

MISSOURI DEPARTMENT OF ALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

SANITATION INSPECTION REPORT LICENSED CENTERS, GROUP HOMES AND LICENSE-EXEMPT FACILITIES

Arrival Time	CODES
Departure Time 15:00	N.O. N.A. *
5/22/23	

= Defects Noted

= Not Observed

Not Applicable
 Discussed and Agrees to comply with requirements

PAGE 1 OF 🙋

Indications   Continued to the continu	Ш	InitialAnnual ✔ Re-InspectionLeadSpecial Circumstances:										
Response	FACILITY NAME DVN COUNTY CODE											
17 Sycamore Road, Pernyville, MO 63775   Reagan Mackay, Blaine Gotto   An inspection of your facility has been made on the above date. Any non-compliance are marked below with an X   Scheric Regional Part   Reagan Mackay, Blaine Gotto   Reagan	Little Miracles   002481872   157											
An inspection of your facility has been made on the above date. Any ron-compliances are marked below with an X.    Colan and fixed of unsertary conditions.   X   Colan and fixed of unsertary conditions.   X   X   Colan and fixed of unsertary conditions.   X   X   X   X   X   X   X   X   X									, , , , , , , , , , , , , , , , , , , ,			
College and fine of unanality operations   College and fine of unanality operations of security spices, repeated and some of the premises of the college and the properties of the premises	17	Sycamo	ore Road	i, Perryville, MO	63775					Reagan Mackay,	Blaine Gotto	
1. Clear and fine of unanalitary conditions. X   X   No evidence of insects, spidents observed. N.D. 3. No evidence of fissects, spidents or or peet harborage. QK   Well ventilated, no evidence of modi, notious or harmful odors. X   X   Screens on windows and doors used for ventilation in good repeir. N.D. 5. Screens on windows and doors used for ventilation in good repeir. N.D. 6. No indications of lead hazards. N.D. 7. No toxic or dengenous plants accessible to children. N.D. 8. Medicines and offer looks against not accessible to children and under the control to prevent ovariant relation of child control thems. N.D. 9. All sinks equipped with miding launcies or combination sucests with not and odd running water under pressure. N.D. 1. Peats fee of diseases communication of the promises. Birds of the Parrol Family leated for Patilitacolis. N.D. 1. Peats fee of diseases communication to the premises. Birds of the Parrol Family leated for Patilitacolis. N.D. 1. Peats fee of diseases communication to the premises. Birds of the Parrol Family leated for Patilitacolis. N.D. 1. Peats fee of diseases communication to the premises. Birds of the Parrol Family leated for Patilitacolis. N.D. 1. Peats fee of diseases communication to the premises. Birds of the Parrol Family leated for Patilitacolis. N.D. 1. Peats fee of diseases communication to the premises. Birds of the Parrol Family leated for Patilitacolis. N.D. 1. Peats fee of diseases communication to the premises. Birds of the Parrol Family leated for Patilitacolis. N.D. 1. Peats fee of diseases communication to the premises. Birds of the Parrol Family leated for Patilitacolis. N.D. 1. Peats fee of the premises. Birds of the Parrol Family leated for Patilitacolis. N.D. 1. Peats fee of diseases communication to the premises. Birds of the Parrol Family leated for Patilitacolis. N.D. 1. Peats fee of diseases communication to the premises. Birds of the Parrol Family leated for Patilitacolis to the premises. Birds of the Parrol Family leated for Patilitacolis patilitaco	An	inspecti	on of you	r facility has been	made on tl	ne above dat	e. Any	non-	compliances are marke	ed below with an X.		
2. No evidence of insects, spiciers, todents or or peet harborags.  3. No evidence of insects, spiciers, todents or or peet harborags.  4. Well verifilated, no evidence of insects spiciers, todents or or peet harborags.  5. Socreen on windows and doors used for verification in good repair.  6. No Indications of lead hezards.  7. No toxic or dangerous plants accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots agents not accessible to children.  8. Medicines and other foots accessible to children.  8. Medicines and other foots accessible to children.  8. Medicines and thermal to the foots accessible to children.  8. Medicines and thermal to the foots accessible to children.  8. Medicines and thermal to the foots accessible to children.  8. Medicines and thermal to the foots accessible to children.  8	A	GEN	ERALIRE	QUIREMENTS				Ε.	FOOD PROTECTIO	N - State State State		
2. No evidence of insects, spicients or or peet hardrorage.  4. Well vertifiated, no evidence of mold, notious or harmful odors.  5. Soreers on windows and doors used for ventilation in good repair.  6. No indications of lead hazards.  6. No indications of lead hazards.  7. No toxic or dengerous plants accessible to children.  8. Mol.  8. Machine of door used of the recommendation of half content tiens.  8. All sinks equipped with mining laucets or combination flucuets with not and odd numing veter under pressure.  8. All sinks equipped with mining accessible to children and stored to prevent containman of half content tiens.  8. All sinks equipped with mining accessible to children and stored to prevent containman of half content tiens.  8. All sinks equipped with mining accessible to children and stored to prevent containman of half content tiens.  8. All sinks equipped with mining accessible to children and stored to prevent containman of half content tiens.  8. All sinks equipped with mining accessible to children and stored to prevent containman of hild content tiens.  8. All sinks equipped with mining accessible to children and stored to prevent containman of hild containing water under pressure.  8. All sinks equipped with mining accessible to children and stored to prevent containman of hild contains and hand sinks.  8. Replies grotibilided on the premises. Birds of the Parrot Family least for for places accessible to children and water quality requirements.  8. A. A. Switmming/wading pools filtered, treated, tested and water quality requirements.  8. A. A. Switmming/wading pools filtered, treated, tested and water quality requirements.  8. A. A. B. Chentical sample results.  9. Food, food related tiens and turnals covered and stored to prevent containers.  9. Food, food related tiens and turnals covered and stored to prevent containers.  9. Food, toxic agents, cleaning agents, cleanin		·	<del></del>	· · · · · · · · · · · · · · · · · · ·				1.			ndition;	MO
4. Well verifiated, no evidence of mold, noxious or hamful odors.  5. Screens on windows and doors used for ventilation in good repair.  No. No indications of lead hazards.  No. Do hazards.  All sinks equilipped with mixing facuets or combination facuets with hot and cold running water under pressure.  No. Tample) at film of inspection: 706, 170  No. Tample, 100, 100, 100, 100, 100, 100, 100, 10			<del></del>	<del></del>								
5. Screens on windows and doors used for ventitation in good repair.  6. No indications of lead hazards.  7. No toxic or diagneous plants accessable to children.  8. Modificines and other toxic agents not accessable to children.  8. Modificines and other toxic agents not accessable to children.  8. Modificines and other toxic agents not accessable to children.  9. All sinks equipped with mixing faucets or combination faucets with hot and cold running velets under pressure.  10. Hot water temperature at sinks accessable to children: 100°-120° F.  10. Pets free of diseases communicable to man.  12. Pets fiving quarters clean and well maintained.  13. Reptiles prohibited on the premises. Birds of the Parrot Family tested for Petitocosis.  14. Swimmingfursding pools filtered, treated, tested and water quality tested for Petitocosis.  15. A minimum of 18° separation between drinking fountains and hand sinits.  16. No high hazard cross connections.  8. WAZER SUPPLY (Interktyps)  17. Community  18. WAZER SUPPLY (Interktyps)  18. VAZER SUPPLY (Interktyps)  19. Community  19. ON-SITE SYSTEMS ONLY:  10. DRR Regulated System  19. ON-SITE SYSTEMS ONLY:  10. DRR Regulated System  19. ON-SITE SYSTEMS ONLY:  11. Constructed to prevent contamination.  18. A. Podd Utensity  19. ON-SITE SYSTEMS ONLY:  19. ON-SITE SYSTEMS ONLY:  10. On-SITE SYSTEMS ONLY:  10. On-SITE SYSTEMS ONLY:  11. Constructed to prevent contamination.  18. A. Podd Utensity  19. ON-SITE SYSTEMS ONLY:  19. ON-SITE SYSTEMS ONLY:  10. On-SITE SYSTEMS ONLY:  11. Constructed to prevent contamination.  19. ON-SITE SYSTEMS ONLY:  10. On-SITE SYSTEMS ONLY:  10. On-SITE SYSTEMS ONLY:  11. Constructed to prevent contamination.  19. ON-SITE SYSTEMS ONLY:  10. On-SITE SYSTEMS ONLY:  10. On-SITE SYSTEMS ONLY:  11. Constructed to prevent contamination.  19. ON-SITE SYSTEMS ONLY:  10. On-SITE SYSTEMS ONLY:  10. On-SITE SYSTEMS ONLY:  11. Constructed to prevent contamination.  19. ON-SITE SYSTEMS ONLY:  10. On-SITE SYSTEMS ONLY:  11. Constructed to prevent contamination.  19	3.	No evide	ence of inse	ects, spiders, rodents	or or pest ha	rborage.	OK	2.	No use of home-canned	food. No unpasteurized	d milk.	N.O.
