



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

Arrival Time 11:00 am	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time 1:00 pm	
Date 04/12/2021	

Initial Annual Reinspection Lead Special Circumstances _____

FACILITY NAME Kindertree Enrichment Center	DVN 003457514	COUNTY CODE 157
ADDRESS (Street, City, State, Zip Code) 1422 N. Kingshighway Perryville, MO 63775	INSPECTOR'S NAME (Print) Melanie Zernicke	

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.	X	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.	*
4. Well ventilated, no evidence of mold, noxious or harmful odors.	IN	4. Precooked food reheated to 165°.	*
5. Screens on windows and doors used for ventilation in good repair.*Corrected	X	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. *Corrected	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. *Corrected	X
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).	*
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.	IN
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.	IN
15. A minimum of 18" separation between drinking fountains & hand sinks.	IN	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)		F. CLEANING AND SANITIZING	
COMMUNITY NON-COMMUNITY PRIVATE PRIVATE SYSTEMS ONLY		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. *Corrected	X
1. Constructed to prevent contamination.		2. All utensils and toys air dried.	IN
2. Meets DHSS-SCCR water quality requirements.		3. The following items washed, rinsed and sanitized after each use:	
A. Bacteriological sample results.		A. Food utensils	IN
B. Chemical (Prior SCCR Approval Needed)		B. Food contact surfaces including eating surfaces, high chairs, etc.*Corrected	X
		C. Potty chairs and adapter seats. *Corrected	X
		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.	*
		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. *Corrected	X
		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
C. SEWAGE (circle type)			
COMMUNITY 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.	IN		
3. Personnel preparing/serving food is free of infection or illness.	IN		

FACILITY NAME: Kindertree Enrichment Center DVN: 003457514 DATE: 04/12/2021

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. <i>*Corrected</i>	X	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. <i>*Corrected</i>	X
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
		2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	IN

9. Facilities with a capacity of more than 20 children approved <u>BEFORE</u> October 31, 1991, shall have:		K. DIAPERING AREA	
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.	1. No utensils or toys washed, rinsed or stored in the diaper changing area.	IN
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.	2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	IN
		3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	IN
		4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	IN
		5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	*

10. Facilities with a capacity of more than 20 children approved <u>AFTER</u> October 31, 1991 shall have:		L. REFUSE DISPOSAL	
A. Facility located in provider's residence shall have separate food preparation and storage areas.	N.A.	1. Adequate number of containers.	IN
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	IN	2. Clean, nonabsorbent, in sound condition.	IN
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation.	N.A.	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.	Notes:	Lunch:		
2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.	N.A.		Baked ziti / cooked in oven: 202.0°F		
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	N.A.		Corn / hot holding on stove top: 205.0°F		
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.		Vanilla yogurt / cold holding in Frigidaire cooler: 34.0°F		
5. Food and food related items protected from contamination during transport.	N.A.				
			*Facility is connected to the City of Perryville's public water supply and wastewater system.		

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 J. Zill* TELEPHONE: (573) 547-6564 DATE: 04/12/2021

SIGNATURE OF CHILD CARE PROVIDER: *Danielle James* DATE: 04/12/2021

FACILITY NAME:

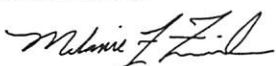
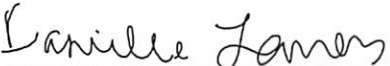
Kindertree Enrichment Center

DVN:

