



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
**SANITATION INSPECTION REPORT**  
 LICENSED CENTERS, GROUP HOMES AND  
 LICENSE-EXEMPT FACILITIES

Arrival Time 13:50	<b>CODES</b> X = Defects Noted N.O. = Not Observed N.A. = Not Applicable * = Discussed and Agrees to comply with requirements
Departure Time 15:00	
Date 5/22/23	PAGE 1 OF 10

Initial  
  Annual  
  Re-Inspection  
  Lead  
  Special Circumstances:

FACILITY NAME <b>Little Miracles</b>	DVN <b>002481872</b>	COUNTY CODE <b>157</b>
ADDRESS (Street, City, State, Zip Code) <b>17 Sycamore Road, Perryville, MO 63775</b>	INSPECTOR'S NAME <b>Reagan Mackay, Blaine Gotto</b>	

An inspection of your facility has been made on the above date. Any non-compliances are marked below with an X.

A. GENERAL REQUIREMENTS		B. FOOD PROTECTION	
1. Clean and free of unsanitary conditions.	X	1. Food from an approved source and in sound condition; no excessively dented cans.	N.O.
2. No environmental hazards observed.	N.O.	2. No use of home-canned food. No unpasteurized milk.	N.O.
3. No evidence of insects, spiders, rodents or pest harborage.	OK	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 135° F; all hot food kept at 135° F or above.	N.O.
4. Well ventilated, no evidence of mold, noxious or harmful odors.	X	4. Precooked food reheated to 165° F.	N.O.
5. Screens on windows and doors used for ventilation in good repair.	N.O.	5. Food requiring refrigeration stored at 41° F or below.	OK
6. No indications of lead hazards.	N.O.	6. Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. Temp(s) at time of inspection:	N.O.
7. No toxic or dangerous plants accessible to children.	N.O.	7. Metal stemmed thermometer reading 0 - 220° F in 2° increments for checking food temperatures.	N.O.
8. Medicines and other toxic agents not accessible to children and stored to prevent contamination of child contact items.	N.O.	8. Food, food related items and utensils covered and stored to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods. No bare hand contact with ready-to-eat foods.	X
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	N.O.	9. Food, toxic agents, cleaning agents not in their original containers shall be properly labeled.	X
10. Hot water temperature at sinks accessible to children: 100°-120° F. Temp(s) at time of inspection: 106, 110	N.O.	10. No food stored or prepared in diapering areas or bathrooms.	N.O.
11. Pets free of diseases communicable to man.	N.A.	11. Food stored in food grade containers only.	N.O.
12. Pets living quarters clean and well maintained.	X	12. Food thawed under refrigeration, 70° F running water, or microwave if part of the cooking process.	N.O.
13. Reptiles prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	N.A.	13. No animals in food preparation or food storage areas.	N.O.
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.	N.O.	14. No eating, smoking, drinking during food preparation.	N.O.
15. A minimum of 18" separation between drinking fountains and hand sinks.	N.O.	15. Food served and not eaten shall not be re-served to children in care.	N.O.
16. No high hazard cross connections.	N.O.	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.	X
<b>B. WATER SUPPLY (check type)</b>		<b>F. CLEANING AND SANITIZING</b>	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE		1. All items requiring sanitizing shall be washed, rinsed, and sanitized with approved agents, methods, and concentrations.	
<b>PRIVATE SYSTEMS ONLY</b>		2. All utensils and toys air dried.	
1. Constructed to prevent contamination.	N.A.	3. The following items washed, rinsed and sanitized after each use:	
2. Meets DHSS water quality requirements.	N.A.	A. Food Utensils.	
A. Bacteriological sample results:		B. Food contact surfaces including eating surfaces, high chairs, etc.	
B. Chemical sample results:		C. Potty chairs and adapter seats.	
<b>C. SEWAGE (check type)</b>		D. Diapering surfaces.	
<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> ON-SITE		E. All toys that have had contact with body fluids.	
<b>ON-SITE SYSTEMS ONLY</b>		4. The following items are washed, rinsed and sanitized at least daily.	
1. DNR Regulated System Type:	N.A.	A. Toilets, urinals, handsinks.	
2. DHSS Regulated System Type:	N.A.	B. Non-absorbant floors in infant/toddler spaces.	
3. Meets local requirements.	N.A.	C. Infant/Toddler toys used during the day.	
<b>D. HYGIENE</b>		5. Walls, ceiling, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.	
1. Caregivers and children wash hands using soap, warm running water and sanitary hand drying methods.	X	6. Appropriate test strips available and used to check proper concentration of sanitizing agents.	
2. Care givers and children wash hands BEFORE: preparing, serving, and eating food; glove use. AFTER: toileting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.	N.O.	7. Soiled laundry stored and handled in a manner which does not contaminate food, food related items and child contact items.	
3. Personnel preparing/serving food free of infection or illness.	N.O.		