5. Screams on windows and doorn used for verillation in good repair. NO.  5. No indications of lead hazards.  6. No indications of lead hazards.  7. No toxic or dangerous plants accessible to children.  8. Modicines and other toxic agents not accessible to children.  8. Modicines and other toxic agents not accessible to children.  8. No.  8. Modicines and other toxic agents not accessible to children.  8. No.  9. All sinks equipped with mixing fauncets or combination fauncets with hot and cold running water under pressure.  10. Hot water temperature at eirks accessible to children: 100°-120° F.  10. Temp(s) at time of inspection: 106. 110  11. Petis free of diseasese communicable to man.  12. Petis five of diseasese communicable to man.  13. Reptiles prohibited on the premises. Birds of the Parrot Family tested for Potiticosis.  14. Swimming/wading pools filtered, treated, tested and water quality restoration of the premises. Birds of the Parrot Family tested for Potiticosis.  14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Moets local codes.  15. A minimum of 18° separation between dinking fountains and hend sinks.  16. No high hazard cross connections.  17. Motest setting fixed temperatures.  18. No.  19. Food, food retarted items and utenals covered and stored to prevent contamination.  19. Food, food retarted items and utenals covered and stored to prevent or or the premises. Birds of the Parrot Family tested for Potiticosis.  19. Food, food retarted items and utenals covered and stored to prevent or or the premises. Birds of the Parrot Family tested for Potiticosis.  19. Food, food retarted items and utenals covered and stored to prevent or or the premises.  19. Food codes agents, despring agents not in their original containers and hend sinks.  19. Food codes agents, despring agents not in their original containers.  10. No food stored or prepared in dispering areas or bathrooms.  10. No food stored or prepared in dispering areas or bathrooms.  10. No food stored	4.	Well ver	ntilated, no	evidence of mold, nox	ious or harm	ıful odors.	X	3	Ground beef cooked to	155° F; poultry and por	oled eggs to 165° F;	'
4. Precocled fool rehealed to 165° F. N.O.  Motorio or dengerous plants accessible to children.  Modicines and other fools agents not accessible to children and stored to prevent contamination of child contect items.  Modicines and other fools agents not accessible to children and stored to prevent contamination of child contect items.  Modicines and other fools agents not accessible to children and stored to prevent contamination of child contect items.  Modicines and other fools agents not accessible to children 100°-120° F. N.O.  Temp(s) at time of inspection: 106, 110  11. Pets free of diseases communicable to man.  N.A.  12. Pets living quarters clean and well maintained.  Modicines and well well well well well well well wel	5.	Screens	on window	s and doors used for	ventilation in	good repair.	N.O.	Ψ.			least 135° F; all hot	N.O.
6. Food requiring refrigeration stored at 41° F or below. 6. Medicines and other tooks agents not accessible to children and stored to prevent contamination of child contact items. 7. All sinks equipped with minigh faucies or combination fauces with not and cold running water under pressure. 8. All sinks equipped with minigh faucies for combination fauces with not and cold running water under pressure. 9. All sinks equipped with minigh faucies for combination fauces with not and cold running water under pressure. 9. All sinks equipped with minigh faucies for combination of child contact items. 9. All sinks equipped with minigh faucies for combination of child contact items. 9. All sinks equipped with minigh faucies for combination of child contact items. 9. All sinks equipped with minigh faucies for combination of child contact items. 9. All sinks equipped with minigh faucies for combination. 9. All sinks equipped with minigh faucies for combination. 9. All sinks equipped with minigh faucies for combination. 9. All sinks equipped with minigh faucies for combination. 9. All sinks equipped with minigh faucies for combination. 9. All sinks equipped with minight faucies of the Parrot Family water for the covering thems and utensils covered and stored to prevent contained themselves the food. 9. Food, food related themselves reading on their position by individuals, pests, toxic agents, scelaning agents, water drain lines, meclinose, dust, spaks and other foods. No bare ball of the presidence of the part of the individuals of capining agents not in their original containers. 9. Food, flood related with reading agents position of the preparation of the preparation of the property distribution of their original containers. 9. Food theward under refrigaration, 70° F running water, or microwave in the presidence of the preparation of	6.	No indic	ations of le	ad hazards.			N.O.		······································			
8. Medicines and other foots agents not accessible to children and stored or prevent contamination of child content items.  9. All sinks equipped with mixing faucets or combination faucets with not and cold running water under pressure.  10. Hot water themperature at eithe accessible to children; 100°-120° F. Temple) at time of inspection; 100°, 110° hot water themperature at either accessible to children; 100°-120° F. Temple) at time of inspection; 100°, 110° hot water themperature at either accessible to children; 100°-120° F. Temple) at time of inspection; 100°, 110° hot water themperature at either accessible to children; 100°-120° F. N.O.  11. Pots five guariers clean and well maintained.  12. Pets living quariers clean and well maintained.  13. Reptiles prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.  14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.  15. A minimum of 16° separation between drinking fountains and hand sinks.  16. No high hazard cross connections.  17. Animimum of 16° separation between drinking fountains and hand sinks.  18. WATER_SUPPLY_Checktyps)  □ Community □ Non-Community □ PRIVATE  1. Constructed to prevent contamination.  19. A Bacteriological sample results:  10. Constructed to prevent contamination.  10. A Bacteriological sample results:  10. SEWAGE: (checktyps)  □ COMMUNITY □ ON-SITE  ON-SITE SYSTEMS ONLY  11. All Items requiring santiting shall be weshed, finsed, and santized with approved agents, generation.  10. A Food Utensils.  11. A Borderiological sample results:  12. A Borderiological sample results:  13. No high hazard cross connections.  14. No. Borderiological sample results:  15. Constructed to prevent contamination.  16. Food served and not eaten shall not be re-served to children in care.  17. All Items requiring santiting shall be weshed, finsed, and santized with paper departs and property marked with 7-day and santized shall sample results:  18. Constructed to prevent cont	7.	No toxic	or dangero	ous plants accessible	o children.		N.O.	4.	Precooked food reheated	d to 165° F.		N.O.