003457514

DATE

04/12/2021

SECTION #	OBSERVATIONS
A. 11-13	Observation: Operator stated that there are no pets at facility at this time.
A. 14	Observation: Operator stated that there is no swimming pool at facility at this time.
Notes:	Equipment temperature(s) & chemical concentrations:
	Handwash sinks (x2) outside of bathrooms - 114.0°F Handwash sink in infant/toddler unit - 112.0°F
	Handwash sink in kitchen area - 115.0°F
	Frigidaire cooler / freezer - 32.0°F / 7.0°F Infant/Toddler mini cooler - 40.0°F
	Manual 3-compartment sink - sanitizes by submerging dishes/equipment in approved chlorine Great Value sanitizer at a concentration of 100 parts per million (ppm). Inspector verified concentration using a chlorine test kit during inspection.
	Spray sanitizer for in-place cleaning - approved chlorine Great Value sanitizer is at a 10 ppm (see noted violation F.1) inspector observed child care provider remix approved chlorine Great Value sanitizer to yield a 100 ppm sanitizing solution; inspector verified concentration using a chlorine test kit during inspection.
E. 8	<p>Observation: Children's utensils are not stored inverted to protect the food-contact portion from becoming contaminated. (REPEAT) children's teething toys are stored in freezer portion of mini cooler touching an ice-like debris.</p> <p>Spray bottles labeled and containing water/soap, water, and water/bleach are stored in cabinet above stove where water pitchers are stored.</p> <p>Required: Utensils shall be stored so that handles are presented to the user. Foods and food related items shall be stored above or protected from medicines, toxic products and cleaning products.</p> <p>Corrected on-site: Inspector observed child care provider remove children's teething toys stored in freezer portion of mini cooler and washed, rinsed, and sanitized teething toys. Inspector also observed child care provider removed spray bottles labeled and containing water/soap, water, and water/bleach from cabinet above stove to lower cabinet underneath manual 3-compartment sink during inspection.</p>
F. 1	<p>Observation: Approved Great Value sanitizer in spray bottles throughout facility labeled bleach sanitizer are mixed to <10 ppm.</p> <p>Required: For sanitizing surfaces by in-place cleaning methods, the approved bleach sanitizer shall be at least 100-200 ppm.</p> <p>Corrected on-site: Inspector observed child care provider remix all spray bottle sanitizers to 100 ppm during inspection. Inspector verified concentration of sanitizer using a chlorine test kit.</p>
<p>The above facility has been inspected and <input checked="" type="checkbox"/> does <input type="checkbox"/> does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.</p> <p>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.</p>	
<p>SIGNATURE OF INSPECTOR</p>  <p>TELEPHONE</p> <p>(573) 547-6564</p> <p>DATE</p> <p>04/12/2021</p>	<p>SIGNATURE OF CHILD CARE PROVIDER</p>  <p>DATE</p> <p>04/12/2021</p>

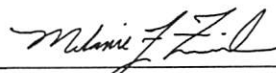
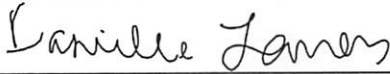
FACILITY NAME: Kindertree Enrichment Center	DVN: 002457514	DATE 04/16/2021
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SECTION #	OBSERVATIONS
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F. 3(B)	<p>Observation: Can opener is soiled with food-like debris.</p> <p>Required: Children in these facilities are exposed to a larger number and a wider variety of disease causing organisms. The risk of disease being transmitted by food equipment, utensils, and food contact surfaces is therefore increased in larger facilities. Therefore, all food equipment, utensils and food contact surfaces shall be washed, rinsed and sanitized</p> <p>Corrected on-site: Inspector observed child care provider wash, rinse, and sanitize can opener during inspection.</p>
A. 5	<p>Observation: Window left open in kitchen area without screening.</p> <p>Required: All windows and doors that are opened at any time must have screens.</p> <p>Correct on-site: Inspector observed child care provider close window during inspection; child care provider understands that screening shall be provided on open windows at any time.</p>
A. 1	<p>Observation: (REPEAT) Freezer portion of mini cooler in Infant/Toddler unit is soiled with a build-up of ice-like debris.</p> <p>Required: Food equipment shall be clean and free of unsanitary conditions.</p>
F. 3(C)	<p>Observation: Potty adapter seat is soiled with urine.</p> <p>Required: These items can become contaminated with disease carrying feces that can be transmitted to other children if not properly washed rinsed and sanitized after each use. Young children absorb chemicals into their bodies much more readily than adults. Children may also touch these surfaces and then put their hands in their mouths. Therefore, diapering surfaces and potty chairs are treated like food contact surfaces and shall be sanitized with an agent rated D-2 by the USDA or must be labeled by the manufacturer for use on food contact surfaces and have instructions specifically designed for use on food contact surfaces.</p> <p>Corrected on-site: Inspector observed child care provider wash, rinse, and sanitize potty adapter seat during inspection.</p>
A. 8	<p>Observation: Books in Infant/Toddler unit are stored in cabinet underneath handwash sink. Blankets and crayons are stored underneath food prep sink in Infant/toddler unit.</p> <p>Required: Child contact items shall be stored to prevent contamination by medicines, other cleaning agents, and waste water lines.</p> <p>Corrected on-site: Inspector observed child care provider move books, blankets, and crayons during inspection.</p>

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.

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SIGNATURE OF INSPECTOR	TELEPHONE	DATE	SIGNATURE OF CHILD CARE PROVIDER	DATE
	(573) 547-6564	04/16/2021		04/16/2021

