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	MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES		Arrival Time		CODES	
140 mar 10 mar 1	SECTION FOR CHILD CARE REGULATION				X = Non-Com	bliance Noted
(F	SANITATION INSPECTION REPORT		Departure Time		N.O. = Not Observed N.A. = Not Applicable	
LICENSED CENTERS, GROUP HOMES			Date		* = Discussed with provid	requirements ler
A	AND LICENSE-EXEMPT FACILITIES				IN = In Complia	
	Initial Annual Deinenection Load Special Circums	tanaaa	I			
	Initial Annual Reinspection Lead Special Circums	stances:				
FACILIT	YNAME			DVN	COUI	NTY CODE
ADDRES	SS (Street, City, State, Zip Code)			INSPECTOR'S NAME (Print)		
		- P				
	spection of your facility has been made on the above date. Any non-com					
	ENERAL		D PROTECTION	1.1 1. 199		
	Clean and free of unsanitary conditions. Corrected		1. Food from approved source and in sound condition; no excessively dented cans.			cans.
	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.			° F;poultry and pooled egg o at least 140° F. All hot foo		
<u> </u>	Corrected					ibuve.
	Well ventilated, no evidence of mold, noxious or harmful odors.		ecooked food reheated to			
	Screens on windows and doors used for ventilation in good repair.		od requiring refrigeration			
-	No indication of lead hazards.		frigerator 41° F or below, a ezer frozen solid.	accessible readable thermo	ometer required. Fo	ods in
	No toxic or dangerous plants accessible to children.		mp at time of Inspection	on	°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					r fa a d
	and waste water drain lines.		peratures. (Also use to che	r reading 0° - 220° F in 2° inci eck hot water temperature)	rements for checking	j 100d
	All sinks assumed with reliance for each and and the formate with both and add					
9.	All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.			ind utensils covered, stored		
10.	Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection°F.					
11	Pets free of disease communicable to man.		od, toxic agents, cleanir eled.	ng agents not in their orig		
					Correct	
	Pets living quarters clean, and well maintained. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for		10. No food or food related items stored or prepared in diapering areas or bathrooms. 11. Food stored in food grade containers only.			5.
13.	Psittacosis.		0		r miaraulaula (if part	of the
14			oking process).	ation, 70° F running water, o	r microwave (ii part	or the
 Swimming/wading pools filtered, treated, tested and water quality records main- tained. Meets local codes. 			13. No animals in food preparation or food storage areas.			
15	A minimum of 18" separation between drinking fountains & hand sinks.		14. No eating, drinking, and/or smoking during food preparation.			
			 Food served and not eaten shall not be re-served to children in care. 			
	No high hazards cross-connections.					d data
D. W	ATER SUPPLY (check type) COMMUNITY NON-COMMUNITY PRIV/		rrigerated potentially naza	ardous foods properly marke	ed with 7-day discar	d date
			NING AND SANITIZ			
1	PRIVATE SYSTEMS ONLY Constructed to prevent contamination.			shall be washed, rinsed and	sanitized with ann	oved
			ents, methods, and conce			0100
2. A.	Meets DHSS-SCCR water quality requirements. Bacteriological sample results.	Ű	utensils and toys air dried			
	Chemical (Prior SCCR Approval Needed)		,	ned, rinsed and sanitized	d after each use:	
			Foodutensils			
C. SI	EWAGE (check type)	В.	Food contact surfaces in	cluding eating surfaces, hig	h chairs, etc.	
	COMMUNITY ON-SITE		Potty chairs and adapter			
	ON-SITE SYSTEMS ONLY	D.	Diaperingsurface			
1.	DNR Regulated System:	E./	All toys that have had con	tact with body fluids.		
	Туре:	4. The	e following items are w	vashed, rinsed and sanit	ized at least daily	/:
2.	DHSS Regulated System:	Α.	Toilets, urinals, hand sink	S.		
	Туре:		Non-absorbent floors in ir	nfanVtoddler spaces.		
	Meets DHSS-SCCR requirements.	C.	Infanl/Toddler toys used o	during the day.		
	Meets local requirements.			ean and in good repair. Cle		
	YGIENE	con	ntacted by body fluids.		Correcte	d
1.	Care givers and children wash hands using soap,warm running water and sanitary hand drying methods.			ilable and used to check	proper concentrati	on of
2	Care givers and children wash hands BEFORE: preparing, serving, and eating food;		nitizing agents.			
<u></u>	glove use. AFTER :toileting, diapering, assisting with toileting, nose blowing, handling			andled in a manner which d	oes not contaminate	e food,
	raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating,	too	d related items and child	contact items.		
3.	smoking, and as necessary. Personnel preparing/serving food is free of infection or illness.					