** stored to prevent contamination of child contact liters.  *** All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.  *** All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.  *** All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.  *** All sinks equipped with mixing faucets or combination for the pressure of the part of th		Medicin	es and othe	er toxic agents not acc	essible to ch	ildren and		5.	Food requiring refrigerat	ion stored at 41° F or be	elow.	OK
9. All sinks equipped with morif alloces of combination access with hot and cold unning valetic under pressure. 10. Hot water temperature at sinks accessible to children; 100°-120° F. Tenejloj at time of inspection; 106, 110 Pots free of diseases communicable to man. 12. Pets fiving quariers clean and well maintained. 13. Reptiles prohibited on the premises. Birds of the Parrol Family tested for Positacosis. 14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes. 15. A minimum of 18° separation between drinking fountains and hand sinks. 16. No high hazard cross connections. 17. A metal stemmed thermometer reading 9 - 220° F in 2° increments for checking food temperatures. 18. Valor in the control of the premises. Birds of the Parrol Family tested for Positacosis. 19. Food, took agents, cleaning agents, not in their original containers and another foods. No bere hand contact with ready-to-est door prepared in dispering areas or bathrooms. 19. No. 10. Food stored in froed grade containers only. 10. No. food stored or prepared in dispering areas or bathrooms. 19. No. 11. Food stored in froed grade containers only. 10. No. 12. Community Non-Community Private 12. Community Non-Community Private 13. Reptiles prohibited on the premises of the Parrol Family sand and another food grade containers only. 14. No esting, smoking, drinking during food preparation. 19. No. 19. PRIVATE PSYSTEMS ONLY 10. Constructed to prevent contamination. 10. No. 10. SetWAGE* (Clock type) 10. Constructed to prevent contamination. 10. No. 11. Food stored in food grade containers only. 12. Food stored in froed grade containers only. 13. No esting, smoking, drinking during food preparation. 14. No esting, smoking, drinking during food preparation. 15. A minimum of 18° separation or food storage areas. 19. No estinate in food preparation or food storage areas. 19. No estinate in food preparation. 10. Refigerated potentially hazardous foods properly marked with 7-day to the food storage areas.	8.	stored to	prevent co	ontamination of child c	ontact items		N.O.	A				i l
Temple) at time of inspection: 106, 110  11. Pets free of diseases communicable to man.  12. Pets free of diseases communicable to man.  13. Reptiles prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.  14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.  14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.  15. A minimum of 15° separation between drinking fountains and hand sinks.  16. No high hazard cross connections.  17. No. Dispersion between drinking fountains and hand sinks.  18. WATER-SUPPLY (check type)  19. WATER-SUPPLY (check type)  10. Constructed to prevent contamination.  10. A. Bacteriological sample results:  10. Constructed to prevent contamination.  11. Food stored in food grade containers only.  12. Conditional trequirements.  13. No animals in food preparation or food storage areas.  14. No earing, smiching, drinking during food preparation.  15. Food stored in food grade containers only.  16. No high hazard cross connections.  17. No. Dispersion between drinking fountains and hand sinks.  18. Constructed to prevent contamination.  19. WATER-SUPPLY (check type)  10. Constructed to prevent contamination.  10. No. A. Bacteriological sample results:  11. Constructed to prevent contamination.  12. Meets DHSS water quality requirements.  13. A. Bacteriological sample results:  14. Setting and to each shall not be reserved to children in care.  15. Food served and not eaten shall not be reserved to children in care.  16. Food served and not eaten shall not be reserved to children in care.  18. Reptiles desired, insend, and sanitized with 7-day in the cooking process.  19. Constructed to prevent contamination.  19. A. Food stored or preparation.  10. No. Constructed to prevent contamination.  10. A. Food stored or preparation.  11. Food stored in food grade something and as an adaptor soats.  12. Constructed to prevent contamination.  13. No. A. To following li	9.					faucets with	N.O.	<b>U.</b>	required. Foods in freeze	er frozen solid. Temp(s)	at time of inspection:	N.O.
11. Pets free of diseases communicable to man. 12. Pets living quarters clean and well maintained. 13. Reptiles prohibited on the premises. Birds of the Parrot Family tested for Peitacosis. 14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes. 15. A minimum of 16" separation between drinking fountains and hand sinks. 16. No high hazard cross connections. 17. A minimum of 16" separation between drinking fountains and hand sinks. 18. No high hazard cross connections. 19. WATER SUPPLY*(Inbecktype)  19. Constructed to prevent contamination. 19. A. Bacteriological sample results: 19. Constructed to prevent contamination. 19. A. B. Chemical sample results: 19. Constructed to prevent contamination. 19. No high sample results: 19. Constructed to prevent contamination. 19. No high sample results: 19. Constructed to prevent contamination. 19. No high sample results: 19. Constructed to prevent contamination. 19. No high sample results: 19. Constructed to prevent contamination. 19. No high sample results: 19. Constructed to prevent contamination. 19. No high sample results: 19. Constructed to prevent contamination. 19. No high sample results: 20. Meets DHSS water quality requirements. 21. Constructed to prevent contamination. 22. Meets DHSS water quality requirements. 23. No entire symbolic, direct ktype)  19. Constructed to prevent contamination. 29. No entire symbolic, direct ktype)  20. Constructed to prevent contamination. 20. No entire symbolic, direct ktype)  21. Constructed to prevent contamination. 22. A. Birth symbolic and sample results: 23. No entire symbolic, direct ktype)  24. A. Birth symbolic and the reserved to children in care. 29. Meets DHSS requirements. 20. No entire symbolic, direct ktype)  20. Constructed to prevent contamination. 30. A. Tolicit surfaces including eating surfaces, high chairs, etc. X 31. The following items are washed, finsed and samitized stiff each dulled with hand in the prevention of samitizing and floors of the prevent develo	10.				e to children	: 100°-120° F.	NO			<del> </del>		
12. Pets living quarters clean and well maintained.  13. Reptiles prohibited on the premises. Birds of the Parrot Family tested for Psittacosts.  14. Swimming/wacing pools filtered, treated, tested and water quality records maintained. Meets local codes.  15. A minimum of 18" separation between drinking fountains and hand sinks.  16. No high hazard cross connections.  17. WATER SUPPLY (checktype)  18. WATER SUPPLY (checktype)  19. Constructed to prevent contamination.  19. Meets DHSS water quality requirements.  19. A Bacteriological sample results:  20. SEWAGE (check type)  21. Constructed to prevent contamination.  22. Meets DHSS regulated System  23. DHSR Regulated System  24. DHSR Regulated System  35. Meets local requirements.  25. DHSR Regulated System  36. Sewage (check type)  27. Constructed to prevent contamination.  28. DHSR Regulated System  39. Pood, food related items and utensils covered and other foods. No bare hand onlicit with ready-to-eat foods.  19. Prod have dunder refrigeration, 70" F running water, or microwave in pert of the cooking process.  19. No of food stored or prepared in diapening areas or bathrooms.  19. No food stored or prepared in diapening areas or bathrooms.  10. No food stored or prepared in diapening areas or bathrooms.  10. No food stored or prepared in diapening areas or bathrooms.  10. No food stored or prepared in diapening areas or bathrooms.  10. No food stored or prepared in diapening areas or bathrooms.  10. No food stored or prepared in diapening areas or bathrooms.  10. No food stored or prepared in diapening areas or bathrooms.  10. No food stored or prepared in diapening areas or bathrooms.  10. No food stored or prepared in food great containers only.  11. Food stored in food great containers only.  12. Food hawed under refrigeration, 70" F running water, or microwave in pert of the cooking process.  14. No eating, smoking, drinking during food greater.  15. No eating, smoking, drinking during food greater.  16. No eating, smoking, drinking during food greatin		Temp(s)	at time of	inspection: 106, 110				7.			in 2° increments	N.O.