## Sanitation Inspection Report

O = Observed  
R = Required

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FACILITY NAME

Little Miracles

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## G. FOOD EQUIPMENT AND UTENSILS

- |  |      |
|--|------|
| 1. Single service items not reused.  | N.O. |
| 2. All food equipment and utensils in good repair.   | OK   |
| 3. Food preparation and storage areas have adequate lighting.  | N.O. |
| 4. Kitchen equipment that produces excessive grease laden vapors, moisture, or heat is properly vented.  | N.O. |
| 5. Facilities shall have mechanical refrigeration for facility use only.<br>Exception: License-Exempt facilities approved BEFORE October 31, 1997. | N.O. |
| 6. No carpeting or absorbent floor coverings in food preparation areas.  | N.O. |
| 7. Adequate preparation and storage equipment for hot foods.   | N.O. |
| 8. Facilities with a capacity of 20 children or less shall have:   |      |

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.

B. If a mechanical dishwasher is used, a minimum of two sinks located in the food preparation area labeled as:

- 1) Hand washing only      2) Food preparation only.

N.A.

9. Facilities with a capacity of more than 20 children approved **BEFORE** October 31, 1991, shall have:

A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.

B. If a mechanical dishwasher is used, a minimum of two sinks located in food preparation areas labeled as:

- 1) Hand washing only      2) Food preparation only.

N.A.

10. Facilities with a capacity of more than 20 children approved **AFTER** October 31, 1991 shall have:

A. Facilities located in a provider's residence shall have separate food preparation and storage areas.

B. A commercial dishwasher or a 3 compartment sink in addition to a separate hand washing sink.

C. If a commercial dishwasher is used, a sink located in the food preparation area labeled as food preparation.

N.O.

## H. CATERED FOODS

- |  |      |
|--|------|
| 1. Catered food from inspected and approved source.  | N.A. |
| 2. Safe food temperature maintained during transport.<br>Temperature at arrival:   | N.A. |
| 3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.  | N.A. |
| 4. Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(8), G(9), or G(10). | N.A. |
| 5. Food and food related items protected from contamination during transport.  | N.A. |

## I. BATHROOMS

- |   |      |
|---|------|
| 1. Cleaned as needed or at least daily.   | X    |
| 2. Paper towels stored and dispensed in a manner that minimizes contamination. All equipment in good repair.                          | X    |
| 3. Facilities approved <b>AFTER</b> October 31, 1991 have:<br>Enclosed with full walls and solid doors. Doors closed when not in use. | X    |
| 4. Facilities approved <b>AFTER</b> October 31, 1998 have:<br>Mechanical venting to prevent molds and odors.                          | N.O. |
| 5. Hand washing sinks located in or immediately adjacent to the bathrooms.  | N.O. |
| 6. No carpeting or absorbent floor coverings.   | N.O. |
| 7. Sufficient lighting for cleaning.  | N.O. |
| 8. No storage of toothbrushes or mouthable toys.  | OK   |

## J. INFANT/TODDLER UNITS

- |  |      |
|--|------|
| 1. If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. | N.O. |
| 2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment.      | N.O. |

## K. DIAPERING AREA

- |   |      |
|---|------|
| 1. No utensils or toys washed, rinsed or stored in the diaper changing area.  | N.O. |
| 2. Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface. | N.O. |
| 3. Diapering surface smooth, easily cleanable, nonabsorbent, and in good repair.                                    | N.O. |
| 4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.       | N.O. |
| 5. Soiled diaper container emptied, washed, rinsed, and sanitized daily.  | X    |

## L. REFUSE DISPOSAL

- |  |      |
|--|------|
| 1. Adequate number of containers.                              | OK   |
| 2. Clean, nonabsorbent, in sound condition.                    | N.O. |
| 3. Outside refuse area clean; containers covered at all times. | N.O. |
| 4. Inside food refuse containers covered as required.          | N.O. |
| 5. Restrooms used by staff have covered refuse containers.     | N.O. |

Accompanied by Katelyn Pecaut, EPHS

The above facility has been inspected and  does  does not conform with the sanitation requirements of the Missouri Department of Health and Senior Services.

SIGNATURE OF INSPECTOR



TELEPHONE

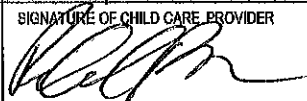
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DATE

5/22/23

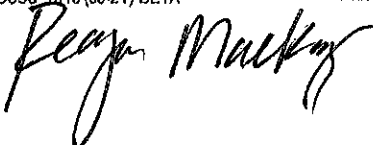
The Inspector has discussed the issues marked by an asterisk (\*) and/or marked by an (X) on this form. I agree to comply with these requirements.

