

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
Departure Time	N.O. = Not Observed N.A. = Not Applicable * = Discussed requirements
Date	with provider IN = In Compliance

AF	AND LICENSE-EXEMPT FACILITIES		IN = In Compliance			
	Initial Annual Reinspection Lead Special Circumstances:					
FACILIT	/ NAME	DVN COUNTY CODE				
ADDRES	DDRESS (Street, City, State, Zip Code) INSPECTOR'S NAME (Print)					
An in	spection of your facility has been made on the above date. Any non-comp	oliances are	marked below.			
	A. GENERAL E. FOOD PROTECTION					
	Clean and free of unsanitary conditions.		Food from approved source and in sound condition; no excessively dented cans.			
2	No environmental hazards observed.	2.	No use of home canned food. No unpasteurized milk.			
3.	No evidence of insects, spiders, rodents or pest entry points, or pest harborage.		Ground beef cooked to 155° F; poultry and pooled eggs to 165° F; pork to 145° F and all other foods cooked to at least 140° F. All hot food kept at 140° F or above.			
	Well ventilated, no evidence of mold, noxious or harmful odors.		Precooked food reheated to 165°.			
	Screens on windows and doors used for ventilation in good repair.	5.	Food requiring refrigeration stored at 41°F or below.			
	No indication of lead hazards.	6.	Refrigerator 41° For below, accessible readable thermometer required. Foods in			
	No toxic or dangerous plants accessible to children.		freezer frozen solid. 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.	7. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)			
	All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	8.	3. Food, food related items, and utensils covered, stored and handled to prevent contamination by individuals, pests, toxic agents, cleaning agents, water drain lines,			
	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.	9.	medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods. Food, toxic agents, cleaning agents not in their original containers properly labeled.			
	Pets free of disease communicable to man.	- 10				
	Pets living quarters clean, and well maintained.		No food or food related items stored or prepared in diapering areas or bathrooms.			
13.	Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.		Food stored in food grade containers only. Food thawed under refrigeration, 70° F running water, or microwave (if part of the			
14.	Swimming/wading pools filtered, treated, tested and water quality records maintained. Meets local codes.		cooking process). No animals in food preparation or food storage areas.			
15	A minimum of 18" separation between drinking fountains & hand sinks.		No eating, drinking, and/or smoking during food preparation.			
	No high hazards cross-connections.		Food served and not eaten shall not be re-served to children in care.			
	ATER SUPPLY (check type)		Refrigerated potentially hazardous foods properly marked with 7-day discard date			
J. W	COMMUNITY NON-COMMUNITY PRIVA	16. TE	after opening or preparation.			
	PRIVATE SYSTEMS ONLY		EANING AND SANITIZING			
	Constructed to prevent contamination.	Constructed to prevent contamination. 1. All items requiringsanitizing shall be washed, rinsed and sanitized with approve				
	Meets DHSS-SCCR water quality requirements. Bacteriological sample results.	2.	All utensils and toys air dried.			
	Chemical (Prior SCCR Approval Needed)		The following items washed, rinsed and sanitized after each use:			
			A. Foodutensils			
C. SI	EWAGE (check type)		B. Food contact surfaces including eating surfaces, high chairs, etc.			
	COMMUNITY ON-SITE		C. Potty chairs and adapter seats.			
4	ON-SITE SYSTEMS ONLY		D. Diapering surface			
1.	DNR Regulated System: Type:		E. All toys that have had contact with body fluids. The following items are weeked sizeed and conjected at least deity.			
		4.	The following items are washed, rinsed and sanitized at least daily:			
2	DHSS Regulated System: Type:		A. Toilets,urinals, hand sinks. B. Non-absorbent floors in infanVtoddler spaces.			
	Meets DHSS-SCCR requirements.		C. Infani/Toddler toys used during the day.			
3.	Meets local requirements.	5.				
D. HY	GIENE Care givers and children wash hands using soap, warm running water and sanitary		contacted by body fluids.			
	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: toileting, diapering, assisting with toileting, nose blowing, handling raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating, smoking, and as necessary.		Appropriate test strips available and used to check proper concentration of sanitizing agents.			
			 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 is free of infection or illness.					

I. BATHROOMS 1. Cleaned as needed or at least daily. 2. Paper towels stored and dispensed in a manner that minimizes contamination. A equipment in good repair. 3. Facilities approved AFTER October 31, 1991 have: Enclosed with full walls and solid doors. Doors closed when not in use. 4. Facilities approved AFTER October 31, 1998 have: Mechanically vented to prevent molds and odors. 5. Hand washing sinks located in or immediately adjacent to the bathroom. 6. No carpeting or absorbent floor coverings. 7. Sufficient lighting for cleaning. 8. No storage of toothbrushes or mouthable toys. J. INFANT / TODDLER UNITS				
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 If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. 				
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proper methods and equipment.				
K. DIAPERING AREA				
No utensils or toys washed, rinsed or stored in the diaper changing area.				
Hand sink with warm running water located in the diapering area immediately accessible to the diapering surface.				
3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.	1			
 Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid locate in diapering area. 	i			
5. Soiled diaper container emptied, washed, rinsed and sanitized daily.				
L. REFUSE DISPOSAL				
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SECTION # OBSERVATIONS				
The inspector has discussed the issues marked by an asterisk (*) and/or marked by on this form. I agree to comply with these requirements.	ın (X)			
SIGNATURE OF CHILD CARE PROVIDER DATI				
Rochael Nierrann				
ar	2. Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment. K. DIAPERING AREA 1. No utensils or toys washed, rinsed or stored in the diaper changing area. 2. Hand sirk with warm running water located in the diapering area immediately accessible to the diapering surface. 3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair. 4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located indiapering area. 5. Soiled diaper container emptied, washed, rinsed and sanitized daily. L. REFUSE DISPOSAL 1. Adequate number of containers. 2. Clean, nonabsorbent, insound condition. 3. Outside refuse area clean; containers covered at all times. 4. Inside food refuse containers covered refuse containers. SECTION # OBSERVATIONS The inspector has discussed the issues marked by an asterisk (*) and/or marked by a on this form. I agree to comply with these requirements.			

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report					
FACILITY NAME:				DVN:	DATE
SECTION #		0.0	0EDV4.TIQNQ		
SECTION #		OR	SERVATIONS		
				he issues marked by an asterisk (*) comply with these requirements.	and/or marked by
SIGNATURE OF INSPECTOR TELEPHONE DATE			SIGNATURE OF CHILD CARE PROVIDER		DATE
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Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report				
FACILITY NAME:		DVN:	DATE	
SECTION # OE	SERVATIONS			
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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.		he issues marked by an asterisk (*) comply with these requirements.	and/or marked by	
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE	
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