



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

Arrival Time 10:30 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time 1:30 pm	
Date 01/21/2021	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME East Missouri Action Agency, Inc.	DVN 000725326	COUNTY CODE 157
ADDRESS (Street, City, State, Zip Code) 104 French Lane, Perryville, MO 63775-1500	INSPECTOR'S NAME (Print) Melanie Zernicke, EPHS 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 See notes on page 3 ° F.	IN
7. No toxic or dangerous plants accessible to children.	IN	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)	IN
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.	IN
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 See notes on page 3 ° F.	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).	IN
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.	*
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.	*
15. A minimum of 18" separation between drinking fountains & hand sinks.	*	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)

<u>COMMUNITY</u> 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)

<u>COMMUNITY</u> 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.	IN
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.	*
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.	IN
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

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

FACILITY NAME: East Missouri Action Agency, Inc. DVN: 000725326 DATE: 01/21/2021

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.	IN	3. Facilities approved <u>AFTER</u> October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.	IN
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat is properly vented.	IN	4. Facilities approved <u>AFTER</u> 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 <u>BEFORE</u> 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 <u>BEFORE</u> 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 <u>AFTER</u> 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.	IN
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.	IN
		L. REFUSE DISPOSAL	
		1. Adequate number of containers.	IN
		2. Clean, nonabsorbent, in sound condition.	IN
		3. Outside refuse area clean; containers covered at all times.	IN
		4. Inside food refuse containers covered as required.	IN
		5. Restrooms used by staff have covered refuse containers.	IN

H. CATERED FOODS		SECTION #	OBSERVATIONS
1. Catered food from inspected and approved source.	N.A.	Note:	Lunch menu: - Meat / hot holding on stove top: 159.0°F - Green beans / cooked on stove top: 183.0°F - Milk / cold holding in Frigidaire cooler: 40.0°F
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	N.A.		Facility is connected to the City of Perryville water supply and sewer system.
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	N.A.		
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.		
5. Food and food related items protected from contamination during transport.	N.A.		

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: *Melanie L. Lill* TELEPHONE: (573) 547-6564 DATE: 01/21/2021

SIGNATURE OF CHILD CARE PROVIDER: *Christy Buchanan* DATE: 01/21/2021

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SECTION #

OBSERVATIONS

Note:	<p>Sanitizing food and non-food contact surfaces:</p> <ul style="list-style-type: none"> - Manual 3-compartment sink uses approved bleach sanitizer at a concentration of 50 parts per million. Inspector verified concentration using a chlorine test kit. - Spray bottles filled with bleach sanitizer in restrooms are mixed to a concentration >200 ppm / remixed to 100 ppm during inspection. Inspector verified concentration using a chlorine test kit during inspection. - Inspector discussed the used of approved Quaternary 64 with fogging machine for disinfecting classrooms, and to carefully follow manufacture's instructions for use. Inspector also advised that after disinfectant is applied to surfaces for the appropriate contact time the surface shall be rinsed off with water. Moreover, inspector discussed the safety concerns when using two different chemicals on surfaces and recommended having quaternary test strips to check the concentration of disinfectant. <p>Equipment temperatures:</p> <ul style="list-style-type: none"> - Handwash sink by kitchen: 125.0°F *During inspection, inspector observed maintenance man adjusting handwash sink, and child care provider stated that handwash sink is mainly used by staff. - Handwash sink in girl's restroom: 104.0°F - Handwash sink in boy's restroom: 103.0°F - True freezer: -5.0°F - Frigidaire cooler / freezer: 37.0°F / -1.0°F <p>A. 11-13 Observation: Childcare provider stated that there are not pets at facility at this time.</p> <p>A. 14 Observation: Childcare provider stated that there is no swimming pool(s) at facility at this time.</p> <p>A. 8 Observation: Toilet plungers (x2) are stored in children's bathroom next to toilet which is accessible to children. Required: Toxic products must be stored behind child proof doors or in an area inaccessible to children. CORRECTED: Inspector observed childcare provider remove toilet plungers from children's bathrooms and store plungers in storage area away from children's accessibility during inspection.</p>
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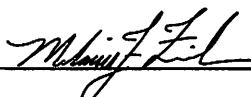
SIGNATURE OF INSPECTOR

TELEPHONE

DATE

SIGNATURE OF CHILD CARE PROVIDER

DATE



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