometican Aplentance	Leach. ppi				
Spring Sanating Sanating M	lall measure 100 ppm - 200 ppm				
	- Contantant				
A. ( Several cots have blaspits	Ranging OFF. and toughing OTher				
Cots in ClassRoom A.	harging of and touching other				
- facility shall be kept of	ree of rensonitary Conditions.				
	ree of renseritary Conditions. * Corrected *				
	1				
	54%.				
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 - an (X) on this form. I agree to comply with these requirements.					
Section for Child Care Regulation.         Date         Signature of INSPECTOR         Date         Date					
Hoon Copta 547.6564 2/1/19	- Christyp Buchanan 2/7/19				
MO 580-1916 (4-07) DISTRIBUTION: WHITE/SCCR C	NARY INSPECTOR PINK/PROVIDER BCC-35-3				