12. Pets living quarters dean and well maintained.  13. Reptiles prohibited on the premises. Birds of the Parrot Family tested for Politacosis.  14. Swimmingtwading pools filtered, treated, tested and water quality records maintained. Meets local codes.  15. A minimum of 18" separation between drinking fountains and hand sinks.  16. No high hazard cross connections.  17. No. 11. Food stored in food grade containers only.  18. Waterisupply (checktype)  19. Constructed to prevent contamination.  19. Meets DHSS water quality requirements.  19. A Bacteriological sample results:  10. No Road stored or prepared in dispering areas or bathrooms.  10. No. 21. No. 6 and stored or prepared in dispering areas or bathrooms.  10. No. 6 food stored or prepared in dispering areas or bathrooms.  10. No. 6 food stored or prepared in dispering areas or bathrooms.  10. No. 6 food stored in food grade containers only.  11. Food stored in food grade containers only.  12. Food thawed under refrigeration, 70" F running water, or microwave in fact the cooking process.  13. No animals in food greparation or food storage areas.  14. No eating, smoking, drinking during food preparation.  15. A minimum of 18" separation between drinking fountains and hand sinks.  16. No high hazard cross connections.  17. No. 19. FIVATE SYSTEMS ONLY  18. Constructed to prevent contamination.  19. No. 2. Meets DHSS water quality requirements.  19. A Bacteriological sample results:  10. SEWAGE (checktype)  11. Food served and not eaten shall not be re-served to children in care.  11. Food served and not eaten shall not be re-served to children in care.  12. A Bacteriological sample results:  13. No animate in root greparation or food storage areas.  14. No eating, smoking, drinking during food preparation.  15. A fine of every and contact with redeving food grepty water and sanitized with research of the cooking shall be weshed, insed, and sanitized with research of the cooking shall be weshed, insed, and sanitized at least daily.  18. Pood contact surfaces	11.	Pets free	e of diseas	es communicable to m	ian.		N.A.					
13. Reptiles prohibited on the premises. Birds of the Parrot Family tested for Psittacosts.  14. Swhminip/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.  15. A minimum of 16" separation between dinking fountains and hand sinks.  16. No high hazard cross connections.  17. WATER SUPPLY (checktype)  18. WATER SUPPLY (checktype)  19. Constructed to prevent contamination.  19. Meets DHSS water quality requirements.  19. Meets DHSS water quality requirements.  19. Constructed to prevent contamination.  19. Meets DHSS water quality requirements.  19. Constructed to prevent contamination.  19. Constructed to prevent contamination.  20. Meets DHSS water quality requirements.  21. DINR Regulated System  22. Type:  23. Meets DHSS requirements.  24. DHSS Regulated System  25. DHSS Regulated System  26. DHSS Regulated System  27. Constructed to prevent contamination.  28. West DHSS requirements.  29. DHSS Regulated System  30. DHSR Regulated System  40. DIAPETER STEMS ONLY  41. DINR Regulated System  52. DHSS Regulated System  53. Meets local requirements.  44. No eating, smoking, and eating shall be washed, finsed, and sanitized with approved agents, methods, and concentrations.  20. DHSR Regulated System  31. DINR Regulated System  42. OHSR Regulated System  43. Meets local requirements.  44. Food Usersils.  45. A Food Usersils.  46. A Food Usersils.  47. A Food Usersils.  48. A Food Ornitad time wash hands using soap, warm running water and sanitary hand drying methods.  49. Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.  49. Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.  40. Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.  40. Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.  40. Caregivers and children wash hands using soap, warm running water and sanitary hand dry	12.	Pets livi	ng quarters	clean and well mainta	ained.		X	A				
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14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.  N.O.  15. A minimum of 18° separation between drinking fountains and hand sinks.  N.O.  16. No high hazard cross connections.  N.O.  17. Evolution of the separation between drinking fountains and hand sinks.  N.O.				N.A.				ules 1000s. No bate				
records maintained. Meets local codes.  10. No food stored or prepared in diapering areas or bathrooms.  11. Food stored in food grade containers only.  12. Food thawed under refrigeration, 70° F running water, or microwave if part of the cooking process.  13. No animals in food preparation or food storage areas.  14. No acting process.  15. WATER-SUPPLYS (checktype)    Community   NoN-COMMUNITY   PRIVATE		tested it	// 1 Sittacos		··· · · · · · · · · · · · · · · · · ·	······································	ļ				original containers	1,
records maintained. Meets local codes.  10. No food stored or prepared in diapering areas or bathrooms.  11. Food stored in food grade containers only.  12. Food thawed under refrigeration, 70° F running water, or microwave if part of the cooking process.  13. No animals in flood process.  14. No ealing, smoking process.  15. WATER SUPPLY* (check-type)    Community   Non-community   Private	14	Swimmi	ng/wading	pools filtered, treated,	tested and v	water quality	NO	ð.	shall be properly labeled		STIGHT OF TEATHORS	X
12. Food thawed under refrigeration, 70° F running water, or microwave if part of the cooking process.  13. No animals in food preparation or food storage areas.  14. No eating, smoking, drinking during food preparation.  15. Food served and not eaten shall not be reserved to children in care.  16. Ronstructed to prevent contamination.  17. Constructed to prevent contamination.  18. No.  19. Meets DHSS water quality requirements.  19. Community Private  10. Constructed to prevent contamination.  20. Meets DHSS water quality requirements.  21. Constructed to prevent contamination.  22. Meets DHSS water quality requirements.  23. All titems requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations.  24. Unusualist and toys air dried.  25. SEWAGE (check-type)  27. COMMUNITY ON-SITE  28. Constructed to prevent contamination.  29. Meets DHSS requirements.  30. Meets local requirements.  40. A. Food Utensils.  41. All titems requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations.  41. All titems requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations.  41. All titems requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations.  42. All titems requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations.  43. The following items washed, rinsed and sanitized after each use:  44. To end use the concentration of sanitizing surfaces, high chairs, etc.  45. A. Food use shall not be reserved to children in care.  46. Refrigerated potentially hazardous foods properly marked with 7-day discard date and sanitized with approved agents, methods, and concentrations.  46. A. Food use is an adapter seals.  47. DNR Regulated System  48. To end use and sanitized after each use.  49. Dispering surfaces.  40. Pood contact surfaces including eating surfaces, high chairs, etc.  40.	170	records	maintained	. Meets local codes.			17.0.	10.	No food stored or prepar	ed in diapering areas o	r bathrooms.	N.O.
16. No high hazard cross connections.  17. No high hazard cross connections.  18. WATER-SUPPLYS (check type)  □ COMMUNITY □ NON-COMMUNITY □ PRIVATE  PRIVATE SYSTEMS ONLY  19. Constructed to prevent contamination.  NA.  10. Constructed to prevent contamination.  NA.  11. Constructed to prevent contamination.  NA.  12. Meets DHSS water quality requirements.  A. Bacteriological sample results:  B. Chemical sample results:  C. SEWAGE (check type)  □ COMMUNITY □ ON-SITE  10. DNR Regulated System  Type:  NA.  11. DNR Regulated System  Type:  NA.  12. DNR Regulated System  Type:  NA.  13. No animals in food preparation or food storage areas.  NA.  NA.  NA.  NA.  NA.  NA.  NA.  N	15	A minim	um of 18" s	eparation between dri	nking fountai	ns and hand	NO					N.O.
