



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

Arrival Time	CODES X = Non-Compliance Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements with provider IN = In Compliance
Departure Time	
Date	

Initial	Annual	Reinspection	Lead	Special Circumstances: _____
FACILITY NAME				DVN
ADDRESS (Street, City, State, Zip Code)				COUNTY CODE
				INSPECTOR'S NAME (Print)

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.	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. <i>Corrected</i>	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° F or below, accessible readable thermometer required. Foods in freezer frozen solid.																		
7. No toxic or dangerous plants accessible to children.	Temp at time of Inspection _____ ° F.																		
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.	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, medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods.																		
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection _____ ° F. <i>Corrected</i>	9. Food, toxic agents, cleaning agents not in their original containers properly labeled.																		
11. Pets free of disease communicable to man.	10. No food or food related items stored or prepared in diapering areas or bathrooms.																		
12. Pets living quarters clean, and well maintained.	11. Food stored in food grade containers only.																		
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).																		
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	13. No animals in food preparation or food storage areas.																		
15. A minimum of 18" separation between drinking fountains & hand sinks.	14. No eating, drinking, and/or smoking during food preparation.																		
16. No high hazards cross-connections. <i>Corrected</i>	15. Food served and not eaten shall not be re-served to children in care.																		
16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.																			
B. WATER SUPPLY (check type)	F. CLEANING AND SANITIZING																		
<table border="1" style="width:100%"> <tr> <th style="width:33%">COMMUNITY</th> <th style="width:33%">NON-COMMUNITY</th> <th style="width:33%">PRIVATE</th> </tr> <tr> <td colspan="3">PRIVATE SYSTEMS ONLY</td> </tr> <tr> <td colspan="3">1. Constructed to prevent contamination.</td> </tr> <tr> <td colspan="3">2. Meets DHSS-SCCR water quality requirements.</td> </tr> <tr> <td colspan="3">A. Bacteriological sample results.</td> </tr> <tr> <td colspan="3">B. Chemical (Prior SCCR Approval Needed)</td> </tr> </table>	COMMUNITY	NON-COMMUNITY	PRIVATE	PRIVATE SYSTEMS ONLY			1. Constructed to prevent contamination.			2. Meets DHSS-SCCR water quality requirements.			A. Bacteriological sample results.			B. Chemical (Prior SCCR Approval Needed)			1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations. <i>Corrected</i> 2. All utensils and toys air dried. 3. The following items washed, rinsed and sanitized after each use: A. Food utensils B. Food contact surfaces including eating surfaces, high chairs, etc. C. Potty chairs and adapter seats. D. Diapering surface E. All toys that have had contact with body fluids. 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. C. Infant/Toddler toys used during the day. 5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids. 6. Appropriate test strips available and used to check proper concentration of sanitizing agents. 7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.
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D. HYGIENE																			
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods. <i>Corrected</i>																			
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.																			

FACILITY NAME	DVN	DATE
G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS	J. INFANT / TODDLER UNITS
1. Single service items not reused.	1. Cleaned as needed or at least daily.	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.
2. All food equipment and utensils in good repair.	2.Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.
3. Food preparation and storage areas have adequate lighting.	3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use.	K. DIAPERING AREA
4. Kitchen equipment that produces excessive grease laden vapors,moisture or heat is properly vented.	4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors.	1. No utensils or toys washed, rinsed or stored in the diaper changing area.
5. Facilities shall have mechanical refrigeration for facility use only. Exception: License-Exempt facilities approved BEFORE October 31, 1997	5. Hand washing sinks located in or immediately adjacent to the bathroom.	2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.
6. No carpeting or absorbent floor coverings in food preparation area.	6. No carpeting or absorbent floor coverings.	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.
7. Adequate preparation and storage equipment for hot foods.	7. Sufficient lighting for cleaning.	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.
8. Facilities with a capacity of 20 children or less shall have:	8. No storage of toothbrushes or mouthable toys.	5. Soiled diaper container emptied, washed, rinsed and sanitized daily.
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.	L. REFUSE DISPOSAL	1. Adequate number of containers.
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.	1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink.	2. Clean, nonabsorbent, insound condition.
9. Facilities with a capacity of more than 20 children approved BEFORE 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.	3. Outside refuse area clean; containers covered at all times.
A. Mechanical dishwasher that sanitizes;or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	K. DIAPERING AREA	4. Inside food refuse containers covered as required.
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.	1. No utensils or toys washed, rinsed or stored in the diaper changing area.	5. Restrooms used by staff have covered refuse containers.
10. Facilities with a capacity of more than 20 children approved AFTER October 31, 1991 shall have:	2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.	H. CATERED FOODS
A. Facility located in provider's residence shall have separate food preparation and storage areas.	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	1. Catered food from inspected and approved source.
B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.	2. Safe food temperature maintained during transport. Temperature at arrival _____ °F.
C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation .	5. Soiled diaper container emptied, washed, rinsed and sanitized daily.	3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.
		4. 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 (*) and/or marked by an (X) on this form. I agree to comply with these requirements.	
SIGNATURE OF INSPECTOR 	TELEPHONE	DATE
SIGNATURE OF CHILD CARE PROVIDER 	DATE	

DATE _____

[illegible]

DATE _____

INSPECTOR

Roger M. Mark

Rehul B. J.

DATE _____

[illegible]

DATE _____

Raymond Mark

Rehul B. I.

DATE _____

OBSERVATIONS

[illegible]

DATE _____

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Rehul B. J.