A CONTRACTOR OF THE OWNER

1. Care givers and children wash hands using soap, warm running water and sanitary

2. Care givers and children wash hands BEFORE: preparing, serving, and eating food;

3. Personnel preparing/serving food is free of infection or illness.

glove use. AFTER :toileting, diapering, assisting with toileting, nose blowing, handling

raw food, glove use, cleaning and sanitizing, outdoor play, handling animals, eating,

hand drying methods.

smoking, and as necessary.

D. HYGIENE

MISSOURI DEPARTMEN SECTION FOR CHILD C/ SANITATION INSPE LICENSED CENTER AND LICENSE-EXE

	Page 1 of		
MISSOURI DEPARTMENT OF HEALTH & SENIOR SERVICES	Arrival Time CODES		
SECTION FOR CHILD CARE REGULATION SANITATION INSPECTION REPORT	X = Non-Compliance Noted Departure Time N.O. = Not Observed		
LICENSED CENTERS, GROUP HOMES	N.A. = Not Applicable * = Discussed requirement		
AND LICENSE-EXEMPT FACILITIES	Date with provider IN = In Compliance		
Initial Annual Reinspection Lead Special Circums	stances:		
FACILITY NAME	DVN COUNTY CODE		
ADDRESS (Street, City, State, Zip Code)	INSPECTOR S NAME (Print)		
An inspection of your facility has been made on the above date. Any non-comp	pliances are marked below.		
A. GENERAL	E. FOOD PROTECTION		
1. Clean and free of unsanitary conditions. *Corrected	1. Food from approved source and in sound condition; no excessively dented cans.		
2 No environmental hazards observed.	2. No use of home canned food. No unpasteurized milk.		
3 No evidence of insects, spiders, rodents or pest entry points, or pest harborage.	 Ground beef cooked to 155° F;poultry and pooled eggs to 165° F; pork to 145° F and all other foods cooked to at least 140° F. All hot food kept at 140° F or above. 		
4. Well ventilated, no evidence of mold, noxious or harmful odors.	4. Precooked food reheated to 165°.		
5. Screens on windows and doors used for ventilation in good repair.	5. Food requiring refrigeration stored at 41°F or below.		
6. No indication of lead hazards.	 Refrigerator 41° F or below, accessible readable thermometer required. Foods in freezer frozen solid. 		
7. No toxic or dangerous plants accessible to children.	Temp at time of Inspection° F.		
 Medicines and other toxic agents not accessible to children. Child contact items stored to prevent contamination by medicines, other toxic agents, cleaning agents 	 Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food 		
and waste water drain lines.	temperatures. (Also use to check hot water temperature.)		
9. All sinks equipped with mixing faucets or combination faucets with hot and cold	8. Food, food related items, and utensils covered, stored and handled to prevent		
running water under pressure. 10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at	contamination by individuals, pests, toxic agents, cleaning agents, water drain lines, medicines, dust, splash and other foods. No bare-hand contact of ready-to-eat foods.		
time of Inspection°F. 11. Pets free of disease communicable to man.	9. Food, toxic agents, cleaning agents not in their original containers properly labeled.		
12. Pets living quarters clean, and well maintained.	10. 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	11. Food stored in food grade containers only.		
Psittacosis. 14. Swimming/wading pools filtered, treated, tested and water quality records main-	 Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process). 		
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.		
16. No high hazards cross-connections.	15. Food served and not eaten shall not be re-served to children in care.		
B. WATER SUPPLY (check type) COMMUNITY NON-COMMUNITY PRIVA	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.		
PRIVATE SYSTEMS ONLY	F. CLEANING AND SANITIZING		
1. Constructed to prevent contamination.	1 All items requiringsanitizing shall be washed, rinsed and sanitized with approved		
2. Meets DHSS-SCCR water quality requirements.	agents, methods, and concentrations.		
A. Bacteriological sample results.	2. All utensils and toys air dried.		
B. Chemical (Prior SCCR Approval Needed)	3. The following items washed, rinsed and sanitized after each use: A. Food utensils		
C. SEWAGE (check type)	B. Food contact surfaces including eating surfaces, high chairs, etc.		
COMMUNITY ON-SITE	C. Potty chairs and adapter seats.		
ON-SITE SYSTEMS ONLY	D. Diapering surface		
1. DNR Regulated System:	E. All toys that have had contact with body fluids.		
Type:	4. The following items are washed, rinsed and sanitized at least daily:		
2 DHSS Regulated System:	A. Toilets, urinals, hand sinks.		
Type: Meets DHSS-SCCR requirements.	B. Non-absorbent floors in infanVtoddler spaces.		
3 Meets local requirements.	C. Infanl/Toddler toys used during the day. S. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when		

contacted by body fluids.

food related items and child contact items.

sanitizing agents.

Appropriate test strips available and used to check proper concentration of

Soiled laundry stored and handled in a manner which does not contaminate food,

6.

7.

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

FACILITY NAME	DVN DA	ATE	
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 minimizes 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: *Corre.	cted	
is properly vented.	Enclosed with full walls and solid doors. Doors closed when not in use.		
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 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 preparation area labeled as: Hand washing only Food preparation only. 	 If food preparation occurs, shall have a sink for food preparation separate from the diapering hand washing sink. 	ne	
	 Utensils used in the I/T Unit washed, rinsed and sanitized after each use with proper methods and equipment. 		
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 diaper 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 diapering area imm accessible to the diapering surface. 	ediately	
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 re	epair.	
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 in diapering area.	located	
10. Facilities with a capacity of more than 20 children approved AFTER October 31,	5. Soiled diaper container emptied, washed, rinsed and sanitized 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.	 Clean, nonabsorbent, in sound condition. Outside refuse area clean; containers covered at all times. Inside food refuse containers covered as required. 		
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 food preparation area labeled as food preparation.	5. Restrooms used by staff have covered refuse containers.		
H. CATERED FOODS	SECTION # OBSERVATIONS		
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 equirements of the Missouri Department of Health and Senior Services -Section for Child Care Regulation		ked by an (X)	
IGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER	DATE	
Kottype Record	Brellney Cooper		

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report						
FACILITY NAME:		DVN:	DATE			
SECTION # OB	SERVATIONS					
	SERVATIONS					
The above facility has been inspected and does does not conform with	The inspector has discussed t	ne 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.		comply with these requirements.	anurui markeu Dy			
SIGNATURE OF INSPECTOR TELEPHONE DATE	SIGNATURE OF CHILD CARE PROVIDER		DATE			
Kototype Recard	Brethney Coope					

Centers, Group Homes and License-Exempt Facilities Sanitation Inspection Report						
FACILITY NAME:		DVN:	DATE			
SECTION # OB	SERVATIONS					
	SERVATIONS					
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			
Kotatypo Recourts	Brothney Coope	<u> </u>				