16. No high hazard cross connections.  B. WATER-SUPPLYS (chack type)  □ COMMUNITY NON-COMMUNITY PRIVATE  1. Constructed to prevent contamination.  A. Bacteriological sample results:  B. Chenical sample results:  C. SEWAGE (check type)  □ COMMUNITY NON-SITE  NA.  DINR Regulated System Type:  NA.  NA.  NA.  NA.  NA.  NA.  Lond the description of code storage areas.  NA.  NA.  A. Bacteriological sample results:  B. Chenical sample results:  C. SEWAGE (check type)  □ COMMUNITY NON-SITE  NA.  NA.  NA.  NA.  NA.  NA.  NA.  NA							N.U.	12.			water, or microwave	NO
B. WATER-SUPPLY (check-type)    Community   Non-community   PRIVATE	16.	No high	hazard cro	ss connections.	Married Contract Contraction	STATES OF THE SECTION AS A SECTION AS	N.O.		· · · · · · · · · · · · · · · · · · ·	<del></del>		
International content of the prevent contamination	19855740	Charles and Advanta	Department of the Company	What had been a second of the second about the second							<del></del>	
PRIVATE SYSTEMS ONLY  1. Constructed to prevent contamination.  2. Meets DHSS water quality requirements.  A. Bacteriological sample results:  B. Chemical sample results:  C. SEWAGE (check type)  V COMMUNITY ON-SITE  ON-SITE SYSTEMS ONLY  1. DINR Regulated System Type:  DHSS Regulated System Type:  DHSS Regulated System Type:  N.A.  DHSS Regulated System Type:  N.A.  Meets DHSS requirements.  N.A.  A. Food Utensils.  N.A.  C. Potty chairs and adapter seats.  N.A.  M.A.  Meets DHSS requirements.  N.A.  A. Food user and children wash hands using soap, warm running water and sanitary hand drying methods.  Caregivers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: tolleting, diapering, assisting with tolleting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling raw food, glove use, cleaning and sanitizing outdoor play, handling raw food, glove use, cleaning and sanitizing outdoor play, handling raw food, glove use, cleaning, and sanitized with 7-day discard date after opening or preparation.  F. CLEANING AND SANITIZING  A. All titems requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations.  A. Food Utensils.  N.C.  A. Food Utensils.  N.C.  D. Diapering surfaces.  E. All toys that have had contact with body fluids.  N.C.  4. The following items are washed, rinsed and sanitized after each use.  N.C.  Land Times requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, san denoted												
discard date after opening or preparation.  1. Constructed to prevent contamination.  2. Meets DHSS water quality requirements.  A. Bacteriological sample results:  B. Chemical sample results:  C. SEWAGE (check type)  COMMUNITY ON-SITE  DNR Regulated System Type:  Type:  Meets DHSS requirements.  A. Food Utensils.  D. Diapering surfaces.  E. All toys that have had contact with body fluids.  M.A.  M.A.  The following items are washed, rinsed and sanitized after each use:  N.O.  C. Potty chairs and adapter seats.  N.O.  D. Diapering surfaces.  E. All toys that have had contact with body fluids.  M.A.  The following items are washed, rinsed and sanitized after each use:  N.O.  C. Potty chairs and adapter seats.  N.O.  W.A.  The following items are washed, rinsed and sanitized after each use:  N.O.  A. Food Utensils.  N.O.  D. Diapering surfaces.  E. All toys that have had contact with body fluids.  M.O.  A. Tollets, urinals, handsinks.  N.O.  A. Tollets, urinals, handsinks.  N.O.  A. Tollets, urinals, handsinks.  N.O.  Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.  Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: tolleting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.  A. A. A. Tollets, urinals, handsinks.  N.O.  A. Propriate test strips available and used to check proper concentration of sanitizing agents.  A. A. A. Properside test strips available and used to check proper concentration of sanitizing agents.  A. A. A. Properside test strips available and used to check proper concentration of sanitizing agents.  A. A. Properside test strips available and used to check proper concentration of sanitizing agents.  A. A. Properside test strips available and used to check proper concentration of sanitizing agents.  A. A. Properside test strips available and used to check proper concentratio		∠]COM	MUNITY	□ NON-COMMU	INITY	PRIVATE		1				N.O.
1. Constituted to prevent contamination.  2. Meets DHSS water quality requirements.  A. Bacteriological sample results:  B. Chemical sample results:  C: SEWAGE (check type)  COMMUNITY ON-SITE  ON-SITE SYSTEMS ONLY  1. DNR Regulated System Type:  DHSS Regulated System Type:  DHSS Regulated System Type:  A.A.  DHSS Regulated System Type:  A.A.  C. Potty chairs and adapter seats.  D. Diapering surfaces, high chairs, etc. X  D. Diapering surfaces.  E. All toys that have had contact with body fluids.  A. Toilets, urinals, handsinks.  D. HYGIENE  1. Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.  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 arm food, glove use, cleaning and sanitizing, outdoor play, handling arm food, glove use, cleaning and sanitizing, and eating food; glove use, cleaning and sanitizing, soutdoor play, handling arm food, glove use, cleaning and as necessary.  A.A.  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 agents.  A.D.  A.D.  A. Toilets, urinals, handsinks.  B. Non-absorbant floors in infant/loddler spaces.  C. Infant/Toddler toys used during the day.  Walls, ceiling, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.  A. Solled laundry stored and handled in a manner which does not concentration of sanitizing agents.  7. Solled laundry stored and handled in a manner which does not concentration of sanitizing agents.  A. Solled laundry stored and handled in a manner which does not concentration of sanitizing agents.				RIVATE SYSTEMS (	)NLY			16.			ny marked with 7-day	X
2. Meets DHSS water quality requirements.  A. Bacteriological sample results:  B. Chemical sample results:  C. SEWAGE (check type).  CON-SITE SYSTEMS ONLY  1. DNR Regulated System Type:  DHSS Regulated System Type:  DHSS Regulated System Type:  A. Food contact surfaces including eating surfaces, high chairs, etc. X  D. Diapering surfaces.  D. Diapering surfaces.  A. Food utensils.  D. Diapering surfaces.  D. Diapering surfaces.  A. Toilet, urinals, handsinks.  D. Diapering surfaces.  Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.  Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: tolleting, diapering, assisting with toileting, nose blowing, handling animals, eating, smoking, and as necessary.  1. All items requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations.  2. All utensils and toys air dried.  3. The following items washed, rinsed and sanitized after each use: N.O.  D. Diapering surfaces.  N.O.  4. The following items are washed, rinsed and sanitized after each use: N.O.  D. Diapering surfaces.  X. D. Diapering surfaces.  E. All toys that have had contact with body fluids.  A. Toilets, urinals, handsinks.  N.O.  A. Toilets, urinals, handsinks.  D. Diapering surfaces.  A. Food utensils.  N.O.  D. Diapering surfaces.  C. Potty chairs and eatpre seats.  N.O.  A. The following items are washed, rinsed and sanitized after each use: N.O.  A. The following items are washed, rinsed and sanitized with body fluids.  A. Food ontact surfaces including eating surfaces, high chairs, etc. X  D. Diapering surfaces.  C. Potty chairs and contact with body fluids.  A. The following items washed, rinsed and sanitized with each contact with body fluids.  A. The following items are washed, rinsed and sanitized with each contact with body fluids.  A. The following items are washed, rinsed and sanitized with each contact with body fluids.  A. The following items are washed,	1.	Constru	cted to prev	ent contamination.			N.A.					