SIGNATURE OF CHILD CARE PROVIDER



DATE

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Section 7

**OBSERVATIONS**

E.9	Observed: cleaning chemicals stored with food items and utensils in the kitchen (lysol and disinfectant wipes) Required: chemicals must be stored separately from food and food contact items.
I.1	Observed: no paper towels in many dispensers throughout the facility (in the kitchen, boys restroom in school age room, at sink by microwave in Brook's pre-k room) Required: Paper towels must be dispensed in a sanitary manner.
D.1	Observed: Faucet of the hand washing sink in the kitchen does not work properly (only one handle works), both faucet and sink are soiled. Required: Hand sink must be clean and in good repair (hot and cold running water)
E.8	Observed: clean dishes being stored right beside the hand washing sink where they may be subject to splash from the sink Required: clean dishes must be stored to prevent contamination.
E.8	Observed: Raw hamburger stored with next to ice and other frozen food items in the freezer of the black refrigerator. Required: Raw meats must be stored to prevent contamination of other food items.
A.1	Observed: Very dusty fan above the 3-compartment sink and on top of the deep freeze. Required: Fans used in kitchen area must be clean and free of debris to prevent contamination of food and food contact surfaces.
F.3.B	Observed: bottles stored as clean in a cabinet in the kitchen appear to be dirty. Required: All food utensils must be washed/rinsed/sanitized per use.
F.2	Observed: Food utensils in the kitchen drying on an absorbent surface. Required: All food utensils must be allowed to air dry on a clean non-absorbent surface.

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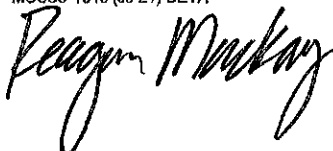
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Section 4

## OBSERVATIONS

E.16	Observed: Turkey lunch meat inside the black refrigerator was not marked with a 7-day discard date Required: all potentially hazardous foods kept for more than 24 hours must be marked with a 7-day discard date Corrected on site
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 <del>Corrected</del>
I.3	Observed: restroom doors in the school age area are left open when restrooms are not in use. Door to the girls restroom does not close properly. Required: restroom doors are to remain closed when not in use.
K.5	Observed: in the girls restroom, the diaper pail was left open (no diapers) and does not appear to be clean on the outside. Required: Diaper pail must have a tight fitting lid and be washed/rinsed/sanitized daily.
F.3.D	Observed: Girls restroom does not have a full set of 3-step bottles (does have a bottle of quat-sanitizer) Required: Should have 3-step bottles to wash/rinse/sanitize as frequently as necessary.
A.1	Observed: multiple toilet paper holders out of toilet paper (girls restroom, staff restrooms) Required: Toilet paper must be provided and dispensed in a sanitary manner.
A.1	Observed: Clothing being stored in open containers on shelving in girls bathroom Required: Extra clothing in restrooms must be stored to prevent contamination
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.

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TELEPHONE

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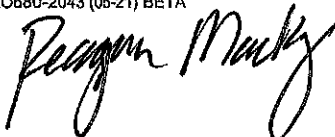
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Section

## OBSERVATIONS

- A.1 Observed: toilet brushes and being stored accessible to children in multiple restrooms.  
Required: must be stored inaccessible to children.
- I.2 Observed: handwashing sink in the boys restroom has a constant drip.  
Required: plumbing must be in good repair.
- E.7 Observed: Soiled clothing left on top of the diaper changing table in the boys restroom  
Required: diaper changing table must be washed/rinsed/sanitized per use and soiled laundry must be handled in a way to prevent contamination.
- E.9 Observed: In the school agers room a bottle containing sanitizer is not labeled and a bottle labeled 'rinse' contains very strong bleach water. Unlabeled spray bottle located in cabinet above sink in Ms. Brooks room  
Required: All bottles must be properly labeled with chemical they contain.
- E.8 Observed: Bowls and utensils stored under drain lines of sink in Ms. Brooks Pre-K room  
Required: Food related utensils must be stored to prevent possible contamination
- A.4 Observed: Scented aerosols stored in cabinet above sink in Ms. Brooks Pre-K room (lysol, glade, wizard)  
Required: scented aerosols may not be used to mask odors
- 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 underneath is soiled with bird feces.  
Required: Any items related with animals must be kept clean at all times-- if not in use, 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 out.  
Required: Fish tank must be kept clean and in good repair.
- F.5 Observed: ceiling tile missing in the staff restroom, a very damaged ceiling tile inside the infant toddler storage closet and above the refrigerator in the infant toddler unit  
Required: address any ongoing leaks and replace ceiling tiles so ceiling is clean and in good repair

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SIGNATURE OF INSPECTOR

TELEPHONE

DATE

SIGNATURE OF CHILD CARE PROVIDER

DATE

Blaine [Signature]

573-291-2839

5/22/23

[Signature]

5/22/23

Reagan Mackay [Signature]

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Section # OBSERVATIONS

A.1 Observed: Excessive clutter in the staff break room  
Required: Storage areas must be kept neat and clean

F.2 Observed: Many cups stacked together wet in the I/T unit.  
Required: dishes and utensils must be allowed to air dry after being washed/rinsed/sanitized

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SIGNATURE OF INSPECTOR  
*Blaine [Signature]*  
TELEPHONE 573-291-2839  
DATE 5/22/23

SIGNATURE OF CHILD CARE PROVIDER  
*[Signature]*  
DATE 5/22/23

*Reg. Mary*