

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 Circumstances							
FACILITY	NAME		DVN COUNTY CODE					
ADDRES	DDRESS (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.		12. 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.		14. 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. Food utensils					
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: Type:		A. Toilets,urinals, hand sinks.					
			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.								

S. Fool because the tens not reused. 1. Single seniors betward and unless in upod repair. 2. All foot equipment and unless in upod repair. 3. Food preparation and soonge was the was designed to lighting. 4. Kother equipment that produces excessive guesse lader vapors, marksture or heart sprowfelly existed. 5. Food lites shall have mechanical efficients for facility use only. 5. Food lites shall have mechanical efficients for facility use only. 6. No comparing or abushbant filts or overlage in local preparation ass. 7. Adequate preparation and soonge expension ass. 8. Food lites shall have mechanical defination or all scores and conjunction with the mechanical defination or all scores and conjunction with the mechanical defination or all scores and sco	Sanitation Inspection Report		DVAL	DATE	
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compartment ink with a time protected and approved a service and solutions with the mechanical dishwasher, or a 3 compartment sink or a 2 compartment ink with a time protected compartment for the final satisfacts seed. 9. Facilities with a capacity of more than 20 children approved BEFORE October 31, 1993, shall have: A. Mechanical dishwasher but sanitizes, or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher, or use a 3 compartment sink. B. If a mechanical dishwasher but sanitizes, or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher, or use a 3 compartment sink. B. If a mechanical dishwasher or use a 3 compartment sink. B. If a mechanical dishwasher, or use a 3 compartment sink. B. If a mechanical dishwasher, or use a 3 compartment sink. B. If a mechanical dishwasher, or use a 3 compartment sink. If a mechanical dishwasher or use a 3 compartment sink. If a mechanical dishwasher or use a 3 compartment sink. A. Facility forcated in provider's residence shall have separate food preparation and storage areas. A. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher is used, a sink located in food preparation area labeled as cool preparation. 1. A college force and provider's residence shall have separate food preparation area labeled section provider's residence shall have separate food preparation area labeled as cool preparation. 1. A Facility forcated in provider's residence shall have separate food preparation area labeled as food preparation. 1. A Facility forcated and approved source. 2. Sele food temperature maintained during transport. 1. A facility forcated food coclusively shall have a hand washing sink in kitchenflood service area. 3. Facility was been inspected and does does not contem with the sanitistion of the dispersion of the dispersion of the di	A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	8. No storage of toothbo	rushes or mouthable toys.		
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191 shall have: 1. No utensits or toys washed, rinsed or stored in the disper changing area. 2. Hand sirk with warm running water located in the dispering area immediately accessible to the dispering surface. 3. Dispering surface smooth, easily, cleanable, nonabsorbent and in good reparts on preparation area labeled as: 1) Hand washing only 2) Food preparation only. 10. Facility located in provider's residence shall have separate food preparation and storage areas. A. Facility located in provider's residence shall have separate food preparation and storage areas. B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink. C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. H. CATERED FOODS 1. Catered food from inspected and approved source. 2. Sale food temperature maintained during transport. Temperature at arrival "F. 3. Tacility using single service utensils exclusively shall have a hand washing sink in kitchenfood service area. 4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section O(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 equirements of the Missouri Department of Health and Senior Services -Section for Child Care regulation. 1. The inspector has discussed the issues marked by an asterisk (*) and/or marked by an equirements.	' '	· · · · · · · · · · · · · · · · · · ·			
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Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report						
FACILITY NAME:		DVN:	DATE			
SECTION#	BSERVATIONS					
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SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE			
	Michelle Schrimes					