A. Bacteriological sample results:  B. Chemical sample results:  C: SEWAGE (check type)    COMMUNITY	2	Meets D	HSS water	r quality requirement	s.		N.A.	2120	ACCURACY OF THE CASE AND ADDRESS OF THE PARTY OF THE PART		and and positional with	
B. Chemical sample results:  C. SEWAGE (Check type)  COMMUNITY ON-SITE  ON-SITE SYSTEMS ONLY  DNR Regulated System Type:  N.A.  DHSS Regulated System Type:  Meets DHSS requirements.  N.A.  Meets local requirements.  N.A.  Meets local requirements.  N.A.  Caregivers and children wash hands using soap, warm running water and sanitizy hand drying methods.  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 san necessary.  A Ill utensils and toys air dried.  3. The following items washed, rinsed and sanitized after each use:  N.O.  A. Food Utensils.  N.O.  C. Potty chairs and adapter seats.  N.O.  D. Diapering surfaces.  X  E. All toys that have had contact with body fluids.  N.O.  4. The following items are washed, rinsed and sanitized at least daily:  N.O.  4. The following items washed, rinsed and sanitized after each use:  N.O.  A. Food Utensils.  N.O.  A. Food Utensils.  N.O.  B. Food contact surfaces including eating surfaces, high chairs, etc.  X  D. Diapering surfaces.  N.O.  4. The following items washed, rinsed and sanitized shigh chairs, etc.  X  D. Diapering surfaces.  N.O.  4. The following items are washed, rinsed and sanitized shigh contact with body fluids.  N.O.  4. The following items are washed, rinsed and sanitized shigh contact with body fluids.  N.O.  4. The following items are washed, rinsed and sanitized shigh contact with body fluids.  N.O.  4. The following items are washed, rinsed and sanitized shigh contact with body fluids.  N.O.  4. The following items are washed, rinsed and sanitized shigh contact with body fluids.  N.O.  W.A.  4. The following items are washed, rinsed and sanitized shigh contact with body fluids.  N.O.  4. The following items are washed, rinsed and sanitized shigh contact with body fluids.  N.O.  W.A.  The following items are washed, rinsed and sanitized shigh contact with body fluids.  N.O.  W.A.  W.A.  Tollets, uri	_ <del></del>		<del>· · · · · · · · · · · · · · · · · · · </del>			······································	<del></del>	1.			seu, and samuzed with	ОК
C. SEWAGE (check type)    COMMUNITY								L			<u></u>	1
COMMUNITY ON-SITE ON-SITE SYSTEMS ONLY  1. DNR Regulated System Type:	C										1 475 20 ST BUST 48 48 TO LIBERA FOR	-
ON-SITE SYSTEMS ONLY  B. Food contact surfaces including eating surfaces, high chairs, etc. X  DNR Regulated System Type:  DHSS Regulated System Type: Meets DHSS requirements.  N.A.  Meets local requirements.  N.A.  C. Potty chairs and adapter seats.  D. Diapering surfaces.  X  E. All toys that have had contact with body fluids.  N.O.  4. The following items are washed, rinsed and sanitized at least daily: N.O.  N.O.  N.O.  D-HYGIENE  Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.  Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: tolleting, diapering, assisting with tolleting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.  B. Food contact surfaces including eating surfaces, high chairs, etc. X  C. Potty chairs and adapter seats.  N.O.  D. Diapering surfaces.  A. Tollets, urinals, handsinks.  N.O.  C. Infant/Toddler toys used during the day.  Valls, ceiling, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.  S. Walls, ceiling, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.  Appropriate test strips available and used to check proper concentration of sanitizing agents.  S. Solied laundry stored and handled in a manner which does not contempting food general food solited laundry stored and handled in a manner which does not contempting food general food solited laundry stored and handled in a manner which does not contempting food general food solited laundry stored and handled in a manner which does not contempting food general food solited laundry stored and handled in a manner which does not contempting food general food solited laundry stored and handled in a manner which does not contempting food general food solited laundry stored and handled in a manner which does not contempting food general food solited laundry stored and handled in a					- ON CIT			3.		ned, rinsed and sanitize	ed atter each use:	
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Type:  DHSS Regulated System Type:  M.A.  D. Diapering surfaces.  M.A.  E. All toys that have had contact with body fluids.  M.O.  4. The following items are washed, rinsed and sanitized at least daily.  M.O.  HYGIENE  Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.  Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: tolleting, diapering, assisting with tolleting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.  N.O.  D. Diapering surfaces.  M.O.  4. The following items are washed, rinsed and sanitized at least daily.  N.O.  A. Toilets, urinals, handsinks.  N.O.  B. Non-absorbant floors in infant/toddler spaces.  N.O.  C. Infant/Toddler toys used during the day.  Walls, ceiling, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.  Walls, ceiling, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.  Appropriate test strips available and used to check proper concentration of sanitizing agents.  7. Solled laundry stored and handled in a manner which does not expression of the proper concentration of sanitizing agents.		DNR Re			işle işşaladı.	<u>valas vardīgās</u>	1500000	ļ			naces, nign chairs, etc.	
2. DHSS Regulated System Type:     Meets DHSS requirements.     Meets local requirements.     Mest local requirements.     MA.     Mest local requirements.     MA.     Mest local requirements.     MA.     Mest local requirements.     MA.     M.A.     Tollets, urinals, handsinks.     M.O.     M.O.	1.		J	,			N.A.	<u> </u>		<del></del>		<del> </del>
Type: Meets DHSS requirements.  Meets local requirements.  Meets local requirements.  Meets local requirements.  M.A.  Meets local requirements.  M.A.  Meets local requirements.  M.A.  M.A.  Toilets, urinals, handsinks.  M.O.  A. Toilets, urinals, handsinks.  M.O.  M.O.  A. Toilets, urinals, handsinks.  M.O.  M.O.  A. Toilets, urinals, handsinks.  M.O.  Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.  Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: tolleting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.  M.O.  4. The following items are washed, rinsed and sanitized at least daily:  M.O.  A. Toilets, urinals, handsinks.  M.O.  C. Infant/Toddler toys used during the day.  Walls, ceiling, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.  M.O.  M.O.  Solied laundry stored and handled in a manner which does not concentration of sanitizing agents.  Toilets, urinals, handsinks.  M.O.  A. Toilets urinals, handsinks.  M.O.  A. Toilets, urinals, hands	_		egulated S	System								
3. Meets local requirements.  N.A. A. Toilets, urinals, handsinks.  N.O.  HYGIENE  1. Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.  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.  N.O.  A. Toilets, urinals, handsinks.  N.O.  S. Non-absorbant floors in infant/toddler spaces.  N.O.  Walls, ceiling, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.  N.O.  A. Toilets, urinals, handsinks.  N.O.  Soliet in plant/Toddler toys used during the day.  N.O.  Soliet in plant/Toddler toys used during the day.  N.O.  Soliet in plant/Toddler toys used during the day.  N.O.  Soliet in plant/Toddler toys used during the day.  N.O.  Soliet in plant/Toddler toys used during the day.  N.O.  Soliet in plant/Toddler spaces.  N.O.  Soliet in plant/Toddler spaces.  N.O.  Soliet in plant/Toddler spaces.  N.O.  Solied laundry stored and handled in a manner which does not concentration of sanitizing agents.  Solied laundry stored and handled in a manner which does not concentration of sanitizing agents.  Solied laundry stored and handled in a manner which does not concentration of sanitizing agents.	2.	Type:	•	•			N.A.	5,170	and the second of the second of the second of the second	Taken the Fig. 1 and 1 a	Committee of the commit	
The state of the s	<u> </u>				<del></del>		<u> </u>	4			ized at least daily:	
1. Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.  Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: tolleting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.  C. Infant/Toddler toys used during the day.  N.O.  Walls, ceiling, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.  Appropriate test strips available and used to check proper concentration of sanitizing agents.  Solled laundry stored and handled in a manner which does not contemporate food food related from and oblid contact from an analysis of the contemporate food food related from an anner which does not contemporate food food related from an anner which does not contemporate food food related from an anner which does not contemporate food food related from an anner which does not contemporate food food related from an anner which does not contemporate food food related from an anner which does not contemporate food food related from an anner which does not contemporate food food related from an anner which does not contemporate food food related from an anner which does not contemporate food food related from an anner which does not contemporate food food related from an anner which does not contemporate food food related from an anner which does not contemporate food food related from an anner which does not contemporate food food related from an anner which does not contemporate food food related from a manner which does not contemporate food food related from an anner which does not contemporate food food related from a manner which does not contemporate food food related from an anner which does not contemporate food food related from a manner which does not contemporate food food related from a manner which does not contemporate food food related from a manner which does not conte						and a spiritual property and the spiritual property and the						
water and sanitary hand drying methods.  Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: tolleting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.  5. Walls, ceiling, 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 contacted by body fluids.	D.					Marie Marie			B. Non-absorbant floo	ors in infant/toddler spac	008.	N.O.
