A CONTRACTOR OF THE OWNER

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

			Page 1 of		
MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES SECTION FOR CHILD CARE REGULATION		Arrival Time	CODES X = Non-Compliance Noted		
SANITATION INSPECTION REPORT		Departure Time	N.O. = Not Observed N.A. = Not Applicable		
LICENSED CENTERS, GROUP HOMES AND LICENSE-EXEMPT FACILITIES		Date	* = Discussed requirements with provider IN = In Compliance		
Initial Annual Reinspection Lead Special Circumsta	ances				
FACILITYNAME		DVN	COUNTY CODE		
ADDRESS (Street, City, State, Zip Code)		INSPECTOR'S NAME	(Print)		
An inspection of your facility has been made on the above date. Any non-complia					
A. GENERAL	E. FOOD F	PROTECTION			
1. Clean and free of unsanitary conditions.		om approved source and in sound condi	-		
2 No environmental hazards observed.	2. No use	2. No use of home canned food. No unpasteurized milk.			
3 No evidence of insects, spiders, rodents or pest entry points, or pest harborage.		 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. Precoc	4. Precooked food reheated to 165°.			
5. Screens on windows and doors used for ventilation in good repair.	5. Foodr	5. Food requiring refrigeration stored at 41°F or below.			
6. No indication of lead hazards.	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in				
7. No toxic or dangerous plants accessible to children.		eezer frozen solid.			
 Medicines and other toxic agents not accessible to children. Child contact items stored to prevent contamination by medicines, other toxic agents, cleaning agents 	7. Metals	at time of Inspection stemmed thermometer reading 0° - 220° F	in 2° increments for checking food		
and waste water drain lines.		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. 	contam	 Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, 			
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.		toxic agents, cleaning agents not in t	* Corrected		
11. Pets free of disease communicable to man.	9. Food, labele		unen onginal containers propeny		

<u> A. G</u>	ENERAL	E.	FOOD 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.		 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° F or 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 stored to prevent contamination by medicines, other toxic agents, cleaning agents and waste water drain lines.		Temp at time of Inspection° F. 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.		8. Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines,
10.	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.		medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods. * Connected 9. Food, toxic agents, cleaning agents not in their original containers properly
11.	Pets free of disease communicable to man.		labeled.
	Pets living quarters clean, and well maintained.		10. 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		11. Food stored in food grade containers only.
14.	Psittacosis. Swimming/wading pools filtered, treated, tested and water quality records main-	1	 Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).
	tained. Meets local codes.	1	13. No animals in food preparation or food storage areas.
15.	A minimum of 18" separation between drinking fountains & hand sinks.	1	14. No eating, drinking, and/or smoking during food preparation.
16	No high hazards cross-connections.	1	15. Food served and not eaten shall not be re-served to children in care.
10.			
	ATER SUPPLY (circle type) (COMMUNITY) NON-COMMUNITY PRIV		16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.
		ATE	
B. W	COMMUNITY NON-COMMUNITY PRIV	ATE	after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved
B. W	COMMUNITY NON-COMMUNITY PRIVATE SYSTEMS ONLY Constructed to prevent contamination.	ATE F.	after opening or preparation. CLEANING AND SANITIZING 1. All items requiringsanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.
B. W 1. 2. A.	COMMUNITY NON-COMMUNITY PRIVATE PRIVATE SYSTEMS ONLY PRIVATE SYSTEMS ONLY PRIVATE SYSTEMS ONLY Constructed to prevent contamination. PRIVATE SYSTEMS ONLY PRIVATE SYSTEMS ONLY Meets DHSS-SCCR water quality requirements. Bacteriological sample results. PRIVATE SYSTEMS ONLY	ATE F.	after opening or preparation. CLEANING AND SANITIZING All items requiringsanitizing shall be washed, rinsed and sanitized with approved
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B. W 1. 2. A. B. C. SE 1. 2. 3. D. H ¹ 1. 2. 3. D. H ² 2.	COMMUNITY NON-COMMUNITY PRIV/ PRIVATE SYSTEMS ONLY Constructed to prevent contamination. Meets DHSS-SCCR water quality requirements. Bacteriological sample results. Chemical (Prior SCCR Approval Needed) EWAGE (circle type) ON-SITE ON-SITE COMMUNITY ON-SITE ON-SITE DNR Regulated System: Type: OHSS Regulated System: Type: Type:		Anticipage Image: Constraint of the second seco
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Centers, Group Homes and License-Exempt Facilities	
Sanitation Inspection Report	

FACILITY NAME	DVN	DATE
G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS	
1. Single service items not reused.	1. 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 co	ontamination. All
3. 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 <u>AFTER</u> October 31, 1991 have:	
is properly vented.	Enclosed with full walls and solid doors. Doors closed when not i	in use.
5. Facilities shall have mechanical refrigeration for facility use only.	4. Facilities approved <u>AFTER</u> October 31, 1998 have:	
Exception: License-Exempt facilities approved <u>BEFORE October 31, 1997</u>	Mechanically vented to prevent molds and odors.	11
6. No carpeting or absorbent floor coverings in food preparation area.	5. Hand washing sinks located in or immediately adjacent to the bat	Inroom.
7. Adequate preparation and storage equipment for hot foods.	6. No carpeting or absorbent floor coverings.	
8. Facilities with a capacity of 20 children or less shall have:	7. Sufficient lighting for cleaning.	
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	8. No storage of toothbrushes or mouthable toys.	
conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2	J. INFANT / TODDLER UNITS	ata from the
 compartment sink with a third portable compartment for the final sanitizing step. B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation area labeled as: 	 If food preparation occurs, shall have a sink for food preparation separa diapering hand washing sink. 	
1) Hand washing only 2) Food preparation only.	 Utensils used in the I/T Unit washed, rinsed and sanitized after each us proper methods and equipment. 	se with
 Facilities with a capacity of more than 20 children approved <u>BEFORE</u> October 31, 1991, shall have: 	K. DIAPERING AREA	
	1. No utensils or toys washed, rinsed or stored in the diaper changi	-
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	2. Hand sink with warm running water located in the diapering a accessible to the diapering surface.	
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and	•
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	 Soiled diapers stored in a solid, nonabsorbent container with tight indiapering area. 	tfitting lid located
10. Facilities with a capacity of more than 20 children approved AFTER October 31,	5. Soiled diaper container emptied, washed, rinsed and sanitized da	aily.
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, in sound condition.	
B. A commercial dishwasher or a 3 compartment sink in addition to a separate	3. Outside refuse area clean; containers covered at all times.	
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	SECTION # OBSERVATIONS	
1. Catered food from inspected and approved source.		
2. Safe food temperature maintained during transport. Temperature at arrival °F.		
3. 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). 		
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 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 (*) an on this form. I agree to comply with these requirements.	ıd/or marked by an (X)
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	DATE

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report				
FACILITY NAME:		DVN:	DATE	
SECTION # OB	SERVATIONS			
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Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report				
FACILITY NAME:		DVN:	DATE	
SECTION # O	BSERVATIONS			
	BSERVATIONS			
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the sanitation requirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation.	an (X) on this form. I agree to	comply with these requirements.		
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