

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.		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.				
	Type:		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	DVN	ATE
G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS	
Single service items not reused.	Cleaned as needed or at least daily.	
2. All food equipment and utensils in good repair.	2.Paper towels stored and dispensed in a manner that minimizes contaminate	ition. All
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 October 31, 1991 have:	
is properly vented.	Enclosed with full walls and solid doors. Doors closed when not in use.	
5. Facilities shall have mechanical refrigeration for facility use only.	4. Facilities approved AFTER October 31, 1998 have:	
Exception: License-Exempt facilities approved BEFORE October 31, 1997	Mechanically vented to prevent molds and odors.	
6. No carpeting or absorbent floor coverings in food preparation area.	Hand washing sinks located in or immediately adjacent to the bathroom.	
 Adequate preparation and storage equipment for hot foods. Facilities with a capacity of 20 children or less shall have: 	No carpeting or absorbent floor coverings. Sufficient lighting for cleaning.	
	No storage of toothbrushes or mouthable toys.	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	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.	If food preparation occurs, shall have a sink for food preparation separate from the food preparation occurs.	tho
B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as:	diapering hand washing sink.	uie
1) Hand washing only 2) Food preparation only.	Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.	
9. Facilities with a capacity of more than 20 children approved BEFORE October 31,	K. DIAPERING AREA	
1991, shall have:	No utensils or toys washed, rinsed or stored in the diaper changing area.	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	Hand sink with warm running water located in the diapering area immaccessible to the diapering surface.	nediately
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good r	· .
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	 Soiled diapers stored in a solid, nonabsorbent container with tight fitting lice indiapering area. 	dlocated
10. Facilities with a capacity of more than 20 children approved AFTER October 31,	Soiled diaper container emptied, washed, rinsed and sanitized daily.	
1991 shall have:	L. REFUSE DISPOSAL	
A. Facility located in provider's residence shall have separate food preparation and	1. Adequate number of containers.	
storage areas.	2. Clean, nonabsorbent, insound condition.	
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	Outside refuse area clean; containers covered at all times.	
C. If a commercial dishwasher is used, a sink located in food preparation area	4. Inside food refuse containers covered as required.5. Restrooms used by staff have covered refuse containers.	
labeled as food preparation.	SECTION # OBSERVATIONS	
H. CATERED FOODS	SECTION# OBSERVATIONS	
Catered food from inspected and approved source.		
Safe food temperature maintained during transport. Temperature at arrival °F.		
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).		
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 Care Regulation	on this form. I agree to comply with these requirements.	rked by an (X)
SGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	DATE
Katilyn Pecurt	April Amberger	