



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

Initial	Annual	Reinspection	Lead	Special Circumstances: _____
FACILITY NAME				DVN
ADDRESS (Street, City, State, Zip Code)				COUNTY CODE
				INSPECTOR'S NAME (Print)

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

A. GENERAL	E. FOOD PROTECTION						
1. Clean and free of unsanitary conditions.	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.	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 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.	6. 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.						
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. Metal stemmed thermometer reading 0° - 220° F in 2° increments for checking food temperatures. (Also use to check hot water temperature.)						
9. All sinks equipped with mixing faucets or combination faucets with hot and cold running water under pressure.	8. Food, food related items, and utensils covered, stored and handled to prevent 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.						
10. Hot water temperature at sinks accessible to children - 100° - 120° F. Temp at time of Inspection _____ ° F.	9. Food, toxic agents, cleaning agents not in their original containers properly labeled.						
11. Pets free of disease communicable to man.	10. No food or food related items stored or prepared in diapering areas or bathrooms.						
12. Pets living quarters clean, and well maintained.	11. Food stored in food grade containers only.						
13. Reptiles are prohibited on the premises. Birds of the Parrot Family tested for Psittacosis.	12. Food thawed under refrigeration, 70° F running water, or microwave (if part of the cooking process).						
14. Swimming/wading pools filtered, treated, tested and water quality records maintained. 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)	16. Refrigerated potentially hazardous foods properly marked with 7-day discard date after opening or preparation.						
<table border="1" style="width:100%"> <tr> <td style="width:33%">COMMUNITY</td> <td style="width:33%">NON-COMMUNITY</td> <td style="width:33%">PRIVATE</td> </tr> <tr> <td colspan="3">PRIVATE SYSTEMS ONLY</td> </tr> </table>	COMMUNITY	NON-COMMUNITY	PRIVATE	PRIVATE SYSTEMS ONLY			
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PRIVATE SYSTEMS ONLY							
1. Constructed to prevent contamination.							
2. Meets DHSS-SCCR water quality requirements.							
A. Bacteriological sample results.							
B. Chemical (Prior SCCR Approval Needed)							
C. SEWAGE (check type)	F. CLEANING AND SANITIZING						
<table border="1" style="width:100%"> <tr> <td style="width:50%">COMMUNITY</td> <td style="width:50%">ON-SITE</td> </tr> <tr> <td colspan="2">ON-SITE SYSTEMS ONLY</td> </tr> </table>	COMMUNITY	ON-SITE	ON-SITE SYSTEMS ONLY		1. All items requiring sanitizing shall be washed, rinsed and sanitized with approved agents, methods, and concentrations.		
COMMUNITY	ON-SITE						
ON-SITE SYSTEMS ONLY							
1. DNR Regulated System:	2. All utensils and toys air dried.						
Type: _____	3. The following items washed, rinsed and sanitized after each use:						
	A. Food utensils						
2. DHSS Regulated System:	B. Food contact surfaces including eating surfaces, high chairs, etc.						
Type: _____	C. Potty chairs and adapter seats.						
Meets DHSS-SCCR requirements.	D. Diapering surface						
	E. All toys that have had contact with body fluids.						
3. Meets local requirements.	4. The following items are washed, rinsed and sanitized at least daily:						
	A. Toilets, urinals, hand sinks.						
D. HYGIENE	B. Non-absorbent floors in infant/toddler spaces.						
1. Care givers and children wash hands using soap, warm running water and sanitary hand drying methods.	C. Infant/Toddler toys used during the day.						
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.	5. Walls, ceilings, and floors clean and in good repair. Cleaned and sanitized when contacted by body fluids.						
3. Personnel preparing/serving food is free of infection or illness.	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 contaminate food, food related items and child contact items.						