<ul> <li>Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: tolleting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.</li> <li>Walls, ceiling, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.</li> <li>Appropriate test strips available and used to check proper concentration of sanitizing agents.</li> <li>Soiled laundry stored and handled in a manner which does not contemporate feed feed related from and of some plant of the content from an analysis of the content from a manner which does not contemporate feed feed related from an an anner which does not contemporate feed feed related from an and in good repair. Cleaned and sanitized when contacted by body fluids.</li> </ul>	1.					rm running	X	1	C. Infant/Toddler toys	used during the day.		N.O.
2. Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: tolleting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.  3. sanitized when contacted by body fluids.  4. Appropriate test strips available and used to check proper concentration of sanitizing agents.  5. Soiled laundry stored and handled in a manner which does not contacted by body fluids.	<u> </u>						4	-	Walls, ceiling, and floor	s clean and in good rep	pair. Cleaned and	
with tolleting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.  N.O.  Appropriate test strips available and used to check proper concentration of sanitizing agents.  N.O.  Solied laundry stored and handled in a manner which does not conteminate food food related from and oblid content from any conteminate food food related from any conteminate from the food from any conteminate from the food from any conteminate from the food												
and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.  concentration of sanitizing agents.  7. Solied laundry stored and handled in a manner which does not concentration of sanitizing agents.	2.							6.			neck proper	NO
and as necessary.  7. Solied laundry stored and handled in a manner which does not						Ľ	concentration of sanitizing agents.			J.V.O.		
A sometime of the second property of the second points of the second poi				1 27	,	. ·····		7.				,
1,,,,,	3.			g/serving food free of	infection or	illness.	N.O.	1	contaminate food, food	related items and child	contact items.	_^

Centers, Group Homes and License-Exempt Facilities- Sanitation Inspection Report				O = Observed	PAGE 2 OF	a l
FACILITY NAME	<del></del>	·	· · · · · · · · · · · · · · · · · · ·	R = Required	DATE	-
Little Miracles				002481872	5/22/23	
G) FOOD EQUIPMENT AND UTENSILS			BATHROOMS			
Single service items not reused.     All food equipment and utensils in good repair.	N.O.	1.	Cleaned as needed or a Paper towels stored and		ar that minimizes	<del>  X</del>
V	OK N.O.	2,	contamination. All equi		si tilat mililitiizes	X
Food preparation and storage areas have adequate lighting.     Kitchen equipment that produces excessive grease laden vapors,		3.	Facilities approved AF1		nave:	A(0) (C)
moisture, or heat is properly vented.	N.O.		Enclosed with full walls		<del> </del>	x
Facilities shall have mechanical refrigeration for facility use only.	N.O.		not in use.			
Exception: License-Exempt facilities approved BEFORE October 31, 1997.     No carpeting or absorbent floor coverings in food preparation areas.	N.O.	4,	Facilities approved AFT			lua
Adequate preparation and storage equipment for hot foods.	N.O.	<u> </u>	Mechanical venting to Hand washing sinks lo			N.O.
Facilities with a capacity of 20 children or less shall have:	j 14.O.	5.	bathrooms.	cated in or minediatory	adjacetic to the	N.O.
A. Mechanical dishwasher that sanitizes; or employ an additional	100 0 5 00	6.	No carpeting or absorb	ent floor coverings.		N.O.
sanitizing rinse in conjunction with the mechanical dishwasher;	-	7.	Sufficient lighting for cl			N.O.
or a 3 compartment sink or a 2 compartment sink with a third		8.	No storage of toothbru	A REAL PROPERTY OF THE PROPERT		OK
portable compartment for the final sanitizing step.	N.A.	J.	INFANT/ATODDLERIL	7. 40. 5 1 m - 4 m - 5 m		
B. If a mechanical dishwasher is used, a minimum of two sinks located in the food preparation area labeled as:		1.	If food preparation occ			N.O.
1) Hand washing only 2) Food preparation only.			separate from the diap Utensils used in the I/			
Cadillian with a sangeity of more than 20 shildren approved DEFADE	1 A 24 80 0	2.	each use with proper r			N.O.
9. October 31, 1991, shall have:		K	DIAPERING AREA	incurred taric equipmen		
A. Mechanical dishwasher that sanitizes; or employ an additional	1	1.	CARL A SERVICE AND A SERVICE A	shed, rinsed or stored	n the diaper	
sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.		"	changing area.			N.O.
B. If a mechanical dishwasher is used, a minimum of two sinks	N.A.	2.	Hand sink with warm r	running water located in	the diapering area	N.O.
located in food preparation areas labeled as:				e to the diapering surfa		14.0.
1) Hand washing only     2) Food preparation only.		3.		ooth, easily cleanable, i	nonabsorbent, and	N.O.
10. Facilities with a capacity of more than 20 children approved AFTER			in good repair.	in a solid, nonabsorber	nt container with	-
October 31, 1991 shall have:		4.	tight fitting lid located		it container with	N.O.
A. Facilities located in a provider's residence shall have separate		5.	Soiled diaper containe	er emptied, washed, rin	sed, and sanitized	X
food preparation and storage areas.  B. A commercial dishwasher or a 3 compartment sink in addition			daily.			^
to a separate hand washing sink.	N.O.	L	REFUSE DISPOSAL	The state of the s		
C. If a commercial dishwasher is used, a sink located in the food		1.	Adequate number of o	<del> </del>		OK
preparation area labeled as food preparation.	100000000000000000000000000000000000000	2.	Clean, nonabsorbent,		N =	N.O.
H. CATERED FOODS:		3.	<del>, ,</del>	lean; containers covere		N.O.
Catered food from inspected and approved source.	N.A.	4.		ntainers covered as rec	<del></del>	N.O.
2. Safe food temperature maintained during transport.	N.A.	5.	Restrooms used by s	taff have covered refus	e containers.	N.O.
Temperature at arrival: 3. Facility using catered food exclusively shall have a hand washing	<del></del>	Acc	ompanied by Katel	lyn Pecaut FPHS	3	
Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.	N.A.		ompanioa by itale.	y		
4. Facility not using single service utensils exclusively meets applicable	N.A.	1				
dishwashing requirements as stated in Section G(8), G(9), or G(10).	19.57.	4				
5. Food and food related items protected from contamination during	N.A.					
transport.	<u> </u>	-				
The above facility has been inspected and does does not	confor	m	The Inspector has dis	cussed the Issues m	arked by an asteri	sk (*)
with the sanitation requirements of the Missouri Department of Healt			and/or marked by a			
Senior Services.			these requirements.			