Centers, Group Homes and License-Exempt Facilities
Sanitation Inspection Report

FACILITY NAME	DVN	DATE		
G. FOOD EQUIPMENT AND UTENSILS	I. BATHROOMS			
1. Single service items not reused.	1. Cleaned as needed or at least daily.			
2. All food equipment and utensils in good repair.	2.Paper towels stored and dispensed in a manner that mini	mizes contamination. All		
3. Food preparation and storage areas have adequate lighting.	equipment in good repair.			
4. Kitchen equipment that produces excessive grease laden vapors, moisture or heat	3. Facilities approved AFTER October 31, 1991 have:			
is properly vented.	Enclosed with full walls and solid doors. Doors closed wi	nen not in use. Corrected		
5. Facilities shall have mechanical refrigeration for facility use only.	4. Facilities approved AFTER October 31, 1998 have:			
Exception: License-Exempt facilities approved <u>BEFORE October 31, 1997</u>	Mechanically vented to prevent molds and odors.			
6. No carpeting or absorbent floor coverings in food preparation area.	5. Hand washing sinks located in or immediately adjacent to	o the bathroom.		
7. Adequate preparation and storage equipment for hot foods.	6. No carpeting or absorbent floor coverings.			
8. Facilities with a capacity of 20 children or less shall have:	7. Sufficient lighting for cleaning.			
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in	8. No storage of toothbrushes or mouthable toys.			
conjunction with the mechanical dishwasher; or a 3 compartment sink or a 2	J. INFANT / TODDLER UNITS			
compartment sink with a third portable compartment for the final sanitizing step. B. If a mechanical dishwasher is used, a minimum of two sinks located in food	 If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. 			
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	2. Utensils used in the I/T Unit washed, rinsed and sanitized after proper methods and equipment.	each use with		
9. Facilities with a capacity of more than 20 children approved BEFORE October 31,	K. DIAPERING AREA			
1991, shall have:	1. No utensils or toys washed, rinsed or stored in the diape	r changing area.		
A. Mechanical dishwasher that sanitizes; or employ an additional sanitizing rinse in conjunction with the mechanical dishwasher; or use a 3 compartment sink.	 Hand sink with warm running water located in the dia accessible to the diapering surface. 	apering area immediately		
B. If a mechanical dishwasher is used, a minimum of two sinks located in food	3. Diapering surface smooth, easily, cleanable, nonabsorbent, and in good repair.			
preparation area labeled as: 1) Hand washing only 2) Food preparation only.	4. Soiled diapers stored in a solid, nonabsorbent container with tight fitting lid located in diapering area.			
10. Facilities with a capacity of more than 20 children approved AFTER October 31,	5. Soiled diaper container emptied, washed, rinsed and san	iitized daily.		
1991 shall have:	L. REFUSE DISPOSAL			
A. Facility located in provider's residence shall have separate food preparation and	1. Adequate number of containers.			
storage areas.	2. Clean, nonabsorbent, in sound condition.			
B. A commercial dishwasher or a 3 compartment sink in addition to a separate	3. Outside refuse area clean; containers covered at all times.			
hand washing sink.	4. Inside food refuse containers covered as required.			
 C. If a commercial dishwasher is used, a sink located in food preparation area labeled as food preparation. 5. Restrooms used by staff have covered refuse containers. 				
H. CATERED FOODS	SECTION # OBSERVAT	TIONS		
1. Catered food from inspected and approved source.				
2. Safe food temperature maintained during transport. Temperature at arrival °F.				
3. Facility using catered food exclusively shall have a hand washing sink in kitchen/food service area.				
 Facility not using single service utensils exclusively meets applicable dishwashing requirements as stated in Section G(B), or G(9), or G(10). 				
5. Food and food related items protected from contamination during transport.				
The above facility has been inspected and does does not conform with the sanitation	The inspector has discussed the issues marked by an asteris	sk (*) and/or marked by an (X)		
equirements of the Missouri Department of Health and Senior Services Section for Child Care Regulation				
SCINATURE OF INSPECTOR TELEPHONE DATE		DATE		
- por privary				

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report						
FACILITY NAME:		DVN:	DATE			
SECTION # OF	SERVATIONS					
The above facility has been inspected and does does not conform with	The inspector has discussed t	he issues marked by an asterisk (*)	and/or marked by			
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.						
SGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	AL OPA	DATE			
Ruy-XMacks	H070	MOU				