SIGN TURE OT TELEPHONE DATE	TE		SIGNATURE OF CHILD CARE PR	ROVIDER	DATE	
573-291-2839 5/2	22/23		W////	\ _	5/22/23	}
			PUCADORES ACROBATS S			000 25 2

MO680-1916 (05-21) BETA INSPEC

Sanitati	Group Homes and License-Exempt Fac on Inspection Report			( )	O = Observed R = Required	PAGE 3 OF LO
Little M	ME Miracles				002481872	5/22/23
lection#			OBSERVA	TIONS .		
.9	Observed: cleaning ch wipes) Required: chemicals n					and disinfectant
.1	Observed: no paper to school age room, at si Required: Paper towe	ink by microwav	e in Brook's pr	e-k room)	(in the kitchen, l	boys restroom in
D.1	Observed: Faucet of to works), both faucet an Required: Hand sink n	d sink are soiled	d.			y one handle
E.8	Observed: clean dishe splash from the sink Required: clean-dishe	·		_	nk where they n	nay be subject to
Ξ.8	Observed: Raw hamb refrigerator. Required: Raw meats	-				reezer of the black
A.1	Observed: Very dusty Required: Fans used and food contact surfa	in kitchen area r	•	-	-	
F.3.B	Observed: bottles stor Required: All food ute				be dirty.	
F.2	Observed: Food utens Required: All food ute					Ce.
with the	ove facility has been inspected sanitation requirements of the Services.				an (X) on this form	marked by an asterisk (¾ . I agree to comply wi
	FOF INSPECTOR	TELEPHONE	DATE	SIGNATURE OF CHILD DARE I	<del></del>	DATE
SIGNATURE	Y. 12 M.1	573-291-2839	5/22/23	VILLO	(1)	5/22/23
SIZNATI R	MECHANIC	0/3-291-2039	UZZZ	The second		VILLIEU

	roup Homes and License-Exempt Facilities.	·. 	O = Observed R = Required	PAGE 4 OF LP				
FACILITY NAM Little Mi	•••	· <del></del>	002481872	DATE 5/22/23				
Section#	ÖBSERVATIONS			10,2220				
E.16	Observed: Turkey lunch meat inside the black refrigerator was not Required: all potentially hazardous foods kept for more than 24 hodiscard date  Corrected on site		-	1				
E.8	Observed: Pesticide not approved for institutional use stored in kitchen with cleaning chemicals  Required: Pesticides used in kitchen must be approved for institutional use							
1.3	Observed: restroom doors in the school age area are left open whe the girls restroom does not close properly.  Required: restroom doors are to remain closed when not in use.	en re	estrooms are no	t in use. Door to				
K.5	Observed: in the girls restroom, the diaper pail was left open (no delean on the outside.  Required: Diaper pail must have a tight fitting lid and be washed/re	-	•					
F.3.D	Observed: Girls restroom does not have a full set of 3-step bottles Required: Should have 3-step bottles to wash/rinse/sanitize as fre	•		· 1				
A.1	Observed: multiple toilet paper holders out of toilet paper (girls res Required: Toilet paper must be provided and dispensed in a sanit			ns)				
A.1	Observed: Clothing being stored in open containers on shelving in Required: Extra clothing in restrooms must be stored to prevent c							
I.1	Observed: plastic drawers storing clothing in the girls restroom is soiled with build up on the outside Required: Drawers must be cleaned as frequently as necessary to prevent build up.							
F.5	Observed: Floor around toilet in boys restroom (school age area) is heavily soiled (strong odor of urine)  Required: floor must be cleaned at least daily but, as frequently as necessary to prevent build up.							
with the Senior S	sanitation requirements of the Missouri Department of Health and and/or market services, these requirements of the Missouri Department of Health and these requirements of the Missouri Department of Health and and/or market these requirements.	ed by a nents.	an (X) on this form.	narked by an asterisk (米) I agree to comply with				
SIGNATULE MO680-2043	573-291-2839  573-291-2839  573-291-2839  572/23  SEPTIA INSPECTION REPORT GENERATED ELECTRONICALLY USING ADDRES ACR	1.	OVIDER	DATE 5/22/23 BCC-36-3				

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FACILITY N	tion Inspection Report	O = Observed R = Required	PAGE FOF LO				
_ittle	Miracles	002481872	5/22/23				
ection (							
1.1	Observed: toilet brushes and being stored accessible to chi	ildren in multiple restroo	ms.				
	Required: must be stored inaccessible to children.						
.2	Observed: handwashing sink in the boys restroom has a co	onstant drip.					
	Required: plumbing must be in good repair.						
E.7	 Observed: Soiled_clothing_left_on_top_of_the_diaper_changing	table in the boys restro	om				
	Required: diaper changing table must be washed/rinsed/sa	nitized per use and soile	ed laundry must be				
	handled in a way to prevent contamination.						
E.9	Observed: In the school agers room a bottle containing san	nitizer is not labeled and	a bottle labeled 'rinse				
	contains very strong bleach water. Unlabeled spray bottle lo	ocated in cabinet above	sink in Ms. Brooks ro				
<del>\</del>	Required: All bottles must be properly labeled with chemica	al they contain.					
E.8	Observed: Bowls and utensils stored under drain lines of si	nk in Ms. Brooks Pre-K	room				
	Required: Food related utensils must be stored to prevent p	possible contamination					
A.4							
···	Required: scented aerosols may not be used to mask odors	Š					
A.12	Observed: Animal container used for hatching eggs into chicks (no longer used) located in Ms. Brooks						
·	Pre-K room. Container is not clean, and pull out tray under						
	Required: Any items related with animals must be kept clea	an at all times if not in t	ıse, clean or remove.				
A.12	Observed: Fish tank in Ms. Brooks pre-K room does not appear to have fish in it but is soiled inside and						
<del></del>	out. Required: Fish tank must be kept clean and in good repair.						
	Trequired. I ish tank must be kept dean and in good repair.						
F.5	Observed: ceiling tile missing in the staff restroom, a very o	damaged celling tile insid	de the infant toddler				
	storage closet and above the refrigerator in the infant toddle						
<del> </del>	Required: address any ongoing leaks and replace ceiling tile	les so ceiling is clean ar	nd in good repair				
		nspector has discussed the issu					
	r Services. these	r marked by an (X) on this for requirements.					
SIGNATU	TELEPHONE DATE SIGNATURE 573-291-2839 5/22/23	IRE OF CHILD CARE PROVIDER	DATE 5/22/23				
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Sanitati	Group Homes and License-Exempt Faci on Inspection Report	it or		l, i	O = Observed R = Required	PAGE FOF LO
facilityna Little M	ME Iiracles			002481872	DATE 5/22/23	
Section #			OBSERVA	TIÓNS		
4.1	Observed: Excessive of	lutter in the stafi	f break room			
	Required: Storage area	as must be kept .	neat and clea	n		
F.2	Observed: Many cups	<del>=</del>				
<del>,</del>	_Required: dishes and เ	ıtensils must be	allowed to air	dry after being wa	shed/rinsed/sani	tized
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with the	ove facility has been inspected sanitation requirements of the list Services.					rked by an asterisk (米) I agree to comply with
	SOF INSPECTOR	TELEPHONE	DATE	SIGNATURE OF CHILD CARE PR	OVIDER	DATE
5	Merano	573-291-2839	5/22/23	V. Ch		5/22/23
MO5887204	9 (05-21) BETA INSP	ECTION REPORT GENERA	TED ELECTRONICALLY	USING ADOBLE ACEDEAT® S	OFTWARE	BCC-35-3
Ke	Julian,					